

## Our food

Here at The Ox, we hold a genuine passion for food. Although now very topical, our philosophy on food and more specifically its production has been very much part of our daily lives for the past 25 years, hence the bedrooms being named after rare breed animals. It *really* is part of our being.

A desire to be self-sufficient and to control what we eat culminated in the purchase of a small farm in the mid 90's. Farmed on organic principles with no artificial inputs, we have successfully kept a herd of **White Park** cattle, **Hebridean** and **Norfolk Horn** sheep, **Berkshire** pigs and a selection of poultry including **Rhode Island Reds**, **Light Sussex** and **Buff Orpingtons**. These rare breeds have been selected for their superior flavour when farmed in an extensive system. The farm additionally enjoys a traditional orchard complete with substantial Walnut tree and 2008 saw the re launch of our extensive kitchen garden, which will allow us to extend the range of soft fruits and vegetables available to our chefs.

Our aim is simple, to offer you as much of our own seasonal produce as possible from your eggs, bacon, sausages and fruit preserves at breakfast to your lamb or pork at dinner accompanied by delicious combinations of vegetables and fruit puddings derived from our kitchen garden. We hope you will be delighted by the flavour of our meat, produced more slowly and then hung to allow it to tenderise whilst maturing. You will also note that it carries a little more fat than you are probably used to; this really helps the cooking process and ensures our meat is always moist and succulent.

Of course we can't grow everything, hard as we try but we can source it knowledgeably and with care from producers who share a similar philosophy.

**We welcome your feedback and comments.**

## Our suppliers

**In addition we have carefully sourced a number of like minded producers and suppliers.**

To enable full traceability from the farmer to you we have some of our meat supplied from the following:-

**Stuart Baker, Farmer from Chagford – lamb and pork**  
**Gerald David, Master Butchers from Dart Farm – beef and pork**  
**Luxton's, Farmers at Okehampton**  
**Devon Rose, Gatcombe Farm at Seaton**

**Our fish comes direct from Brixham**

**Vegetables are supplied by Milford & Sons of Exeter**

**Ice cream is from Langage Farm at Plympton**

Many of our guest ales are from local breweries, many small concerns making only 5 or 10 barrels a week. These include **Bays Brewery**, **Exe Valley Brewery**, **Bristol Beer Factory**, **Arbor Ales**, **Wickwar Brewery**, **Otter Brewery** and **RCS Brewery**.

We are constantly looking for quality ingredients to bring to you and so these are just a sample.



Below are sample menus which are changed on a daily basis to enable us to take advantage of the availability of great fresh produce.

### Lunch Menu

**Leek & Potato Soup**  
£5.00

**Smoked Bacon & Black Pudding Salad**  
*Served with a poached egg*  
£6.00

**Smoked Salmon & Scrambled Egg on Toast**  
£6.50

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**Sausage and Creamy Mash**  
*Served with an onion gravy*  
£9.50

**Steak Sandwich with Mustard Mayo & Roasted Red Onions**  
*Served with a side salad & chips*  
£11.50

**Cauliflower & Parmesan Tart**  
*Served with a summer salad & new potatoes*  
£9.50

**Beer Battered Haddock & Chips**  
*Served with fresh peas & tartar sauce*  
£9.50

**Homemade Bacon & Cheese Burger**  
*Served with chips, side salad & coleslaw*  
£7.50

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**Rustic Rolls**

**West Country Cheddar & Spring Onion Tuna and Cucumber Ham & Tomato**  
*Served with side salad and crisps*  
£5.00

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**Jacket Potatoes**

**Cheese & Baked Beans Tuna & Mayonnaise**  
*Served with side salad & coleslaw*  
£6.00

**Bowl of Chips**  
£2.00

*Please advise staff of any allergies or dietary requirements*

### Dinner Menu

**Blue Cheese, Pea & Mint Risotto**  
£6.00

**Leek & Potato Soup**  
£5.00

**Baked Field Mushrooms on a Toasted Crouton**  
*Topped with a tarragon crème fraiche*  
£5.50

**Chicken Liver Pâté**  
*Served with red onion jam & toasted brioche*  
£5.50

**Pint of Shell-on Prawns**  
*Served with a lime mayonnaise*  
£6.50

**Grilled Garlic Sardines**  
*Served with a tomato provençal sauce*  
£6.00

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**Thai Green Chicken Curry**  
*Served with jasmine rice & a naan bread*  
£11.00

**Pan-fried Local Lamb Rack**  
*Served with pomegranate couscous & redcurrant jus*  
£14.50

**Pan-fried Brill Fillets**  
*Served with lemon risotto & roasted cherry tomatoes*  
£12.50

**Coq au Vin with Mashed Potato**  
*Served with shallots, bacon, mushrooms & french beans*  
£11.50

**Free Range Pork Chop – from our own pigs**  
*Served with mustard grain mash, apple sauce & red wine jus*  
£11.50

**Mediterranean Vegetable Tart**  
*Served with a summer salad & new potatoes*  
£9.50

**Pan-fried Hake Fillet**  
*Served with sauce vierge & new potatoes*  
£12.50

**Char-grilled Steak with Roasted Cherry Vine Tomatoes**  
**8oz Rump Steak** £12.95  
**8oz Sirloin Steak** £15.95  
*Served with chips*

*Please advise staff of any allergies or dietary requirements*