

## Smaller or More...

<b>Carpaccio of Mount Grace Prime Fillet of Beef</b> Olive Oil, Fresh Rocket & Parmesan	7.50
<b>Ox Prawn Cocktail</b> Homemade Brown Bread	6.95
<b>Country Paté</b> Piccalilli & Toast	5.95
<b>Potted Poached &amp; Smoked Scottish Salmon</b> Pickled Cucumber	6.95
<b>Baked Queen Scallops</b> Garlic & Parsley Butter & a Gruyère & Mature Cheddar Crust (Main course served with a house salad)	7.95/11.95
<b>Goats Cheese Summer Salad</b> Fresh Peas, Broad Beans, Leaves, Mint Dressing... (Main course served with new potatoes)	5.95/12.95
<b>Proper Caesar Salad with Anchovies</b> Traditional Caesar Dressing, Croutons & Parmesan	4.95/10.95
... Add Corn fed Chicken	5.95/12.95

## Considerable...

<b>Noodle &amp; Vegetable Stir Fry</b> Lemon Grass, Chilli and Coconut Dressing	11.95
<b>Queen Scallop &amp; Squid Risotto</b> Cherry Tomato & Pepper Salad	14.95
<b>Grilled Whole Plaice</b> New Potatoes, Spinach & Caper Berry Butter	14.95

## Char-grill... Rotisserie...

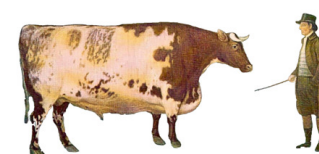
<b>Mount Grace Rib Eye "Steak &amp; Frites"</b> Rib Eye Steak, Skinny Fries, Rocket Salad & Béarnaise Sauce	18.95
<b>Ridings Farmed Local lamb "Barnsley Chop"</b> Minted Hollandaise	14.95
<b>Local Rare Breed Pork Cutlet</b> Cider, Apple & Shallot Chutney	14.95
<b>Rotisserie Corn-Fed Chicken (Half Chicken)</b> Piri-Piri & Aioli	13.95

*All Char-grill & Rotisserie dishes are served with potatoes & salad of the day*

## For two to share...

<b>Chateaubriand (for two to share)</b>	26.95 (per person)
Hand-Cut Chips, Onion Rings, Confit Vine Tomato, Portobello Mushrooms, Shallot & Rocket Salad & Béarnaise Sauce	

## Daily Black Board Specials



THE DURHAM OX

## Simple and tasty...

<b>Ox Fish &amp; Chips</b>	9.95
Black Sheep Beer Battered Haddock, Hand-Cut Chips, Mushy Peas & Tartare	
<b>Gammon &amp; Eggs</b>	11.95
Chargrilled Pineapple, Mushroom, Tomato & Skinny Fries	
<b>Ox Beef Burger</b>	10.95
Cheese, Bacon, Chips & Onion Rings	
<b>Portobello Mushroom &amp; Goats Cheese "Burger"</b>	9.95
Grilled Mushroom, Melting Goats Cheese, Beetroot Salsa, Chunky Chips	

## Sandwiches & toasts

<b>Smoked Salmon</b>	6.95
<b>Chicken BLT</b> With Mayonnaise	5.95
<b>"Cheese &amp; chutney"</b>	5.95
Berwick Edge, Sliced Tomato, Cucumber & Tomato Chutney	
<b>Sautéed King Prawn Bruschetta</b> With Garlic Butter	6.95
<b>Egg &amp; Bacon "Benedict" or Eggs Florentine</b>	6.95
Poached Egg, Bacon or Spinach, with Hollandaise on Toasted Focaccia	
<b>Welsh Rarebit</b>	6.95
Ox Cheese on Toast with Chutney	

## Side Orders....

<b>Chunky Chips</b>	2.50
<b>Skinny Fries</b>	2.95
<b>Garlic Bread</b>	2.95
<b>Onion Rings</b>	2.50
<b>Side Salad</b>	2.50
<b>Mushroom sauce</b>	
<b>Peppercorn sauce</b>	
<b>Béarnaise sauce</b>	1.95

## ~ Puddings ~

### Elderflower Jelly

Fruit Compote & Clotted Cream Ice Cream  
5.50

### Ox Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream  
5.50

### Chocolate Brownie

Vanilla Ice Cream & Chocolate Sauce  
5.95

### Vanilla Pod Crème Brûlée

Shortbread Biscuits  
5.95

### Treacle Tart

Lemon Curd Ice Cream  
5.95

### Plate of puds!

Sharing Plate for Two .... or more spoons....  
13.95 (please allow 15 mins)

### Affogato

Vanilla Ice Cream & Hot Espresso  
4.50  
...why not add your favourite liqueur?

