

GLUTEN FREE MENU

Lunch: 12:00pm - 2:30pm **Dinner:** 5:00pm - 8:45pm

SNACKS

Tempura King Prawns, Sriracha Mayo.	£6.50
Marrakesh Olives.	£3.75
Hummus, Harissa & Gluten Free Toast.	£5.95

OX GRILL

Fresh market fish specially selected by "Hodgsons" direct to our door.

Fish + Garnish - Please check daily specials board for today's offering.

Sauces – Garlic butter; Mediterranean roast tomato & rosemary; Chimichurri; Gremolata

Our Oysters & Daily Specials are all available on the boards.

STARTERS

Soup of the Day, Warm Gluten Free Bread.	£6.95
Smoked Mackerel Pate, Horseradish, Pickles, Gluten Free Toast.	£8.95
Thai Fishcakes, Thai Pickled Veg, Avocado & Yogurt Nahm Jim Sauce.	£9.95
Crispy Duck Salad, Blackberry Sauce, Root Vegetable Crisps.	£9.50
Falafel, Harissa, Middle Eastern Slaw.	£7.95

MAINS

Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce. (Small Fish & Chips Available for £12.95)	£17.95
Chargrilled 8oz Rump Steak, Watercress Salad, Garlic Butter, Pickled Onion Rings, Fries.	£28.95
Wild Mushroom, Spinach & Parmesan Risotto.	£16.95
Masoor Dahl, Fragrant Basmati, Tomato & Coriander Salsa,	£16.95

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SIDES

Chips / Fries / New Potatoes / Greens / Saltfish Salad

£4.95 each

£8.50

£8.95

£8.50

DESSERTS

Crisp Shallots, Chutney.

Vanilla Crème Brûlée, Seasonal Berry Compote.
Flourless Chocolate & Almond Brownie, Chantilly Cream, Salted Caramel, Almond Tuille.
Winter Berry Eton Mess.

CHEESE PLATE

A plate of British / Regional Cheeses, Chutney, Iced Grapes, Biscuits, Crisp Breads.

Blacksticks Blue is a golden hued blue veined cheese from Lancashire. With a creamy texture it has a buttery distinctive bite made from pasteurised cows milk.

Baron Bigod brings a taste of luxury. An exquisite bloom unpasteurised cow's milk brie style cheese is made in Suffolk. It gives a delicate milky flavour, combined with rich, earthy mushroom notes.

Westcombe Cheddar is an handcrafted traditional clothbound Somerset cheddar made from unpasteurised milk. Selected for its warm, lingering flavours and its happy balance of creaminess and acidity.