

THE OX

BAR SNACKS

Black pudding, scotch egg, pickled onion mayonnaise - 8

Hand raised game pie, date ketchup - 9

Ox cheek toastie - 9

Rosemary & thyme focaccia, flavoured butter - 6

Popcorn shrimp, sesame, yuzu - 8

STARTERS

Mackerel, smoked potato, pickled cucumber, dill crème fraiche (gf) - 12

Braised lamb neck, gentleman's relish, granny smith apple (gf) - 12

King scallops, crispy Thai chicken wing, pickled ginger - 15

Gochujang king prawns, fermented chilli & garlic emulsion, focaccia croutes - 14

Cashew cheese, salt baked beets, cracker bread, walnut ketchup, watercress (vg) - 10

Smoked duck breast, pumpernickel, quince jelly, pickled shimejis - 12

MAINS

Japanese Smashed Burger of Luig grass fed beef – double patties, twice seared – bone marrow kewpie & dill relish - 20

Venison haunch, pomme puree, roasted pumpkin, pickled blackberries - 24

Maple & soy baked swede, onion dashi, katsu, crispy vermicelli (vegan) - 19

Cod loin, burnt leek velouté, jerusalem artichoke, chive oil - 23

Norfolk chicken breast, wild mushrooms, parmentier potatoes, red chicory, jus - 23

Beef bourguignon pie, oyster fritter, triple cooked chips, wilted greens, stock pot gravy - 21

FARM TO FORK

All beef reared on our farm in Melrose, Scottish borders. Ethically & sustainably reared. All grass – fed beef

Aged fillet of Scottish Luig beef, smoked eel, potato terrine, salt baked celeriac - 35

Aged Flat Iron – served with triple cooked chips or mash – 24

Sauces: bearnaise, peppercorn, red wine jus, truffle mayo

Porterhouse for 2 People to share – choice of 2 sides and 2 sauces – 80

SIDES

Boulangerie potatoes – 6

Grassfed butter mashed potatoes – 6

Maple roasted baby carrots – 6

Brandy poached garden beetroots - 6