

# OX *and* FINCH

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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, dashi, bonito and soy [2, 5, 13, 14]	12.75
beef tartare with crisps [9, 14]	11.00
cod cheeks, chorizo, tomato and morcilla on toasted sourdough [2, 5, 14]	9.50
skate wing, sobrasada and peanut xo [3, 5, 7, 10, 11, 12, 14]	15.00
roasted cod, celeriac purée, bacon and hen of the woods mushroom [1, 5, 7, 13, 14]	16.00
crispy haddock, curry sauce and fermented gooseberries [2, 4, 5, 9, 14,]	12.00
200g old spot pork loin, miso and sage [7, 13, 14]	16.50
confit lamb shoulder, tomato and anchovy orzo, kalamata olive [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
bitter leaves, pickled shallots and yuzu dressing [14]	6.00
charred cabbage, truffle mayo, almonds and gouda [4, 5, 7, 10, 14]	8.00
chips with roast garlic aioli [4]	4.00

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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, 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
roscoff onion, pale ale and oyster mushroom (veg) [4, 7, 13, 14]	10.00
dressed bitter leaves, pickled shallots and yuzu (vgn) [14]	6.00
chips with roast garlic aioli (veg) [4] or truffle mayo (vgn) [13, 14]	4.00
rhubarb, almond and vanilla trifle (vgn) [10, 14]	9.00
68% barebones chocolate crèmeux, sourdough ice cream and e.v.o.o (veg) [2, 4, 7]	7.50
lemon meringue tart, ginger and yoghurt ice cream (veg) [2, 4, 7, 13]	7.50
spenwood, malt cracker, honeycomb and candied walnuts (veg) [2, 4, 7, 10, 14]	10.00
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

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<b>rhubarb and gingerbread trifle, custard ice cream [4, 7, 14]</b>	<b>9.00</b>
<b>lemon meringue tart with ginger ice cream [2, 4, 7, 14]</b>	<b>7.50</b>
<b>panettone pain perdu, blood orange and malted barley ice cream [2, 4, 7, 14]</b>	<b>9.00</b>
<b>68% bare bones chocolate crèmeux, sourdough ice cream and e.v.o.o [2, 4, 7]</b>	<b>7.50</b>
<b>beauvale blue, malt cracker and honeycomb [2, 4, 7, 10, 14]</b>	<b>10.00</b>
<b>affogato and biscotti (make it boozy?) [2, 4, 7, 10]</b>	<b>5.00</b>

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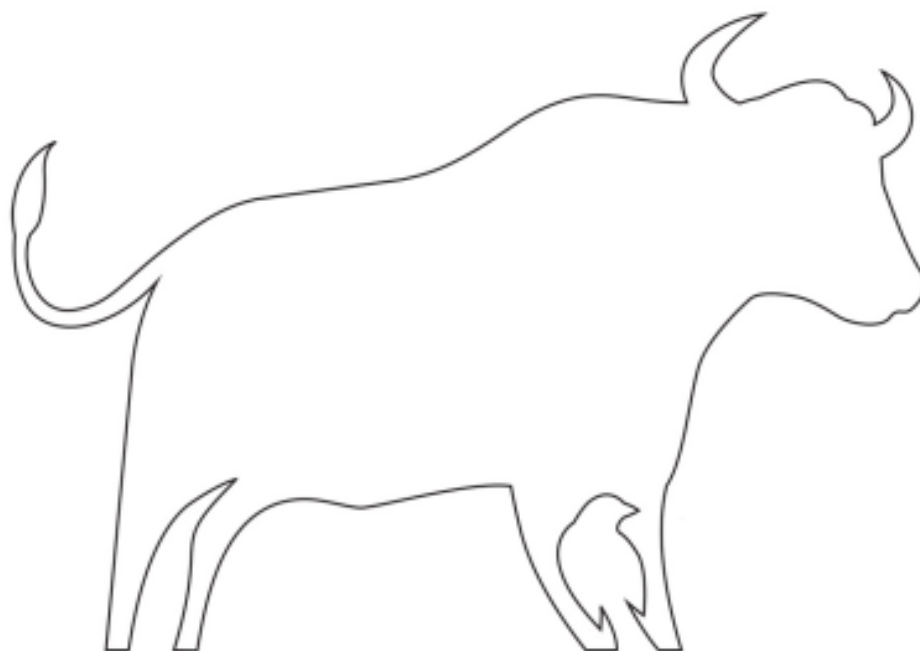
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## young diners

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chicken goujons, peas and chips [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



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