



~ PRIVATE DINING ROOM MENU ~

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**Soup of the Day**

Homemade brown bread 3.95

**Carpaccio of Fillet of Beef**

Rocket & parmesan Salad 8.95

**Baked Queen Scallops**

Garlic & parsley butter, gruyère & mature cheddar crust 8.95

**Mrs Bells Blue Cheese Souffle**

Twice baked with cauliflower puree, walnut dressing 6.95

**Ox Prawn & Crayfish Cocktail**

Homemade brown bread 7.95

**Confit Duck Leg Terrine**

Plum compote, port reduction 5.95

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**Braised Lamb Shoulder**

Roast sweet potato, green beans, red wine & roasting juices 16.95

**Pan fried Fillets of Seabass**

Dauphinoise potatoes, french style peas, smoked bacon 16.95

**Pork Fillet & Braised Belly**

Creamed savoy cabbage, roast apple, mash potato 15.95

**Wild Mushroom Tagliatelle**

Jerusalem artichoke & spinach 11.95

**Chargrilled Prime Yorkshire Ribeye Steak**

Skinny fries, rocket and tomato salad, bearnaise sauce 19.95

**Ox Fish & Chips**

Mushy peas, chunky chips & tartare sauce 11.95

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**Vanilla Crème Brulee**

Shortbread biscuits 5.95

**Ox Sticky Toffee Pudding**

Toffee sauce & vanilla ice cream 5.50

**Chocolate Marquise**

Coconut ice cream 5.95

**Rhubarb & Almond Tart**

Crème anglais 5.95

**Ox Cheese Board**

Yorkshire Blue, Golden Cross & Quicques Cheddar with Homemade Oatcakes 6.95