

The  
Gray  
Ox . . .

Country pub & eating house

Regional &  
National food pub  
of the Year  
2010/11 & 2011/12

[www.grayoxinn.co.uk](http://www.grayoxinn.co.uk)

**The Gray Ox Menu is created by our team of five chefs  
We run a 'rolling menu' in that we change the dishes  
regularly to bring you the finest in season produce, using  
the finest local fish, meat & vegetables, see our Local Heroes  
board for more information about our suppliers.**

### **PRE STARTER BREAD BOARD**

bread baked twice a day in house with tomato, garlic &  
parsley acete dip, plain butter & worlds best olives  
**£1 per person**

### **STARTERS**

Chefs seasonal soup of the day £4.95

Seared king scallops, Thai salad, soy dressing £8.95

Duck rilette, caper, gherkin and shallot salad,  
melba toasts, mustard hollandaise £6.25

Smoked haddock croquettes, pea and mint puree,  
tartar sauce £6.25

Sand Hutton asparagus, Parma ham and  
watercress salad, hollandaise sauce £6.25

Chicken liver parfait, spiced tomato chutney,  
toasted brioche £6.50

Yorkshire blue cheese and pear tartlet,  
roquette salad, hazelnut dressing £5.95

### **Wines by the glass...**

White

Spain - Chardonnay

Italy - Pinot Grigio

Chile - Sauvignon

France - Viogner

France - Chablis

## Red

Spain - Rioja  
Chile - Merlot  
France - Cabernet Sauvignon  
Australia - Shiraz  
Italy - Nero D'Avola

### MAINS

Bridge Farm Crisp belly pork, blackpudding mash, baby apple, pancetta cream £13.95

Pan-fried chicken breast, leek and potato rosti, yellison goats cheese and red onion spring roll, wholegrain mustard cream £13.50

Shipham House Farm Trio of Yorkshire lamb; cutlet, slow braised shoulder and pan seared liver, fondant potato, shallot puree, pea and butter sauce £18.95

Whole grilled seabass, chilli, ginger and citrus dressing, wilted pak choi, basmati rice £16.95

Buckles pork sausages, creamy mash, apple fritter, red wine jus £10.50

Roast butternut squash gnocchi, toasted pinenuts, dressed roquette, pesto dressing £9.95

Pond house farm 28 day Yorkshire beef;  
Aged Sirloin £19.95/Ribeye £20.95/Fillet £23.95,  
Handcut chips, roast tomato, rocket & parmensan salad  
(Pink peppercorn, Diane, Red Wine Jus or béarnaise sauce £2.25)

**Selection of daily specials & fish specials  
also available**

**Side Orders**

Pot of chunky chips / French fries

Creamy mash/Caramelised onion/Mustard seed mash

Mixed greens

Buttered Jersey royals

Caesar/House/Rocket & parmesan salad

**All £2.50 each**

Please be patient with us during busy times

We will endeavour to cater to any requests and dietary requirements

Contact us:

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Rose-Tempranillo Garnacha-Spain / Zinfandel

Rose-California

*Try our exclusive New Zealand*

*wines...*

*Zephyr, Marlborough, Sauvignon Blanc*

*2010*

*Zephyr, Marlborough, Riesling 2009*

*Wanaka Road, Central Otago, Pinot*

*Noir 2009*

*Sherwood Estate, Waipara Valley*

*2010*

*175ml £7.25*

*250 ml £9.95*

*Bottle £28.00*

*Why not try our Early Bird?*

*Served Monday — Friday*

*12-2 @ 6-7*

*2 courses £10.95*

*3 courses £13.50*

*\*Bookings Advisable\**

*Sundays @ The Gray Ox*

*Roaring log fires*

*Sunday papers*

*Yorkshires finest Sunday Dinners*

*2 courses £13.95, or 3 courses £16.95*

*Served 12-7*