

# 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, wild garlic salsa verde, pale ale and hen of the woods [4, 5, 7, 13, 14]	15.00
whipped cod roe, furikake and endive [5, 7, 13, 14]	7.00	smoked haddock croquette with warm tartare sauce [2, 4, 5, 7, 14]	11.00
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, pomme purée and bordelaise sauce [7, 14]	15.00
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 leaves with pickled shallots [9, 13, 14]	4.50
beef tartare with crisps [4, 5, 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

---

rhubarb, custard and gingerbread trifle [7, 14]	7.00	baked cookie, almonds, banana milk ice cream and px [2, 4, 7, 10, 14]	6.50
salted caramel tart, buttermilk ice cream [2, 4, 7]	7.50	apple tarte tatin, fourme d'ambert, prune and raisin [2, 7, 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

# OX *and* FINCH

## vegetarian and vegan options

---

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 wild garlic (veg) [5, 7, 13, 14]	8.50
swede, apricot, harissa and sumac (vgn) [12, 13, 14]	8.00
salt-baked beetroot, seaweed hot sauce and pistachio (vgn) [9, 10, 14]	8.00
welsh rarebit, focaccia, heritage tomato and brown sauce (veg) [2, 4, 7, 9, 13, 14]	8.50
potato gnocchi, pistachio, spinach and goats curd (veg) [2, 4, 7, 13, 14]	9.00
wild mushrooms, pomme purée and capers (veg) [7, 13, 14]	6.00
jerusalem artichoke, naked oats and pickled walnut (veg) [2, 7, 10, 14]	6.50
dressed leaves with pickled shallots (vgn) [9, 13, 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
rhubarb and almond trifle (vgn) [10, 14]	7.00
baked cookie, almonds, banana milk ice cream and px (veg) [2, 4, 7, 10, 14]	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

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

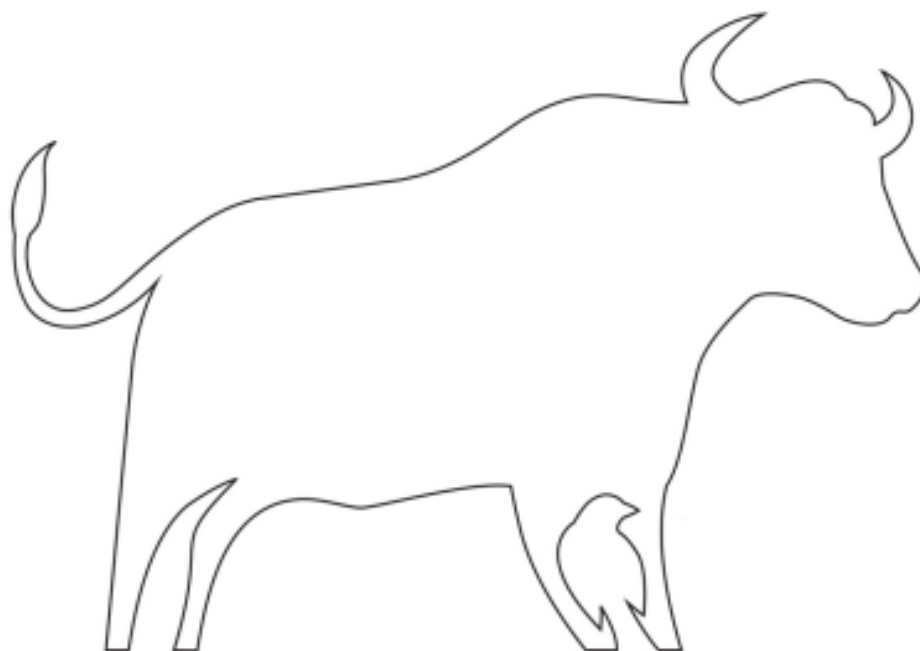
facebook: OxandFinch / instagram: OxandFinch / twitter: OxandFinch

# OX *and* FINCH

## young diners

---

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



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