

OX *and* FINCH

sourdough and butter or e.v.o.o. [2, 7] or [2]	4.25	poached hake, green olive, squid and borlotti beans [1, 4, 5, 8, 14]	15.00
lemon and parsley gordal olives [14]	4.00	confit duck leg, sour cherry, radish and buttered cabbage [7, 14]	11.50
whipped feta, banana chilli, oregano, honey and toasted flatbread [2, 7, 14]	5.50	skate wing with café de paris butter [1, 5, 7, 9, 14]	15.00
fried artichokes, garlic yoghurt and burnt aleppo butter [7, 14]	7.50	pan-fried pork belly, apricot and radicchio [1, 2, 14]	10.00
mortadella, pistachios and cornichons [9, 10, 14]	6.00	200g dry aged bavette with chimichurri [7, 14]	14.50
		grilled ox tongue, chrain, crème fraîche and parsley salad [7, 14]	10.00
buffalo mozzarella, cantaloupe melon, pistachio and chilli [7, 10, 14]	9.00		
pollock crudo, white balsamic, hazelnuts and raisins [5, 10, 14]	9.00	tenderstem broccoli, walnut and lardo [10, 14]	5.50
smoked mackerel tonato, heritage tomatoes, peas and green beans [2, 4, 5, 9, 14]	9.00	chicory, bibb lettuce, isle of mull cheddar and pickled shallot salad [7, 14]	6.00
cod cheeks, chorizo, tomato and morcilla on toasted sourdough [2, 5, 14]	9.50	courgette and peach salad, mint and cumin [14]	6.00
ricotta gnocchi, pea purée and pistachio pesto [2, 4, 7, 10]	8.50	braised green beans with anchovy [5, 14]	5.50
beef tartare, egg yolk, horseradish and croutons [2, 4, 5, 9, 14]	8.50	chips with roast garlic aioli [4]	3.95
hazelnut panna cotta, brown butter and sour cherries [7, 10, 14]	6.50	bare bones chocolate blancmange, malt cream and salted honeycomb [2, 4, 7]	7.00
apricot brandy semifreddo, amaretti and poached apricots [2, 4, 7, 10, 14]	6.00	affogato and biscotti (make it boozy?) [2, 4, 7, 10]	from 4.50
baked crème fraîche tart, gooseberries and rye crumble [2, 4, 7]	6.00	minger, potato bread, pickled walnuts and rosemary honey [2, 7, 10, 14]	8.50

allergies or intolerances? please ask your server to talk you through our allergen key.

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

Whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and cannot guarantee that traces will not sometimes be present.

1·celery 2·gluten 3·crustaceans 4·eggs 5·fish 6·lupin 7·dairy 8·molluscs 9·mustard 10·nuts 11·peanuts 12·sesame 13·soya 14·sulphites

vegetarian and vegan options

sourdough and butter or e.v.o.o. (veg/vgn) [2, 7] or [2]	4.25
lemon and parsley gordal olives (vgn) [14]	4.00
whipped feta, banana chilli, oregano, honey and toasted flatbread (veg) [2, 7, 14]	5.50
fried artichokes, garlic yoghurt and burnt aleppo butter (veg) [7, 14]	7.50
buffalo mozzarella, cantaloupe melon, pistachio and chilli (veg) [7, 10, 14]	9.00
charred hispi cabbage, white balsamic, hazelnuts and raisins (vgn) [9, 10, 14]	7.00
grilled halloumi, sour cherry, radish and buttered cabbage (veg) [7, 14]	9.50
charred green beans with chimichurri (vgn) [14]	5.50
pan-fried tomatoes, marjoram and olives on toasted sourdough (vgn) [2, 10, 14]	8.50
roasted beetroots, crème fraîche and horseradish (veg) [7, 14]	6.00
chicory, bib lettuce, dunlop cheddar and pickled shallot salad (veg) [7, 14]	6.00
heirloom tomatoes, green beans, peas and green olive aioli (veg) [4, 9, 14]	7.50
tenderstem broccoli and walnut (vgn) [14, 10]	5.50
courgette and peach salad, mint and cumin (vgn) [14]	6.00
chips with banana chilli dip (vgn) [14]	3.95
caramelised apricots, orange, coconut yoghurt, pistachio and mint (vgn) [10]	6.00
apricot brandy semifreddo, amaretti and poached apricots (veg) [2, 4, 7, 10, 14]	6.00
baked crème fraîche tart, gooseberries and rye crumble (veg) [2, 4, 7]	6.00
minger, potato bread, pickled walnuts and rosemary honey (veg) [2, 7, 10, 14]	8.50
affogato and biscotti (veg) from [2, 4, 7, 10]	4.50



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veg • vegetarian friendly vg • vegan friendly

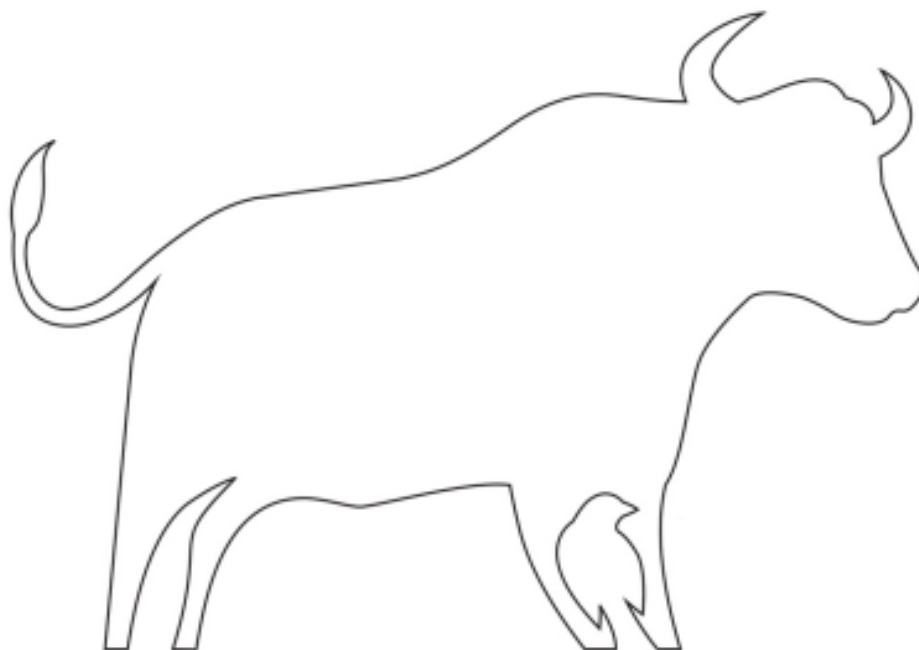
1 • celery 2 • gluten 3 • crustaceans 4 • eggs 5 • fish 6 • lupin 7 • dairy
8 • molluscs 9 • mustard 10 • nuts 11 • peanuts 12 • sesame 13 • soya 14 • sulphites

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young diners

buffalo mozzarella, bread and orange segments [2,7]	5.00
chicken goujons, peas, bacon and chips [1,2,7]	5.00
breaded fish goujons, peas and chips [1,2,5,7]	5.00
penne carbonara with parmesan and bacon [2,5]	5.00
penne pasta with tomato sauce [2]	5.00
vanilla ice cream with chocolate sauce [4,7]	3.50



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