

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, nduja, swede and roscoff onion	13.50
whipped feta, banana chilli, oregano, honey and toasted flatbread	5.50	spiced haddock, parsnip purée, capers and preserved lemon	12.00
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
		slow-cooked lamb shoulder, braised barley and salsa verde	12.00
buffalo mozzarella, kale gremolata and pistachio	9.50		
pollock crudo, white balsamic, hazelnuts and raisins	9.00	charred hispi cabbage, anchovy hollandaise and parmesan	7.00
confit duck salad, tahini dressing and pistachio dukkah	10.00	chicory, bibb lettuce, isle of mull cheddar and pickled shallot salad	6.00
cod cheeks, chorizo, tomato and morcilla on toasted sourdough	9.50	roast celeriac and apple, mimolette and toasted seeds	5.50
crab, tubetti, chive and urfa pepper	12.00	blood orange and fennel panzanella	6.00
beef tartare, egg yolk, horseradish and croutons	8.50	chips with roast garlic aioli	3.95
warm ginger cake, poached pear and crème fraîche	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, kale gremolata and pistachio (veg)	9.50
charred hispi cabbage, pistachio dukkah and tahini dressing (vgn)	6.50
grilled halloumi, brown butter swede, harissa and preserved lemon (veg)	9.00
pan-fried tomatoes, olives and kale gremolata on toasted sourdough (vgn)	7.50
roasted parsnips, parsnip purée, capers and preserved lemon butter (veg)	7.50
braised leeks, white balsamic, raisin, hazelnut and parsley (vgn)	7.00
chicory, bib lettuce, dunlop cheddar and pickled shallot salad (veg)	6.00
roast celeriac, spiced apple chutney and toasted seeds (vgn)	5.00
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
warm ginger cake, poached pear and crème fraîche (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

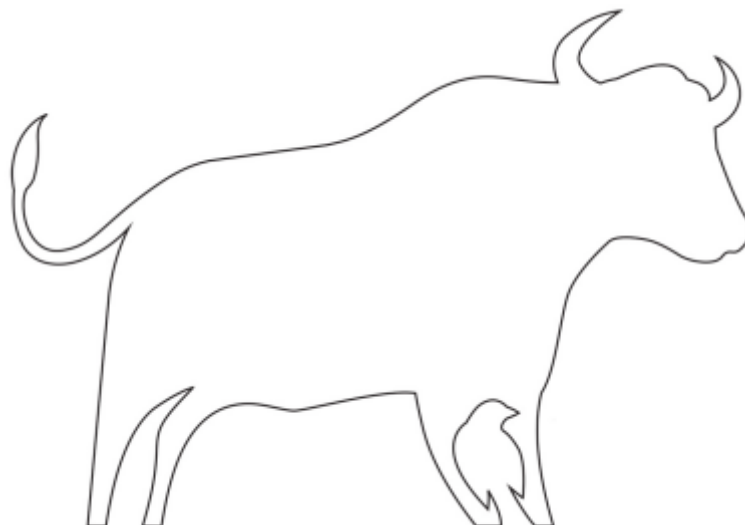
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(veg) = vegetarian friendly (vgn) = vegan friendly

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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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