

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 and Ruby Red Devon cattle**, **Hebridean and Norfolk Horn sheep**, **Devon Lop 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 allows 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, pork or beef 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.

This year has been an exciting one for us with the greenhouse providing a comprehensive variety of succulent salad crops and of course those of you that have ventured into the garden will have seen our Ruby Red cattle. We have also now built a small smoker.

Over the coming months we will be developing a range of home cured hams, bacon, sausages and salamis – all of this will feature on the menu.

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. To enable full traceability from the farmer to you, we have some of our produce supplied from the following:

Meat from **Luxtons**, farmer - Okehampton, **Eversfield Organic farm** – Bratton Clovelly - lamb

Higher Fingle Farm –Drewsteighton - Organic ducks and duck eggs

Fish direct from Wing of St Mawes

Vegetables supplied by Hallwood Farm, Petrockstowe and West Country Fruits Ltd

Ice Cream is from Langage Farm at Plympton

Guest Ales Many of our guest ales are from local breweries, mostly 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.

If you would like to know more please do ask us – we love to talk about our food.

We welcome your feedback and comments.

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Oinks Restaurant

Sample menu

2 course £29.50, 3 courses £35

Broccoli & blue cheese soup

A plate of our own home cured charcuterie, pickles & bread

Home oak smoked salmon with home baked bread

Ballotine of braised pork, tangy tomato relish

Asparagus, first of the season, hollandaise sauce and parmesan shavings

Our own Kielbasa(polish style sausage) with a beetroot & horseradish salad

Crab from St Mawes with a salad of avocado, buttered Jersey Royal potatoes, cherry tomatoes and asparagus

Roasted 'Devon Lop' pork belly on whole grain mustard mash, apple puree, spinach and a cider jus

Pan fried Cornish hake on a pumpkin and puy lentil dahl, mild curry sauce and homemade onion Bahjis

Oven roasted organic duck breast on bubble and squeak,
with a spiced duck jus

Mushroom & Madeira risotto with wild rocket leaves

Devon Ruby Red rump steak, spelt risotto, red cabbage & roasted cherry tomatoes
with a Pinot Noir & oxtail jus

Oven roasted organic lamb, parmesan and polenta cake, ratatouille and braised savoy cabbage
with Madeira jus

Seville orange jelly with dark chocolate shavings

Almond tart with homemade white chocolate ice cream

Dark chocolate & Amaretto mousse with cream

Summer berry cheesecake

Peach tarte tatin, homemade peach sorbet and clotted cream

Honey cantucci Tuscan biscuits with a glass of Nederburg Noble
Late Harvest dessert wine

The Oxenham Arms cheese selection with rustic biscuits and Ox's "membrillo" quince paste(*from our own quince trees*)
£2.50 sup.

Bar Menu

Lunch Sample menu

Broccoli & blue cheese soup £5.00

Oven-baked Camembert with garlic and rosemary £7.50
served with crusty bread & mixed leaves

A plate of our own home cured charcuterie, pickles, salad & bread £9.50

Pork terrine & tangy tomato salsa £7.00

Our own oak Gravdax salmon, dill and mustard dressing
with fresh bread £7.50

Fresh crab sandwich (our own bread), side salad & chips £9.50

Our own pork pie, pickles, salad & homemade bread £9.00

Pint of prawns £6.50
Shell on with lemon mayonnaise

Homemade sausages, egg & chips £9.50 (*our own sausage & egg*)

Mushroom & Madeira risotto with wild roquette leaves £11.00

Ox's Ruby Red Devon ½ beef burger *served with chips* £9.50

Organic duck breast on bubble and squeak
with a spiced orange duck jus £15.50

Pan fried Cornish hake with buttered Cornish new potatoes, asparagus, cherry tomatoes and a lemon dressing £14.50

Lamb (*our own*) curry with rice & naan bread £10.50

Devon Ruby Red rump steak, chips & oven burst cherry tomatoes
with a Pinot Noir & oxtail jus £18.95

Freshly baked rustic baguette with chips and mixed leaf
Dry cured bacon & brie £7.50
Tuna & mayonnaise £6.50
Cheddar with pumpkin & fig chutney £6.50

Bowl of chips £2.00

Milk chocolate rice pudding with clotted cream £6.00

Banana mousse with Bacardi syrup £6.00

Vanilla Panacotta with candied strawberries £6.00

Lemon posset £6.00

The Oxenham Arms cheese selection with rustic biscuits and Ox's "membrillo" quince paste (*from our own quince trees*)
£8.50 sup.