

# OX *and* FINCH

freedom bakery sourdough, homemade butter or e.v.o.o [2, 7] or [2]	5.00	skate wing, crab sauce, guindillas and capers [3, 5, 7, 14]	15.00
verbena olives	4.50	pork loin, jerusalem artichoke, naked oats and pickled walnut [2, 7, 10, 14]	12.00
hummus, green chilli, walnut and toasted flatbread [2, 10, 12, 13, 14]	6.00	cod, pea purée, courgette and lemon jam [5, 7, 14]	15.00
whipped cod roe, furikake and endive [5, 7, 13, 14]	7.00	crispy monkfish cheek, curry sauce and fermented gooseberries [2, 4, 5, 14]	11.50
rare and pasture iberian charcuterie	8.00	ox tongue, welsh rarebit, brown sauce and watercress [2, 4, 7, 9, 14]	12.00
		confit lamb shoulder, swede, yoghurt, harissa and pickled cucumbers [7, 13, 14]	12.00
burrata, isle of wight tomato, garlic, chilli and anchovy [5, 7, 13, 14]	9.00	slow-cooked feather blade of beef, pale ale and green peppercorns [4, 7, 13, 14]	16.00
salt-baked beetroot, seaweed hot sauce and pistachio [9, 10, 14]	8.00	potato gnocchi, pistachio, spinach and goats curd [2, 4, 7, 10, 14]	9.00
duck liver parfait, negroni marmalade and toasted brioche [2, 4, 7, 14]	8.50		
barbecued mackerel crudo, citrus dashi [2, 5, 13, 14]	10.00	dressed bitter leaves, earl grey and gingerbread [4, 7, 13, 14]	4.50
beef tartare with crisps [4, 9, 14]	11.00	broccoli, fermented cabbage, anchovy and caesar dressing [4, 5, 7, 9, 13, 14]	6.00
cod cheeks, chorizo, tomato and morcilla on toasted sourdough [2, 5, 14]	9.50	chips with roast garlic aioli [4]	4.00

strawberry, custard and cuvée crochet rosé trifle [4, 7, 14]	8.00	68% bare bones chocolate crèmeux, sourdough ice cream and e.v.o.o [2, 4, 7]	7.50
salted caramel tart, buttermilk ice cream [2, 4, 7]	7.50	apricot tarte tatin, tunworth and sauternes mustard [2, 7, 9, 14]	9.50
rum baba, vanilla cream and orange [2, 4, 7, 14]	7.00	affogato and biscotti (make it boozy?) [2, 7, 10]	5.00

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

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## vegetarian and vegan options

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freedom bakery sourdough and butter or e.v.o.o. (veg/vgn) [2, 7]	5.00
verbena olives (vgn)	4.50
hummus, green chilli, walnut and toasted flatbread (vgn) [2, 10, 12, 13, 14]	6.00
burrata, chilli and sherry vinegar (veg) [5, 7, 13, 14]	8.50
confit swede, apricot harissa, yoghurt and sumac (vgn) [12, 13, 14]	8.00
salt-baked beetroot, seaweed hot sauce and pistachio (vgn) [9, 10, 14]	8.00
roasted courgettes, pea purée, samphire and lemon jam (veg) [7, 14]	6.00
welsh rarebit, isle of wight tomato and brown sauce (veg) [2, 4, 7, 9, 13, 14]	8.50
potato gnocchi, pistachio pesto and goats curd (veg) [2, 4, 7, 13, 14]	9.00
naked oats, artichoke purée and oyster mushrooms (veg) [2, 7, 10, 14]	6.50
bitter leaves, earl grey and orange (vgn) [14]	4.50
sprouting broccoli, fermented cabbage, jalapeño and almonds (vgn) [9, 10, 14]	6.00
chips with roast garlic aioli (veg) [4] or truffle mayo (vgn) [13, 14]	4.00
strawberry, almond and vanilla trifle (vgn) [10, 14]	7.00
68% barebones chocolate crèmeux, sourdough ice cream and e.v.o.o (veg) [2, 4, 7]	6.50
salted caramel tart, buttermilk ice cream (veg) [2, 4, 7]	7.50
rum baba, vanilla ice cream and orange (veg) [2, 4, 7, 14]	7.00
affogato and biscotti (veg/vgn) [2, 7, 10, 13]	from 5.00



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

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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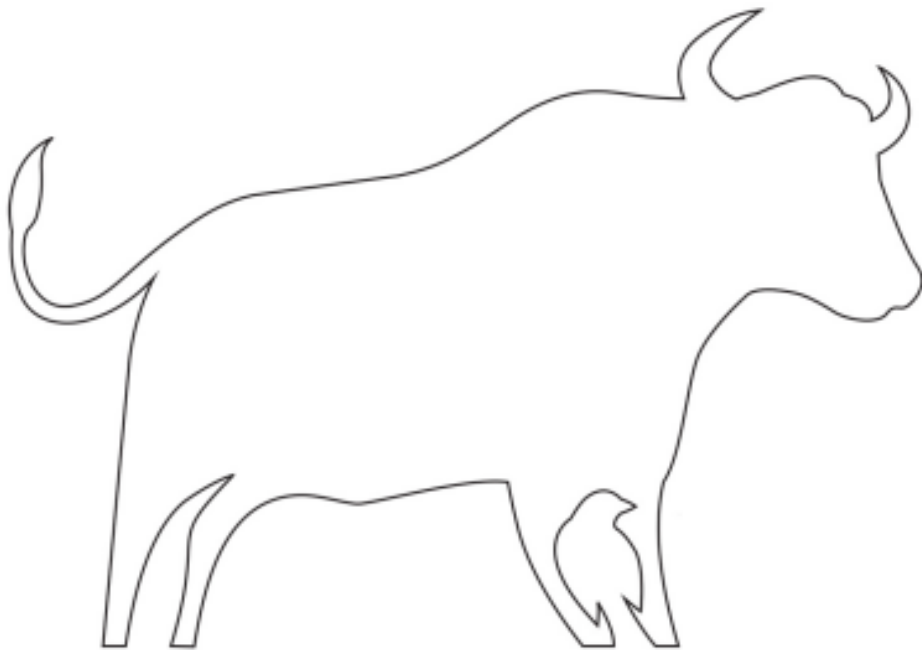
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# OX *and* FINCH

## young diners

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chicken goujons, broccoli and chips [2]	7.00
panko cod, broccoli and chips [4, 5]	7.00
linguine, tomato and basil sauce [2, 4, 7]	6.00
two scoops of vanilla ice cream [4, 7]	4.00



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