## ~ The Cheeseboard ~

We are happy to serve cheese before, after or instead of dessert

<b>"Piece of Cheese"</b>	<b>3.95</b>
<b>Choice of Two</b>	<b>6.25</b>
<b>The Full Board</b>	<b>11.50</b>

Served with homemade oatcakes, Durham Ox chutney, grapes & celery

### Berwick Edge

A hard cheese, strong and fruity Gouda style with a smooth texture, matured for between 1-2 years. Margaret Ann- maxfield, northumberland.  
*Un Pasteurised cows' milk cheese with vegetarian rennet*

### Mrs Bell's Yorkshire Blue

A moist and spreadable blue cheese made by Mrs Bell, Shepherd's Purse Dairy in Thirsk.  
*Pasteurised cows' milk cheese*

### Golden Cross

A mould ripened goats' cheese based originally on the Saint Maure recipe. Bright white in colour, firm but creamy in texture & has a mild to medium mellow flavour.  
*Unpasteurised goats' milk cheese.*

### Cooleeney Brie

A distinctive creamy first taste with a stronger flavoured finish- winner of 8 awards  
*Pasteurised cows' milk cheese.*

## Sticky Wines...

### La Fleur D'Or - Sauternes 2003

Semillon/Sauvignon/Muscadelle

3.50 per 50ml glass

17.50 per 25cl bottle

### Tamar Ridge - 2007, Tasmania

Botrytis/Riesling

5.00 per 50ml glass

25.00 per 25cl bottle

### Tokaji Aszu 5 Puttonyas

Royal Tokaji Company

25.00 per 25cl bottle

## Ports...

### Late Bottled Vintage 2001

Quinta do Noval Portugal

3.00 per 50ml glass

27.00 per 75cl bottle

### Taylor 20 Year Old Tawny

Portugal

56.00 per 75cl bottle

## Coffee...

Cafetière of Java Coffee	2.50
Espresso	2.50
Cappuccino, Latte	2.95
Selection of Teas	2.50

*All served with our own petit fours.  
All of our coffee is freshly ground to order.*

### Liqueur coffees

Irish, Napoleon, Jamaican, Calypso, Baileys...

5.95

**Cognac, Armagnac,  
Calvados, Whiskies &  
Liqueurs available...**

*Now for a little history...* It is believed that the Durham Ox was first owned by the Right Honourable Lord Somerville. The print hanging in the bottom Bar was dedicated to his Lordship by Mr. John Day of Harmeston, nr. Lincoln who took ownership of the animal in 1802 when it was six years old. Still growing, it was a beast of exceptional proportion. Some 5ft 6ins high, the Durham Ox weighed 171 stones, was 11ft long from nose to tail and had a girth of 11ft. Public interest in the animal was overwhelming and over 2000 subscriptions were taken for copies of the print in the first year of publication.

*Did you know...* the panelling in the bar was copied from 14<sup>th</sup> Century Pew ends from St. Michael's Church in Brent Knoll, Somerset. The carpenter was J Morison Esq. from Taunton and he made them from the finest English Oak in 1908. The carved panels were commissioned by Viscount Alexander of Tunis to be installed into his ancestral home; but, alas, he was a little presumptuous, as the house was not left to him!

*In 1974, Derek Slater, of this village and also the local Woodcarver, was asked to set each carved panel into oak frames as we see now, and also built the bar, which at the time was the single largest piece of oak he had worked with. He did this for Mr. and Mrs Clark who did a lot of alterations to the building and brought the carved panelling with them...*