

BREADS & SHARERS

Marinated Olives (V)(Vg)	3.5
Breads & Olives mixed marinated olives, rustic bread, oil & balsamic (V)(Vg)	7.5
Garlic Ciabatta Slices (V) <i>add cheese for 30p</i>	3.5
Baked Camembert rustic bread & onion chutney (V)	16
Moroccan Meze falafel, tapenade, baba ganoush, spiced chickpeas & flatbread (V)(Vg)	16

STARTERS

Today's Soup (V)(Vg) homemade soup with warm rustic bread & butter	6
Ham Hock Terrine with homemade piccalilli	7.5
Goats Cheese & Sunblush Tomato Bon-Bons with beetroot textures (V)	7.5
Salt & Pepper Squid with smoked aioli	8
Sticky Pork Belly pickled carrot & radish	7.5
Tiger Prawn & Sesame Salad	9
Buffalo Chicken Wings tender chicken wings in your choice of BBQ <i>or</i> hot sauce	small: 7.5 large: 14

SANDWICHES & FLATBREADS

(gluten-free bread available)

The Durham Ox Club chicken, bacon, lettuce, tomato, mayo & fries	10
Fish Finger Sandwich tartare sauce, lettuce & fries	9
Beef & Mustard Mayo Flatbread tender beef striploin, dijon mayonnaise & lettuce on warm flatbread served with fries	9.5
Falafel, Pickled Veg & Harissa Mayo Flatbread served with fries (V)(Vg)	8.5
Smoked Salmon & Cream Cheese Sandwich served on wholemeal bread with fries	9

BURGERS

Ox Burger 6oz meat patty, pulled braised ox, melted cheese on a brioche bun with lettuce, onion jam & fries	16
Spiced Buttermilk Chicken Burger cajun spiced buttermilk chicken burger, lettuce, sriracha mayo on a brioche bun with fries & pickled slaw	15
Halloumi & Mushroom Stack fried halloumi, field mushrooms, lettuce, chutney, fries, pickled slaw & brioche bun (V)	14

MAINS

Confit Belly of Pork creamed cabbage & bacon, colcannon potato & thyme jus	16
Pan-Roast Spiced Chicken Supreme roast squash, red onion, onion fritters & creamed curry sauce	16
Beer Battered Fish & Chips catch of the day, beer battered chunky chips, pea purée & tartare sauce	15
Warwickshire Sausage & Mash with rich gravy & crispy onions	14
Pie of the Day chefs pie of the day served with mash & veg	15
Herb Crusted Hake crushed new potatoes & tenderstem broccoli	18.5
Spiced Smoked Haddock & Salmon Fishcakes samphire & beurre blanc	15
Butternut Squash Satay sweet potato, plantain satay, steamed rice & charred onions (V)(Vg)	14
House Caesar Salad mixed leaf, chopped iceberg, tomatoes, caesar dressing, parmesan crumb <i>add chicken & bacon for £4 add halloumi for £3 (V)</i>	11

GRILL

Rump of Lamb shallot purée, charred cabbage, crushed new potatoes & redcurrant jus	23
8oz Sirloin served with peppercorn sauce, grilled tomato, mushrooms & chunky chips	26
10oz Rib Eye served with peppercorn sauce, grilled tomato, mushrooms & chunky chips	29

SIDES

Thick Cut Chips (V)(Vg)	4
Skin-on Fries (V)(Vg)	4
Seasonal Greens (V)(Ve*)	4
Mixed House Salad (V)(Ve*)	4
Buttered Mash (V)	4

DESSERTS

Today's Crumble with vanilla custard (V)	6.5
Vanilla Cheesecake with mango sorbet & meringue (V)	6.5
Stem Ginger Sticky Toffee Pudding caramel sauce & vanilla ice cream (V)	6.5
Bread Pudding with spices & vanilla custard (V)	5
Chefs Selection of Artisan Cheeses selection of cheeses, crackers, grapes, celery & chutney (V)	8.95
Selection of Fine Ice Creams & Sorbet (V)(Ve*)	6.5

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.
(V): Vegetarian (Vg): Vegan (GF): Gluten Free (*) : Option Available.

