BAR SNACKS

Tyrrells Crisps 2

Mediterranean Olives *(Ve) (GF)* **3.5**

Salted Peanuts *(Ve) (GF)* **3.5**

SHARERS

Charcuterie Platter **15**
Chef's selection of cured meats, pickles, dipping oil & baked house bread *(GF*)*

Sundried Tomato & Red Pepper Hummus 8
Nut & herb crust, grilled pitta & dipping oil *(Ve) (GF*)*

Baked House Bread & Olives **7**
Virgin olive oil & aged balsamic *(Ve*) (GF*)*

Rosemary & Garlic Baked Camembert **14**
Chutney & toasted ciabatta *(V) (GF*)*

STARTERS

Soup of the Day **6**
Rustic bread & salted butter *(GF*)*

Chilli & Garlic King Prawns **8.5**
Garlic butter with baked house bread *(GF*)*

Spinach & Red Leicester Croquette **7**
Tangy tomato chutney *(V)*

Sticky Pork Belly Burnt Ends **7.5**
Smoked sauce *(GF)*

Creamy Wild Mushrooms **7**
Toasted ciabatta *(GF*) (Ve)*

Crispy Buffalo Chicken Wings Sml: **7** Lrg: **13**
Choose a sauce: salt & pepper, sriracha chilli or honeyed BBQ *(GF)*

SANDWICHES **Served Mon-Fri, 12pm–3pm**

Served with fries & house salad

The Durham Ox Club **9**
Chicken, bacon, lettuce, tomato & mayo

Salmon & Chive Crème Fraîche Bagel **9**
Dressed rocket & cress

Onion Bhaji Wrap **8.5**
Pickled onions, cucumber, mint yoghurt, chutney *(Ve)*

Fish Finger Wrap **8.5**
Tartare sauce, lettuce & tomato

GRILL

All steaks are cooked to your preference/. Served with cherry confit tomatoes & chips (GF)

8oz Sirloin **24**

Beef Medallion Steaks **30**

10oz Ribeye **26**

32oz Tomahawk *(for 2 people)* **74**

Choose Your Sauce | 3
Garlic Butter(**gf**), Peppercorn, Bearnaise Sauce (**gf**), Blue Cheese Sauce *or* Red Wine Sauce (**gf**)

MAINS

Pulled Ox Cheek Burger **14.5**
Herfordshire hop cheddar, brioche bun & beef dripping jus

Crispy Buttermilk Chicken Burger **14**
Marinated chicken breast in southern coating, gem lettuce, onion ring, honey & mustard slaw

Vegan Quarter Pounder **14**
Brioche bun rich tomato salsa vegan cheese *(GF*) (Ve)*

Smoked Salmon Tagliatelle **14.5**
Prawns, scallops, peas & crème fraiche sauce

Braised Pork Belly **14.5**
Bubble & squeak, crackling & jus *(GF)*

Ginger Beer Battered Catch of the Day **14**
Chips, marrowfat peas & chunky tartare

Sea Bass **15**
Samphire & curried mussel chowder *(GF)*

Vegan Lentil Shepherd's Pie **13.5**
Hearty veggie pie & seasonal greens *(Ve) (GF)*

Lemon Chicken **14**
Herb and pomegranate giant couscous

Ring Cumberland Sausage **14.5**
French mustard mash, red onion chutney & rich jus

SIDES

French Fries *(GF) (Ve)* **4**
House Salad *(GF) (Ve)* **4**
Winter Slaw *(GF) (V)* **4**
Seasonal Greens *(GF) (Ve)* **4**
Roasted Field Mushroom *(GF) (Ve)* **4**
Mashed Potato *(GF) (Ve)* **4**

Parmesan & Truffle Chips **5**
Aioli *(GF) (V)*

DESSERTS

Orange & Chocolate Tart **6.5**
Salted popcorn & Chantilly cream *(V)(Ve*)*

Spiced Apple Crumble **6.5**
Vanilla ice cream *(V) (Ve*)*

Champagne Torte **6.5**
Orange sorbet *(V)*

Baked New York Style Cheesecake **6.5**
Blackberry compote *(Ve) (GF)*

English Cheese Selection **6.5**
Crackers, quince jelly & grapes *(V) (GF*)*

Trio of Selected Ice Creams & Sorbets **5**
Wafer, strawberry or chocolate sauce. please ask your server for flavours *(V) (Ve*)(GF*)*

(V): Vegetarian *(Ve)*: Vegan *(GF)*: Gluten Free *(*)*: Option Available
An optional 10% service charge will be added to your bill, this goes directly to the team, please let us know of any dietary or allergy requirements at the time of ordering.