

BRUNCH

Served until 3pm

OX184 Breakfast £9.95

Pork sausage, smoky bacon, egg, mushroom, tomato, baked beans, black pudding, hash brown & sour dough toast

OX184 Vegetarian Breakfast (v) £8.95

Vegetarian haggis, vegetarian sausage, tomato, baked beans, mushroom, egg, hash brown & sour dough toast

Breakfast Buns (v) £3.95 + £1.00 per additional item

Please choose from above fillings

Strawberry Pancakes (v) £5.95

Strawberry compote & Greek yoghurt

Bacon Pancakes £6.25

Smoky bacon & maple syrup

Smoked Salmon £7.25

Scrambled eggs & sour dough toast

Flat Iron Steak £10.95

Hash browns, two fried eggs & jalapeño ketchup

Crushed Avocado (v) £7.50

Two poached eggs, chilli oil & sour dough toast

BRUNCH DRINKS

MARYS

Red Snapper £8.50

Pickerings gin, tomato, worcester, pickling liquor & house spice

Hickory £8.50

Russian Standard, tomato, worcester, cider vinegar, smoked paprika & house spice

Bloody Maria £8.50

Olmeca Reposado, tomato, worcester, jalapeno, cayenne & house spice

MIMOSAS

Aperol £8.50

Aperol, prosecco & orange juice

Blood Orange £8.50

Cointreau blood orange, prosecco & orange juice

Passion Fruit £7.00

Passion fruit, prosecco & orange juice

DESIGNATED DRIVER

Pineapple Mule £3.95

Charred pineapple, lime, honey & fever tree ginger beer

No-paloma £3.95

Grapefruit, lime, agave syrup & soda

STARTERS

Served from midday

King Prawn & Chorizo Skewers £7.50

Smoked chilli mayo

Chicken Wings £5.95

BBQ Sauce

Grilled Artichoke Salad £5.50

Fennel, lemon, pecorino & croutons

Smoky Rib Tips £5.95

Maple mustard glaze

Smoked Duck (n) £6.95

Charred broccoli, pickled mushroom & hazelnuts

Crispy Squid £6.50

Chilli lime dipping sauce

Grilled Courgettes (v)(n) £5.95

Blush tomato pickle, avocado, pine kernels, baby leaf salad & chilli basil dressing

All dishes are freshly cooked to order, we endeavour to minimise any delays when busy.

Thank You.

STEAKS & GRILLS

Our grass fed Scottish beef is aged for 28 days and comes from specially selected Limousin, Simmental or Charolais cattle.

Try our 28 day salt chamber dry aged beef, the salt helps ensure moisture and flavour are not lost in the cooking process.

STEAKS

Our steaks are served with baby leaf, cherry tomato & red onion salad, house fries and your choice of sauce.

