

## Smaller or More...

**Carpaccio of Mount Grace Prime Fillet of Beef**  
Olive Oil, Rocket & Parmesan 7.50

**Homemade Paté or Terrine of the Day** 5.95  
Homemade Chutney & Toast

**Baked Queen Scallops**  
Garlic & Parsley Butter, Gruyère & Mature Cheddar Crust 7.95/12.95  
(Main course served with a house salad)

**Home-cured Scottish Salmon**  
Gherkins, Capers & Shallots 6.95

**Yellison Goats Cheese, Pea & Broad-Bean Salad** 6.95  
Crispy Goats Cheese Fritters, Honey & Mint Vinaigrette

**Ox Prawn Cocktail** 6.95  
Homemade Brown Bread

**Pea & Mint Risotto** 6.95 / 10.95  
Rocket & Parmesan Salad, Wild Garlic & Mint Dressing

## Considerable...

**Durham Ox Bangers n' Mash** 10.95  
Red Onion Gravy

**Slow Cooked Confit Duck Leg** 13.95  
Warm Salad of New Potatoes, Green Beans, Shallots, & Citrus dressing

**Pan Fried Fillets of Sea Bass** 14.95  
Sauté New Potatoes, Chorizo, Black Olives, Cherry Tomatoes & Basil

## Char-grill...

**Mount Grace Rib Eye "Steak & Frites"** 18.95  
Rib Eye Steak, Skinny Fries, Rocket Salad & Béarnaise Sauce

**Ridings Farmed Local lamb "Barnsley Chop"** 15.95  
Minted Hollandaise, house potatoes & vegetables

**Rare Breed Yorkshire Pork Chop** 13.95  
Warm Apple Chutney, house potatoes & vegetables

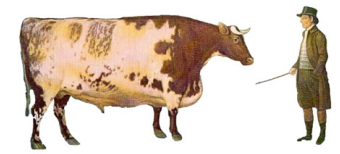
## Rotisserie...

**Rotisserie Label Anglais Corn-Fed Chicken (Half Chicken)** 13.95  
Piri-Piri & Aioli, Rocket Salad & Fries

## For two to share...

**Chateaubriand (for two to share)** 26.95 (per person)  
Hand-Cut Chips, Braised Shallots, Roasted Tomato,  
Portobello Mushrooms, Rocket Salad, Béarnaise Sauce

## Daily Black Board Specials & Fish Boards



THE DURHAM OX

## Simple & Tasty...

**Ox Fish & Chips** 9.95  
Black Sheep Beer Battered  
Haddock, Hand-Cut Chips,  
Mushy Peas & Tartare

**Gammon & Eggs** 11.95  
Or Pineapple!  
Mushroom, Tomato & Fries

**Ox Beef Burger** 10.95  
Cheese, Bacon, Proper Chips &  
Onion Rings

**Portobello Mushroom &  
Goats Cheese "Burger"** 10.95  
Grilled Mushroom, Melting Goats  
Cheese, Tomato Chutney, Onion  
Rings & Proper Chips

## Sandwiches & Toasts

**Pan Fried Steak Sandwich** 8.95  
Pan Fried Onions, Horseradish &  
Rocket

**Smoked Salmon** 6.95

**Coronation Chicken** 5.95  
Toasted Almonds & fresh  
Coriander

**"Cheese & Chutney"** 5.95

**Welsh Rarebit** 6.95  
Ox Cheese on Toast with Chutney

**Ox Bacon "Benedict"** 6.95  
Poached Egg, Bacon,  
Hollandaise on Toasted Foccacia  
Or

**Eggs Florentine (Spinach)**  
Or  
**Eggs Royale (Smoked Salmon)**

## Side Orders....

**Mushroom sauce** 1.95

**Peppercorn sauce** 1.95

**Béarnaise sauce** 1.95

**House Salad** 3.95

*All 2.95*

**Chunky Chips**  
**Skinny Fries**  
**Garlic Bread**  
**Onion Rings**  
**Seasonal Vegetables**

## ~ Puddings ~

**Warm Bakewell Tart**  
Fruit Compote & Custard  
4.95

**Ox Sticky Toffee Pudding**  
Toffee Sauce & Vanilla Ice Cream  
5.50

**Chocolate Tart**  
Natural Yoghurt Ice Cream  
5.95

**Vanilla Pod Crème Brûlée**  
Shortbread Biscuits  
5.95

**"Jelly & Ice cream"**  
... of the day  
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.*

### Somerset Brie

A distinctive creamy first taste with a stronger flavoured finish  
*Pasteurised cows' milk cheese.*

## Sticky Wines...

**La Fleur D'Or - Sauternes 2003**  
Semillon/Sauvignon/Muscadelle

3.50 per 50ml glass  
19.95 per half bottle

**Tamar Ridge - 2007, Tasmania**  
Botrytis/Riesling

4.95 per 50ml glass  
25.00 per half 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	2.95
Espresso	2.95
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 5.95**  
Irish, Napoleon, Jamaican,  
Calypso, Baileys...

**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...*