

OX BARN

Easter Monday Brunch Menu 22nd April 2019

Our menus are subject to change in response
to the seasonal produce sourced from our kitchen garden & farm

Garden juice 7 ~ Bloody Mary 12 ~ Rhubarb Spritz 14

Oysters 4/each

Eggs etc...

Buck rarebit 11

Salt cod fishcakes, fried eggs & bacon 14.5

Turkish baked eggs, goat's curd 10

Small Plates

Lovage Soup 7.5

Asparagus, poached egg & butter sauce 9.5

Cod's roe, soft boiled egg & salsa verde 9

Speck, peas & Tynsboro 10

Nettle risotto 8.5

Crubeens & sauce gribiche 8

Large Plates

Potato pavé, wild garlic, cime di rapa, Graceburn & bitter leaves 20.5

Grilled mackerel, pickled rhubarb & horseradish 25.5

Trout, vignole & salsa verde 27

Roast pork, onion, asparagus & grelot 27.5

Braised lamb, slow cooked fennel, puntarella & anchovy 26

Sides

Buttered cabbage & carrots 5

Purple sprouting broccoli & anchovy 5

Chips 5



A discretionary service charge of 12.5 % will be added to your bill.
If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.