Sauces: Whisky Peppercorn, Chimichurri or Béarnaise Butter

HOUSE

250g Skirt £17.95

250g Flat Iron £18.95

PREMIUM

280g Rump £19.95

500g T-Bone £26.95

600g Prime Rib-Bone In £28.95

SALT CHAMBER AGED

300g Ribeye £24.95

300g Sirloin £24.95

GRILL

Baby Back Ribs

Full Rack £19.75, 1/2 Rack £12.25

BBQ sauce & house fries

Grilled Bourbon Chicken £16.50

Mixed baby leaf, spicy Italian dressing & house fries

Grilled Vegetable Gnocchi (v)(n) £10.50

Fried gnocchi, courgette, aubergine, tomato, spinach, pine kernels & basil oil

Pork Belly £16.95

Endive marmalade, watercress & house fries

Chargrilled Whole Trout £16.50

Grilled lemon, wakame butter & house fries

Grilled Halloumi (v) £13.75

Broccoli, peppers, spicy Italian dressing & house fries

BBQ Leg Of Lamb Steak £16.95

House fries, smoky aubergine & mint yoghurt

Pork, Chilli & Fennel Sausage £12.75

House beans, bacon bits & house fries

BURGERS

Served in a brioche bun with house fries & pickles

OX184 Burger £13.50

Brisket patty, smoky bacon, smoked cheese, fried onion & beer mustard mayo

Halloumi (n)(v) £10.95

Halloumi, roasted peppers, pickled red onion, rocket & bang bang sauce

Falafel (v) £10.25

Chickpea and spinach falafel, smoked aubergine, mint yoghurt & rocket

Venison £13.25

Venison and black pudding patty, blue murder, beetroot chutney & rocket

Chicken Burger £11.95

Grilled chicken breast, jalapeños, Monterey Jack, poblano peppers & smoked chilli mayo

BBQ £13.50

Brisket patty, roasted peppers, smoky bacon, emmental & house BBQ sauce

CHILDREN'S MENU AVAILABLE

Please ask your server for a menu

LONGBOYS

Served with house fries & pickles

Steak £12.95

Flat iron, poblano peppers, horseradish mayo & rocket

Chicken £11.95

Smoked cheddar, red pepper & jalapeño ketchup

Chorizo £11.50

Taleggio, roast onion, smoked chilli mayo & rocket

SALADS

Chicken Caesar £10.95

Smoky bacon, cos, anchovies, croutons, parmesan & Caesar dressing

Aubergine (v)(vg) £9.95

Beluga lentil, roasted peppers, roast onion, tahini dressing, pomegranate & pickled carrot

Grilled Tuna £12.95

Mixed leaves, cherry tomato, olives, cucumber, pickled fennel, chilli basil dressing & grilled lemon

SIDES

House Fries (v) £3.25

House Beans & Bacon Bits £3.50

House Fries & Hot Cheese Dip (v) £4.75

Heritage Tomato & Pickled Red Onion Salad (v) £3.50

Charred Corn & Smoked Chilli Butter (v) £3.75

Rustic Bread, Basil Oil & Balsamic £3.25

Beer Battered Onion Rings (v) £3.50

SWEET STUFF

White Chocolate Cheesecake (v)(n) £5.75

Strawberries, meringue & strawberry sauce

Banoffee Tart (v)(n) £5.95

Dulce de leche, banana, rum cream & chocolate

Rhubarb & Custard Sundae (v) £5.95

Compote, crème fraiche sorbet, shortbread & custard

Bourbon Chocolate Brownie (v)(n) £5.95

Peanut butter ice cream & chocolate sauce

Peach Melba (v)(n) £5.95

Vanilla ice cream, bourbon peaches, raspberry sauce, whipped cream & chopped pecans

HOT DRINKS

TEA, COFFEE & OTHERS

We use medium dark roast beans to give full bodied and robust cup of coffee, it will keep you up, not let you down!

All coffees are made with a single shot – if you want a double just ask

Espresso £2.25

Macchiato £2.50

Cappuccino £2.95

Flat White £2.75

Latte £2.95

Double Espresso £2.95

Hot Chocolate £2.95

Suki Loose Leaf Tea £2.75

Choose from Breakfast, Spiced Citrus, Green, Rooibos, Peppermint

*Please note: Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in any of our items.

Please ask a member of staff for our allergen sheet.

GLUTEN AT OX184

We've designed the following menu to help you choose dishes based on your own special relationship with gluten.

Our Kitchen Policy

We prepare all of our dishes fresh to order in the kitchen and while we make every possible effort to avoid cross-contamination of ingredients, we would like to advise you that this is not a factory production environment and we cannot guarantee with absolute certainty that your dishes will not have come into contact with any wheat based products.

For those with milder gluten intolerances.

Some dishes, while not containing any gluten in their ingredients, are cooked in our fryers. Unfortunately whilst our fryers are cleaned and filled with fresh oil regularly, they will also have been used to cook wheat products during a service. The following dishes should be avoided if this level of cross contamination will affect you. We are happy to substitute fries for a side salad.

