

Platters

Small or Large.... Starter, Main or Bar Tapas!

Seafood Platter

Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon ... 13.95 / 20.95

Bar Board

Blue Cheese, Bresaola, Fennel Salami, Prosciutto, Pork Rillettes, Pickles, Olives, Homemade Breads, Balsamic & Olive Oil ... 12.95 / 19.95

Appetisers

Cured Beef Fillet Carpaccio ... 8.95
Rocket & Parmesan Dressing

Cured Meats ... 12.95

Bresaola, Fennel Salami, Prosciutto, Olives, Homemade Breads, Balsamic & Olive Oil

Baked Queen Scallops

Garlic & Parsley Butter, Gruyère & Mature Cheddar Crust

Starter 8.95

Main Course with House Salad ... 14.95

Home Cured Beetroot & Orange Salmon

Cucumber Pickle, Horseradish Cream ... 7.95

Proper Prawn Cocktail

Paprika Marie-Rose ... 7.95

Salads

Yorkshire Blue Cheese Salad ... 6.95 (V)

Candied Walnuts, Walnut Dressing, Pickled Apple

Pancetta & Poached Egg "Ox" Caesar Salad

Gem, Croutons, (with or without Anchovies) ... 8.95



Ox Classics

Fish & Chips ... 11.95

Black Sheep Batter, Mushy Peas, Chunky Chips & Tartare Sauce

Macaroni & Cheese ... 10.95 (V)

Confit Tomatoes, Cauliflower, Tomato Chutney

Eggs Bacon Benedict

Eggs Royale (Smoked Salmon)

Eggs Florentine (Spinach) (V)

All with Poached Eggs & Hollandaise Sauce on a Toasted Muffin 8.95

Black Sheep & Cheese Rarebit ... 8.95 (V)

Proper Cheese on Toast, Tomato Chutney

Main Courses

All our main courses are garnished with the suitable accompaniments.....

Sea Bass Fillets ... 17.95

Crushed Potatoes, Fennel Salad, Sauce Vierge

Moroccan Vegetable Tagine ... 11.95 (V)

Lemon Cous Cous, Minted Yoghurt

Roast Monkfish ... 18.95

Mussels, Clams, Chorizo, Cherry Tomatoes, Basil Dressing

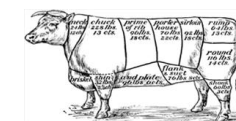
Gourmet Venison Burger Rossini ... 14.95

Brioche, Duck Liver, Summer Truffle Mayonnaise, Garlic Chips, Redcurrant Ketchup

Yorkshire Spicy Pork Sausage ... 11.95

Garlic & Herb "Al Forno" Potatoes, Sweet & Sour Peppers, Yoghurt Dressing

"Big Bertha" Charcoal Grill



Robin Hirst of Neasham Grange Farm, Darlington supplies us with our Grand Reserve Beef. His herd includes Limousine & Charolais breeds which are raised outdoors on open green pastures. The beef is matured and dry aged for maximum flavour and tenderness.

The "Ox" Burger ... 12.95

100% Yorkshire Beef, Smoked Applewood Cheese, Bacon, Onion Rings, Tomato, Lettuce, Skinny Fries

BBQ Pulled Pork Sandwich ... 12.95

Onion Rings, Skinny Fries, Rocket & Tomato Salad

Rib Eye "Steak Frites" ... 23.95

Skinny Fries, Rocket & Tomato Salad

Choice of Béarnaise, Diane or Peppercorn Sauce

14oz Rare Breed Pork Chop ... 15.95

Garlic & Herb "Al Forno" Potatoes, Fennel Salad, Sticky Apple Jam

Spatchcock Poussin ... 15.95

Garlic & Herb "Al Forno" Potatoes, Piri Piri, Aioli, Baby Leaf Salad

For Two to Share...

