

Smaller or More...

Carpaccio of Mount Grace Prime Fillet of Beef Olive Oil, Rocket & Parmesan	7.50
Locally Shot Game Terrine Fig & Apple Chutney	5.95
Baked Queen Scallops Garlic & Parsley Butter & a Gruyère & Mature Cheddar Crust (Main course served with a house salad)	7.95/11.95
Home-cured Scottish Salmon Gherkins, Capers & Shallots	6.95
Crispy Goats Cheese Fritters Poached Pears & Walnut Dressing	6.95
Ox Prawn Cocktail Homemade Brown Bread	6.95
Wild Mushroom Risotto Rocket & Parmesan salad	6.95 / 9.95

Considerable...

Brandsby Farm Bangers n' Mash Champ Mash & Shallot Gravy	10.95
Mount Grace Rib Eye "Steak & Frites" Rib Eye Steak, Skinny Fries, Rocket Salad & Béarnaise Sauce	18.95
Ridings Farmed Local Lamb "Barnsley Chop" Minted Hollandaise with Vegetables & Potatoes of the day	14.95
Roast Saddle of Venison Cabbage & Celeriac Roulade, Hedgerow Sauce with Potatoes of the day	16.95

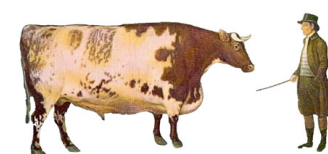
Rotisserie...

Rotisserie Label Anglais Corn-Fed Chicken (Half Chicken) Piri-Piri, Aioli, Rocket Salad & Fries <i>Or</i> Rosemary Gravy & Bread sauce with Vegetables and Potatoes of the day	13.95
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For two to share...

Chateaubriand (for two to share) Hand-Cut Chips, Braised shallots, Confit Tomato, Portobello Mushrooms, Rocket salad, Béarnaise Sauce	26.95 (per person)
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Black Board Specials
Daily Fresh Fish Board



THE DURHAM OX

Simple and tasty...

Ox Fish & Chips Black Sheep Beer Battered Haddock, Hand-Cut Chips, Mushy Peas & Tartare	9.95
Gammon & Eggs Or Pineapple! Mushroom, Tomato & Fries	11.95
Ox Beef Burger Cheese, Bacon, Chips & Onion Rings	10.95
Portobello Mushroom & Goats Cheese "Burger" Grilled Mushroom, Melting Goats Cheese, Beetroot Salsa, Chunky Chips	9.95

Sandwiches & toasts

Pan fried Steak Sandwich Pan fried onions, horseradish & rocket	8.95
Smoked Salmon	6.95
Coronation Chicken Toasted Almonds & fresh Coriander	5.95
"Cheese & chutney"	5.95
Ox Bacon "Benedict" Poached Egg, Bacon, Hollandaise on Toasted Foccacia <i>Or</i> Eggs Florentine (Spinach) <i>Or</i> Eggs Royale (smoked salmon)	6.95

Side Orders....

Chunky Chips	2.50
Skinny Fries	2.95
Garlic Bread	2.95
Onion Rings	2.50
Side Salad	2.50
Seasonal Vegetables	2.95
Mushroom sauce	
Peppercorn sauce	
Béarnaise sauce	1.95

~ Puddings ~

Christmas Pudding Parfait

Cranberry brandy butter sauce & spiced Shortbread biscuit
4.95

Ox Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream
5.50

Chocolate Tart

Spiced orange Sorbet
5.95

Vanilla Pod Crème Brûlée

Shortbread Biscuits
5.95

"Crumble or Crust of the Day"

Proper custard or cream or ice cream...or both...but not all three!
4.95

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

"Piece of Cheese"	3.95
Choice of Two	6.25
The Full Board	11.50

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

Quickes Cheddar

The Quickes family have been farming in Devon for over 450 years. They have learnt a thing or two about cheese-making! This cheddar is nutty with a hint of sweetness and a deeply satisfying tang.

Un Pasteurised cows' milk cheese

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 37.5cl bottle

Tamar Ridge - 2007, Tasmania

Botrytis/Riesling

5.00 per 50ml glass

25.00 37.5cl bottle

Tokaji Aszu 5 Puttonyas

Royal Tokaji Company

39.00 50cl bottle

Ports...

Late Bottled Vintage 2001

Quinta do Noval Portugal

3.00 per 50ml glass

27.00 75cl bottle

Taylor 20-Year-Old Tawny

Portugal

56.00 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 14th 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...