BRUNCH

Served until 3pm

OX184 Breakfast £8.95

Pork sausage, smoky bacon, egg, mushroom, tomato, baked beans, hash brown & Genius toast

OX184 Vegetarian Breakfast (v) £7.75

Tomato, baked beans, mushroom, egg, hash brown & Genius toast

Breakfast Buns (v) £3.95 + £1.00 per additional item

Please choose from above fillings

Flat Iron Steak £10.95

Hash browns, two fried eggs & jalapeño ketchup

Smoked Salmon £7.25

Scrambled eggs & Genius toast

Crushed Avocado (v) £7.50

Two poached eggs, chilli oil & Genius toast

BRUNCH DRINKS

MARYS

Red Snapper £8.50

Pickerings gin, tomato, worcester, pickling liquor & house spice

Hickory £8.50

Russian Standard, tomato, worcester, cider vinegar, smoked paprika & house spice

Bloody Maria £8.50

Olmecca Reposado, tomato, worcester, jalapeno, cayenne & house spice

MIMOSAS

Aperol £8.50

Aperol, prosecco & orange juice

Blood Orange £8.50

Cointreau blood orange, prosecco & orange juice

Passion Fruit £7.00

Passion fruit, prosecco & orange juice

DESIGNATED DRIVER

Pineapple Mule £3.95

Charred pineapple, lime, honey & fever tree ginger beer

No-paloma £3.95

Grapefruit, lime, agave syrup & soda

STARTERS

Served from midday

King Prawn & Chorizo Skewers £7.50

Smoked chilli mayo

Smoky Rib Tips £5.95

Maple mustard glaze

Smoked Duck (n) £6.95

Charred broccoli, pickled mushroom & hazelnuts

Grilled Courgettes (v)(n) £5.95

Blush tomato pickle, avocado, pine kernels, baby leaf salad & chilli basil dressing

STEAKS & GRILLS

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STEAKS

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Sauces: Chimichurri or Béarnaise Butter

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600g Prime Rib-Bone In £28.95

SALT CHAMBER AGED

300g Ribeye £24.95

300g Sirloin £24.95

GRILL

Grilled Bourbon Chicken £16.50

Mixed baby leaf, spicy Italian dressing & house fries

Pork Belly £16.95

Endive marmalade, watercress & house fries

Chargrilled Whole Trout £16.50

Grilled lemon, wakame butter & house fries

Grilled Halloumi (v) £13.75

Broccoli, peppers, spicy Italian dressing & house fries

BBQ Leg Of Lamb Steak £16.95

House fries, smoky aubergine & mint yoghurt

BURGERS

Served in a gluten free brioche bun with house fries & pickles

OX184 Burger £13.50

Brisket patty, smoky bacon, smoked cheese & fried onion

Halloumi (n)(v) £10.95

Halloumi, roasted peppers, pickled red onion, rocket & bang bang sauce

Chicken Burger £11.95

Grilled chicken breast, jalapeños, Monterey Jack, poblano peppers & smoked chilli mayo

SALADS

Chicken & Bacon £10.95

Smoky bacon, cos, parmesan, cherry tomato, roast peppers & chilli basil dressing

Aubergine (v)(vg) £9.95

Beluga lentil, roasted peppers, roast onion, tahini dressing, pomegranate & pickled carrot

Grilled Tuna £12.95

Mixed leaves, cherry tomato, olives, cucumber, pickled fennel, chilli basil dressing & grilled lemon

SIDES

House Fries (v) £3.25

Heritage Tomato & Pickled Red Onion Salad (v) £3.50

Charred Corn & Smoked Chilli Butter (v) £3.75

SWEET STUFF

Rhubarb & Custard Sundae (v) £5.95

Compote, crème fraiche sorbet, meringue & custard

Peach Melba (v)(n) £5.95

Vanilla ice cream, bourbon peaches, raspberry sauce, whipped cream & chopped pecans

HOT DRINKS

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Green, Rooibos, Peppermint

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