

BOTTOMLESS SUNDAY ROASTS

Two-Courses: £35pp | Three-Courses: £40pp
Please ask your server for more details.

STARTERS

Calamari 8.5

deep-fried calamari, chilli, spring onion, lime & coriander sriracha mayo

Glazed Pork Belly Bites (GF) 8.5

slow cooked pork belly, Korean glaze, gochujang cucumber, crackling

Bruschetta (V)(Vg)(GF*) 8

pico de gallo, vegan feta, basil, rocket, gremolata dressing

Whole Burrata (to share)

marinated artichoke, sundried tomatoes, prosciutto, olives, rocket, balsamic glaze, rosemary & garlic focaccia (GF*) 18

Cajun Grilled Chicken Tacos 8

guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime, chipotle mayo

Baked Camembert (to share) (V)(GF*) 16

studded with garlic & rosemary, caramelised red onion chutney, toasted ciabatta

Today's Soup 7

please ask your server for today's flavour.
Mini loaf, Netherend Farm butter

MAINS

Roasted Gnocchi (V)(Vg*) 16.5

spinach, charred peppers, roasted tomatoes, basil, creamy tomato sauce, parmesan

Roasted Squash & Gochujang Salad (V)(Vg)(GF) 15

sesame thyme glaze, squash purée, white cabbage, gochujang cucumber, home-made dukkah

add smoked salmon or chicken breast +4

Miso Salmon (GF) 21

lemongrass, coconut jasmine rice, Asian greens, Japanese dressing, lime

The House Burger (GF*) 17

two 3oz beef, cheese, our burger sauce, lettuce, tomato, gherkins, skin-on fries
add bacon +2

Spiced Buttermilk Fried Chicken 16.5

crispy chicken breast, Mexicana® cheese, lime & coriander sriracha mayo, lettuce, tomato, red onion, skin on fries

The Veggie One (V)(Vg) 16

Moving Mountains burger, vegan feta, smashed avocado, taco shell, lettuce, tomato, chimichurri mayo, skin-on fries

ROASTS

all of our roasts are served with roast potatoes, seasonal greens, roasted carrots, honey glazed parsnips, home-made Yorkshire pudding & lashings of our gravy.

Beef Striploin (GF*) 19

½ Roast Marinated Chicken (GF*) 18.5

Slow Cooked Pork Belly (GF*) 18.5

Vegetable Wellington (V)(Ve*) 17.5

SIDES

Fries (GF*) 5

add truffle parmesan +2.5

Chunky Chips (GF*) 5.5

add truffle parmesan +2.5

Wild Salad (V)(Vg)(GF) 5

olives, onions, roasted red peppers, sundried tomatoes, gochujang cucumber

Slaw (V)(GF) 4

red cabbage, savoy cabbage, onions, carrots, spring onions, coriander, chilli

Cauliflower & Cheese 6

truffle oil, crispy herb crumb

Roasted Potatoes (GF) 5

Seasonal Greens (V)(Vg)(GF) 5.5

Tomato & Onion Salad (V)(Vg)(GF) 4.5

rocket, basil, balsamic

BOTTOMLESS BRUNCH

Two-Courses: £38pp | Three-Courses: £42pp
with unlimited Prosecco, Bloody Marys, Bellinis & Gin Roses. Served every Saturday, 12pm-4pm. Check out our menu on our website and book your spot today!

(V): Vegetarian (Vg): Vegan (GF): Gluten-Friendly (*): Option Available.
All Items are subject to availability. Dishes may contain nuts or nut derivatives.
Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food prepared on these premises is free from allergenic ingredients. A 10% discretionary service charge will be added to your bill. All above prices are inclusive of VAT. Please inform your server of any allergies or dietary requirements.

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The Durham Ox and learn more
about our special offers?

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