

OX *and* FINCH

sourdough and butter or e.v.o.o.	4.25	poached sea trout, braised leeks and trout roe beurre blanc	13.50
lemon and parsley gordal olives	4.00	confit chicken leg, ratte potatoes and oregano chimichurri	13.00
whipped feta, banana chilli, oregano, honey and toasted flatbread	5.50	tandoori cod, braised fennel and burnt orange vinaigrette	14.00
fried artichokes, garlic yoghurt and burnt aleppo butter	7.50	pan-fried pork belly, charred radicchio and rhubarb	10.00
mortadella, pistachios and cornichons	6.00	200g dry aged rump fillet with diane sauce	15.50
		lamb merguez sausage, carrot and raisin remoulade, and mint sauce	10.50
buffalo mozzarella, muhammara, walnuts and pomegranate	9.50		
pollock crudo, white balsamic, hazelnuts and raisins	9.00	charred hispi cabbage, anchovy hollandaise and parmesan	7.00
grilled asparagus, sauce gribiche and watercress	12.00	chicory, bibb lettuce, isle of mull cheddar and pickled shallot salad	6.00
cod cheeks, chorizo, tomato and morcilla on toasted sourdough	9.50	charlotte potatoes, vadouvan butter and fried curry leaves	5.00
wild garlic orzo, smoked coley and crème fraîche	9.00	blood orange and fennel panzanella	6.00
beef tartare, egg yolk, horseradish and croutons	8.50	chips with roast garlic aioli	3.95
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hazelnut panna cotta, brown butter and sour cherries	6.50	bare bones chocolate blancmange, malt cream and salted honeycomb	7.00
amaro averna semifreddo, blood orange and pistachio	7.00	affogato and biscotti (make it boozy?)	from 4.50
custard tart with poached rhubarb	6.50	minger, potato bread, pickled walnuts and rosemary honey	8.50

vegetarian, vegan and children's menus are also available.

allergies and intolerances? please ask for our allergen information sheet.

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vegetarian and vegan options

sourdough and butter or e.v.o.o. (veg/vgn)	4.25
lemon and parsley gordal olives (vgn)	4.00
whipped feta, banana chilli, oregano, honey and toasted flatbread (veg)	5.50
fried artichokes, garlic yoghurt and burnt aleppo butter (veg)	7.50
buffalo mozzarella, muhammara, walnuts, and pomegranate (veg)	9.50
charred hispi cabbage, tahini, mint sauce and pomegranate (vgn)	6.50
grilled halloumi, confit ratte potatoes and oregano chimichurri (veg)	9.50
pan-fried tomatoes, olives, red pepper and walnuts on toasted sourdough (vgn)	8.50
braised fennel, white onion purée and burnt orange vinaigrette (veg)	7.50
chicory, bib lettuce, dunlop cheddar and pickled shallot salad (veg)	6.00
orzo, asparagus, pea, lemon and e.v.o.o. (vgn)	6.00
braised leeks, raisin, white balsamic, hazelnut and parsley (vgn)	7.00
blood orange and fennel panzanella (vgn)	6.00
chips with banana chilli dip (vgn)	3.95
poached rhubarb, orange, coconut yoghurt, pistachio and mint (vgn)	6.00
amaro averna semifreddo, blood orange and pistachio (veg)	7.00
custard tart with poached rhubarb (veg)	6.50
minger, potato bread, pickled walnuts and rosemary honey (veg)	8.50
affogato and biscotti (veg) from	4.50



dishes may contain nuts, dairy produce, gluten and other allergens.
if you require allergen advice, please ask a member of staff for information

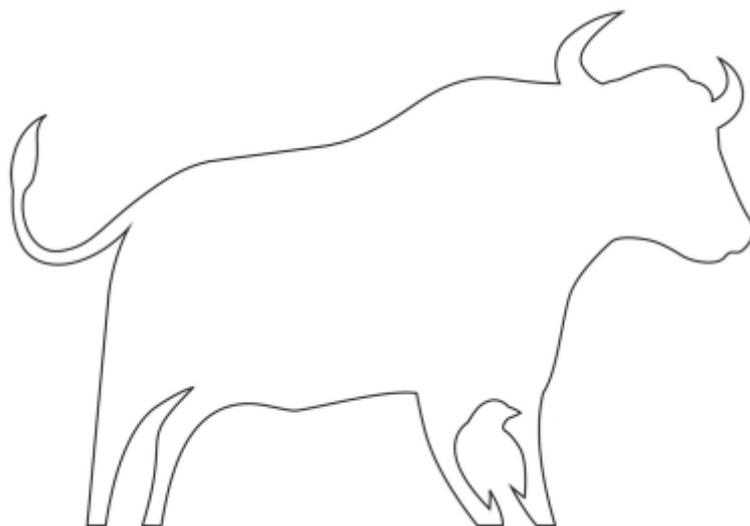
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(veg) = vegetarian friendly (vgn) = vegan friendly

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young diners

buffalo mozzarella, bread and orange segments	5.00
chicken goujons, peas, bacon and chips	5.00
breaded fish goujons, peas and chips	5.00
penne carbonara with parmesan and bacon	5.00
penne pasta with tomato sauce	5.00
vanilla ice cream with chocolate sauce	3.50



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