

OX *and* FINCH

halkidiki olives, chilli and lemon	3.75	coley, chorizo iberico and grilled chicory	8.00
sourdough and butter or e.v.o.o.	2.95	poached hake, almond crust, ajo blanco, rocket and capers	8.50
toasted sourdough with smoked scallop roe taramasalata	4.50	smoked haddock, truffle polenta, pancetta and poached egg	8.00
maple syrup and grain mustard chipolatas	4.50	slow-cooked lamb shoulder, bulgur wheat, apricots, almonds and mint yoghurt	9.50
buffalo mozzarella, prosciutto, fig and aged balsamic	8.00	turkey and smoked bacon meatballs, spiced red cabbage and chestnut crumble	8.00
cured sea trout, tandoori yoghurt, pickled cucumber and golden raisins	7.50	pork belly, parsnip, morcilla and mulled bramley apple	8.50
seared scallops, piccalilli, ramsay's black pudding and apple	14.00	confit duck leg, yellow curry, thai basil and crispy rice	9.00
crab and crayfish cocktail, bloody mary and pickled celery	10.00	flat iron steak, celeriac and potato rösti, shiitake and chestnut mushrooms	12.50
salt and pink pepper squid, orange, chilli and saffron aïoli	9.50	roast beetroot and squash, whipped feta and nut dukkah	5.00
venison, juniper and peppercorn carpaccio, hazelnuts and crowdie	9.00	red kale, toasted pine nuts and pomegranate molasses	4.50
duck liver pâté, pickled plum, hoisin and ginger	7.50	roast potatoes, rosemary salt and smoked cranberry ketchup	4.25

pineapple carpaccio, lime and tarragon curd with passion fruit sorbet	5.50	dark chocolate crèmeux, coconut frangipane and coconut ice cream	6.00
affogato and biscotti (make it boozy?)	from 4.50	christmas pudding and clementine millefeuille	6.00
salted caramel and toasted buckwheat custard tart with pear sorbet	6.00	fourme d'ambert, beer-pickled pear, honeycomb and granola	7.00

vegetarian, vegan and children's menus are also available

allergies and intolerances? please ask for our allergen information sheet.



dishes are for sharing

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vegetarian options

halkidiki olives, chilli and lemon 3.75

sourdough and butter or e.v.o.o. 2.95

pickled plum and fourme d'ambert salad, toasted hazelnuts, plum and ginger jam 7.00

buffalo mozzarella, fig, mint and aged balsamic 8.00

celeriac and potato rösti, poached egg, shiitake and chestnut mushrooms 5.00

spiced red cabbage, parsnip, mulled bramley apple and chestnuts 6.00

grilled chicory, ajo blanco, almond crust, capers and rocket 5.50

salt and pink pepper oyster mushrooms, chilli and saffron aioli 7.50

roast beetroot and squash, whipped feta and nut dukkah 5.00

halloumi, bulgur wheat, apricots, raisins, almonds and chermoula 7.50

red kale, toasted pine nuts, and pomegranate molasses 4.50

roast potatoes, rosemary salt and smoked cranberry ketchup 4.25

please refer to our main menu for dessert choices



dishes may contain nuts, dairy produce, gluten and other allergens.
if you require allergen advice, please ask a member of staff for information.

