

OX *and* FINCH

freedom bakery sourdough, homemade butter or e.v.o.o [2, 7] or [2]	5.00
verbena olives	4.50
hummus, zhoug, walnut dukkah and toasted pita [2, 9, 10, 12, 14]	6.00
whipped cod roe, furikake and endive [5, 7, 13, 14]	7.00
rare and pasture iberian salami	8.00
burrata, romesco, anchovy and focaccia [2, 7, 10, 14]	11.00
salt-baked beetroot, seaweed hot sauce and pistachio [9, 10, 14]	8.00
pittenweem crab salad, basil and pickled celery [1, 2, 3, 4, 14]	13.50
barbecued sea bream crudo, gin, cucumber and chilli oil [5, 14]	11.00
beef tartare, sesame, miso and crispy shallots [7, 12, 13, 14]	10.50
cod cheeks, chorizo, tomato and morcilla on toasted sourdough [2, 5, 14]	9.50
skate wing with datterini tomato sauce [5, 14]	16.00
chalkstream trout, pea purée, nori and confit ratte potato [1, 5, 7, 14]	16.50
crispy haddock, curry sauce and fermented gooseberries [2, 4, 5, 9, 14,]	13.50
200g old spot pork loin, miso and sage [7, 13, 14]	16.50
confit lamb shoulder, kalamata olive, cumin and anchovy orzo [2, 5, 14]	15.00
slow-cooked feather blade of beef, pale ale and confit mushrooms [4, 7, 13, 14]	16.00
spiced cauliflower, garlic yoghurt and walnut dukkah [9, 10, 12]	11.00
roasted monkfish tail, katsuobushi beurre blanc and guindilla chilli [5, 7, 14]	35.00
450g dry-aged hereford sirloin, green peppercorn sauce [7, 13, 14]	52.00
dressed lollo rossa, sherry vinegar and chives [14]	4.50
charred cabbage, truffle mayo, almonds and gouda [4, 5, 7, 10, 14]	8.00
chips with roast garlic aioli [4]	4.00

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

This menu has been printed on 100% recycled paper that is bought through a Carbon Capture Scheme.
The carbon produced from manufacture and transportation is captured through planting native trees in the UK. CC ref. 18019900401.

010626

OX *and* FINCH

strawberry and champagne trifle, strawberry gelato [4, 7, 14]	8.00
mango and passionfruit tart, soured cream ice cream [2, 4, 7, 14]	7.50
almond and brown butter financier, raspberry and white chocolate [2, 4, 7, 10, 14]	8.00
68% bare bones chocolate crèmeux, sourdough ice cream and e.v.o.o [2, 4, 7]	7.50
beauvale blue, malt cracker and honeycomb [2, 4, 7, 10, 14]	10.00
affogato and biscotti (make it boozy?) [2, 4, 7, 10]	5.00

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

010626

This menu has been printed on 100% recycled paper that is bought through a Carbon Capture Scheme.
The carbon produced from manufacture and transportation is captured through planting native trees in the UK.
CC ref. 18019900401.

OX *and* FINCH

vegetarian and vegan options

freedom bakery sourdough, homemade butter or e.v.o.o [veg/vgn, 2, 7]	5.00
verbena olives [vgn]	4.50
hummus, zhoug, walnut dukkah and toasted pita [vgn, 2, 9, 10, 12, 14]	6.00
burrata, isle of wight tomato and romesco [veg, 7, 10, 13, 14]	11.00
salt-baked beetroot, seaweed hot sauce and pistachio [vgn, 9, 10, 14]	8.00
spiced cauliflower, garlic yoghurt, pomegranate and dukkah [vgn, 9, 10, 12, 14]	11.00
kalamata olive, tomato and chilli orzo [vgn, 2, 14]	9.00
charred cabbage, smoked almonds, truffle mayo and gouda [veg, 7, 10, 13, 14]	8.00
dressed lollo rossa, sherry vinegar and chives [vgn, 14]	4.50
chips with roast garlic aioli [veg, 4] or truffle mayo [vgn, 13, 14]	4.00
strawberry and champagne trifle, vanilla ice cream [vgn, 10, 14]	8.00
68% barebones chocolate crèmeux, sourdough ice cream and e.v.o.o [veg, 2, 4, 7]	7.50
mango and passionfruit tart, soured cream ice cream [veg, 2, 4, 7, 14]	7.50
affogato and biscotti [veg*, 2, 4, 7, 10, 13]	from 5.00

*vegan ice cream available with espresso

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
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.

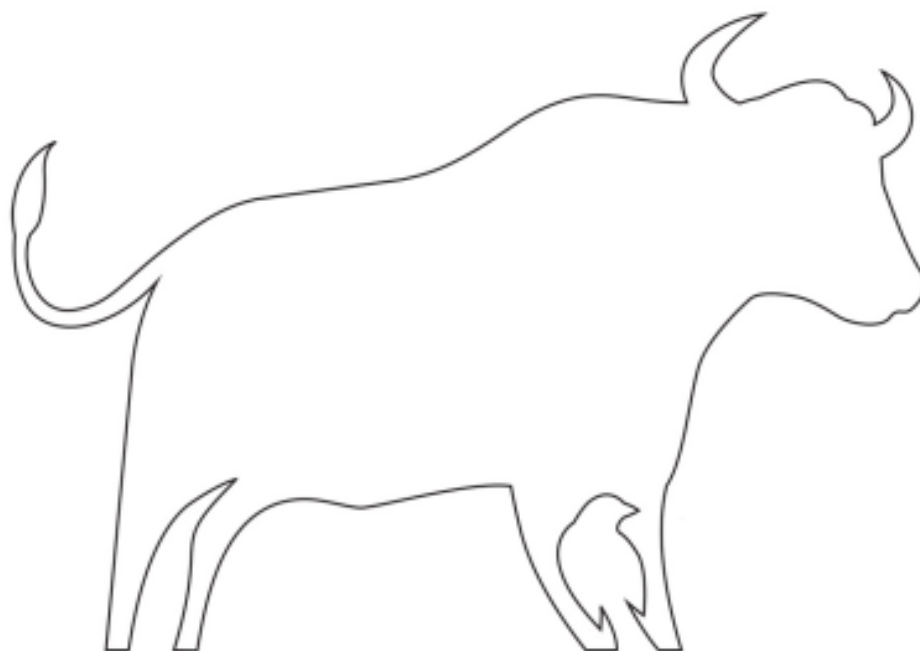
this menu has been printed on 100% recycled paper that is bought through a Carbon Capture Scheme.
the carbon produced from manufacture and transportation is captured through planting native trees in the UK. CC ref. 18019900401.

010626

OX *and* FINCH

young diners

chicken goujons, peas and chips [1, 2]	7.00
panko cod, peas 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



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

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

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

facebook: OxandFinch / instagram: OxandFinch / twitter: OxandFinch