

OX GRILL

SNACKS

Artigiano 6 mile sour dough, cultured butter £6 add wild garlic pesto £3.50 (v)

Gordal olives £6 (gf) (vg)

Rose harissa nuts £5 (gf) (vg)

Local charcuterie mixed board £18 (gf)

Padron peppers, labneh, charred lemon £9 (vg)

Coal fired babaganoush £5 (vg) (gf)

STONE BAKED SOURDOUGH

'Folded flatbread' £19

Nduja, burrata, Serrano ham, rocket, Arbequina olive oil, basil

Three cheese and onion £17 (v)

Westcombe ricotta, Keens cheddar, fior di latte, caramelised red onion chutney

Margherita £15 (v)

Tomato, fior di latte, basil, Arbequina olive oil, Grana Padano

Napoletana £17

Tomato, anchovy, caper, kalamata olive, rocket, fior di latte, Grana Padano

FROM THE EMBERS

Caesar salad; Chicken £17 Halloumi £15 (v)

Dressed gem lettuce, marinated anchovies, sourdough breadends, St Ewes egg

Gara beef burger £16 Plant based £16 (v)

6oz smashed patty, pickled red onion, beef tomato, gem lettuce, American cheese, dill pickle, Gara burger sauce

Devon lamb chops £22 (gf)

Coal fired on the bone, cucumber yoghurt, coriander

Whole seabass M/P

Chermoula, smoked butter, pickled lemon, Chalke Valley watercress

SIDES

Truffle cheesy chips £9 (v)

Chunky chips, truffle mayo, Keens cheddar, Grana Padano

Greek salad £9 (gf) (v)

Isle of Wight tomatoes, olive tapenade, red onion, cucumber, feta

Panzanella £8 (vg)

Artigiano sourdough, Isle of Wight tomatoes, ramson capers, red onion, cucumber, basil

Butterhead lettuce £8 (gf)

Butterhead lettuce salad, lemon, Parmesan, crispy chickpeas

Jersey royal potato salad £8 (gf) (v)

Potato salad, radish, cucumber, sugar snap peas

Head Chef: James Huyton

Vegetarian (v) Vegan (vg) Gluten Free (gf)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team