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vegan options

halkidiki olives, chilli and lemon 3.75

sourdough and e.v.o.o. 2.95

pickled plum and cucumber salad, toasted hazelnuts, plum and ginger jam 6.00

salt and pink pepper oyster mushrooms, chilli and piccalilli 7.50

bulgur wheat, chermoula, apricots, almonds and harissa olives 6.00

spiced red cabbage, mulled bramley apple and chestnuts 5.50

grilled chicory, piccalilli, rocket, capers and pickled shallots 5.50

roast beetroot and squash with orange and nut dukkah 5.00

red kale, toasted pine nuts, and pomegranate molasses 4.50

roast potatoes, rosemary salt and smoked cranberry ketchup 4.25



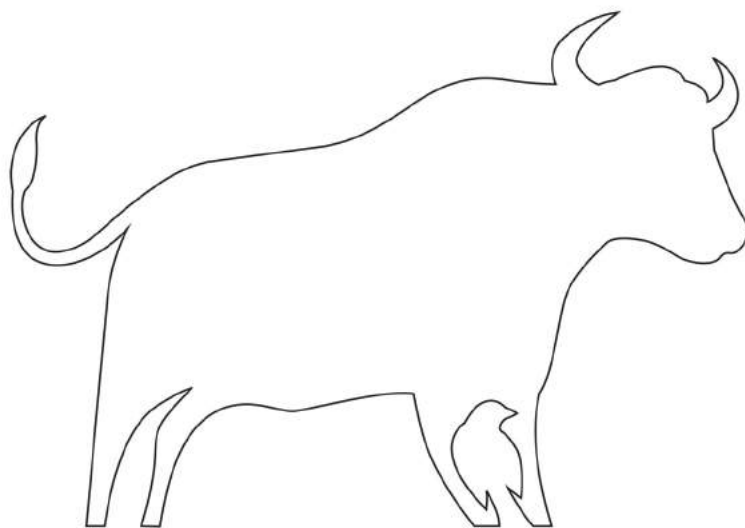
dishes may contain nuts, gluten and other allergens.
if you require allergen advice, please ask a member of staff for information.

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young diners

buffalo mozzarella, bread, dried apricot and orange segments	5.00
chicken goujons, peas, bacon and chips	5.00
breaded fish goujons, peas and chips	5.00
penne carbonara with parmesan and ramsay's bacon	5.00
penne pasta with tomato sauce	5.00
vanilla ice cream with chocolate sauce	3.50



dishes may contain nuts, dairy produce, gluten and other allergens.
if you require further advice, please ask a member of staff.



allergen information sheet

halkidiki olives, chilli and lemon: contains soya.

sourdough and butter or e.v.o.o.: contains cows' milk and gluten.

toasted sourdough with smoked scallop roe taramasalata: contains fish, molluscs, sulphites, dairy, egg, gluten and mustard.

maple syrup and grain mustard chipolatas: contains sulphites, mustard and gluten.

buffalo mozzarella, prosciutto, fig and aged balsamic: contains dairy and sulphites.

cured sea trout, tandoori yoghurt, pickled cucumber and golden raisins: contains fish, dairy and sulphites.

seared scallops, piccalilli, ramsay's black pudding and apple: contains molluscs, gluten (oats), mustard and sulphites.

crab and crayfish cocktail, bloody mary and pickled celery: contains crustaceans, egg, sulphites and mustard.

salt and pink pepper squid, orange, chilli and saffron aioli: contains molluscs, egg and gluten.

venison, juniper and peppercorn carpaccio, hazelnuts and crowdie: contains nuts, dairy and sulphites.

duck liver pâté, pickled plum, hoisin and ginger: contains dairy, gluten (can be omitted), sulphites and soya.

coley, chorizo iberico and grilled chicory: contains fish and sulphites.

poached hake, almond crust, ajo blanco, rocket and capers: contains fish, nuts, gluten, dairy and sulphites.

smoked haddock, truffle polenta, pancetta and poached egg: contains fish, dairy and eggs.

slow-cooked lamb shoulder, bulgur wheat, apricots, almonds and mint yoghurt: contains sulphites, dairy, gluten (wheat) and nuts (almonds).

turkey and smoked bacon meatballs, spiced red cabbage and chestnut crumble: contains dairy, gluten, sulphites and chestnuts.

pork belly, parsnip, morcilla and mulled bramley apple: contains dairy and sulphites.

confit duck leg, yellow curry, thai basil and crispy rice: contains fish, crustaceans and nuts (*possible traces*).

flat iron steak, celeriac and potato rösti, shiitake and chestnut mushrooms: contains dairy and celery.

roast beetroot and squash, whipped feta and nut dukkah: contains sulphites, dairy, sesame and nuts.

red kale, toasted pine nuts and pomegranate molasses: contains sulphites, dairy and nuts (pine nuts).

roast potatoes, rosemary salt and smoked cranberry ketchup: contains sulphites.

pineapple carpaccio, lime and tarragon curd with passion fruit sorbet: contains dairy, eggs and gluten.

affogato and biscotti: contains dairy, egg, gluten and nuts.

salted caramel and toasted buckwheat custard tart with pear sorbet: contains dairy, eggs and gluten.

dark chocolate crèmeux, coconut frangipane and coconut ice cream: contains dairy, eggs and gluten.

christmas pudding and clementine millefeuille: contains dairy, gluten and sulphites.

fourme d'ambert, beer-pickled pear, honeycomb and granola: contains dairy, sulphites and gluten.

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.