

# The Blackwell Ox Inn

Saturday 2nd August

Pea and mint Soup £3.95

Pan seared scallops, Watercress and Vanilla Foam £7.95

Beetroot Cheesecake with Horseradish Crème Fraîche £5.95

Tiger prawn Skewer, cooked with garlic butter, Dressed leaves and a Lemon Mayonnaise £6.95

Seared Pigeon Breast and Quince Jelly Salad £5.95

Seared Foie Gras with White Onion Marmalade and Sautéed Madeira Mushrooms £7.95

Confit Duck Leg and Trompette Mushroom Pressing with Orange Jelly £ 5.95

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Lobster Thermidor £14.95

Roast Supreme of chicken with Butternut Puree, Chorizo and Sugar snap Stir-Fry £12.95

Rack of Lamb *served pink* with Carrot and Fennel Puree and Rosemary jus £14.95

Fillet of Sea Bream with Sweet Chilli Bok Choi, Surf Clams and Pickled Wild Mushrooms £12.95

Baby Courgettes Stuffed with a Spicy red Lentil and Tomato Souse with Basil Gnocchi £11.95

Fillet of Sea Bass en Paupiette with Braised Endive £14.95

Seared Calves Liver with White Truffle Pomme Puree, Balsamic Red Onion Marmalade £12.95

Trio of Pork (Confit belly, Grilled Black Pudding and Roast Fillet) with Spiced Apple Puree £14.95

## Steaks & Chops

8 oz Rib-eye Steak with Hand Cut Chips; Shallot and Herb Butter with Jus £16.95

Fillet of Beef with a Horseradish Potato Rösti and Madeira Jus £22.00

8 oz Pork Chop with Hand Cut Chips and Spiced Apple Puree £13.00

Swordfish Loin Steak, Hand Cut Chips and Dressed Leaves £13.00

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## Puddings & Cheese

Crème Brûlée £4.95

Raspberry Soufflé £5.95

Chocolate Fondant with Homemade Vanilla Ice Cream £5.95

Lemon Tart with Chantilly Cream £5.00

Strawberry and Champagne Terrine £4.95

Lemon Posset with Butter Shortbread £5.00

Chocolate and Hazelnut Brownie with Hot Chocolate Ice Cream and Toasted Marshmallow £5.95

Three Yorkshire Cheeses, biscuits & chutney £6.95

# The Blackwell Ox Inn

**Fixed Price Menu; £10.95 for 2 courses or £13.95 for 3 courses**

(Available 12 - 2pm & 6pm - 7pm)

Pea and Mint Soup  
Feta Cheese and Serrano ham salad with Parsley Oil

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Pan Fried Bacon chop with Spiced apple puree and hand cut chips  
Basil Gnocchi with a Tomato and red Lentil Fondue

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Strawberry and Cream Terrine  
Ice Cream Selection