Fillet of Beef "Chateaubriand"

Chunky Chips, Grilled Mushroom, Confit

Tomatoes, Onion Rings, Rocket & Tomato Salad,

Choice of Béarnaise, Diane or Peppercorn Sauce

.... 59.95 for two

"Big Bertha" is our very solid charcoal fired oven, weighing in at over a ton... a searing 400°C searing & caramelising the natural juices and the emanating natural wood smoke adds delicious flavour...

Sandwiches

Available 12 – 2.30 pm

Salt Beef Reuben ... 9.95

Gherkin, Rocket, Tomato, Mustard & Mayonnaise

Smoked Salmon, Dill & Lemon Crème Fraiche

Black Pepper & Fresh Lemon ... 6.95

Prawn Cocktail ... 7.95

Paprika Marie Rose, Crunchy Lettuce & Apple

Cryer & Stott Cheddar & Tomato Chutney (V)

... 5.95

Classic BLT ... 6.95

Bacon, Lettuce & Tomato

Available On a Choice of Fresh Breads

Gluten Free Bread Also Available

Additional Side Orders

Skinny Fries, Chunky Chips, Onion Rings,

Seasonal Vegetables – all 3.25

Our 15 Year Anniversary

Opened 22nd November 1999

We will be celebrating with a series of events

including

A Party in the Ox Barn on

Saturday 22nd November 2014

“Rosie & the Gang” Live Music

Tapas & Hot Dogs

9.99 Per person

VERY LIMITED TICKETS



Puddings

Elderflower Jelly

Raspberry Sorbet ... 5.95

Chateau Briatte 2007, Sauternes, France (75ml 3.95)

Apple Tart Tatin (For 2)

Vanilla Ice Cream... 11.95

(Please Allow 20 Minutes)

Chateau Briatte 2007, Sauternes, France (75ml 3.95)

Crème Brulée

Vanilla Shortbread... 5.95

Muscat de Beaumes de Venise 2009, Domaine Perrin, France (75ml 3.95)

Sticky Toffee Pudding

Toffee Sauce & Cinder Toffee Ice Cream... 5.95

Pedro Ximenez Solera Reserva, Emilio Lustau, Spain (75ml 3.95)

Plate of Puddings to Share!

Selection of surprises for two to share ...

or more spoons....

(Please Allow 15 Minutes)

15.95

Flambée Grand Marnier & Orange Crêpe Suzette

Vanilla Ice Cream...6.95

Flourless Chocolate Fudge Cake

Fudge Sauce, White Chocolate Ice Cream... 6.95

Elysium Black Muscat 2011, Andrew Quady, USA (75ml 3.95)

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti... 4.95

Why not add your favourite liqueur?

Liqueur Coffee

Irish, Napoleon, Calypso... 4.95

Yorkshire Cheese Board...

Well, Almost All Yorkshire...

There is one Welcome Imposter...

A Great Yorkshire Range...

Cryer & Stott Matured Traditional Cheddar (V)

Born in the west-country, bought at 4 weeks then very importantly raised in Yorkshire as it matures in the cellars at Cryer & Stott for 24 months.

It is hard, nutty with a strong flavour & a sharp tang.

Unpasteurised Cow's Milk

Shepherd's Purse Harrogate Blue (V)

A blue veined, creamy, soft & luxurious, mellow blue cheese, with a hint of pepper.

New addition to Judy Bell, made in Thirsk.

Pasteurised Cow's Milk

Yellison Goats Cheese (V)

Award winning cheese from Carlton in Craven, near Skipton. Soft, creamy & crumbly, delicate lemony zesty taste.

Pasteurised Whole Goats Milk

The Odd One Out... But Invited & Welcomed To Join The Great Yorkshire Cheese Makers!

Stinking Bishop 1972 (V)

The necessary guest to complete our cheese selection as up to this point Yorkshire hasn't come up with the suitably strong, soft & smelly cheese required... at least still English... and rivals any continental delicacy... from Laurell Farm, in Gloucestershire. A wash rind cheese, immersed in perry, made from Stinking Bishop Pears & certainly lives up to its name!

Strong, Pungent & Creamy...

Unpasteurised Cow's Milk

Full Board

10.95

Three Cheeses

8.95