

2015-10

## Ox : Tasting Menu

Ox, Belfast

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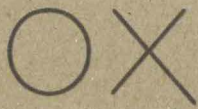
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**OX Autumn Menu**

**£45 (Wine Pairing £70)**

**OX Vegetable Menu**

**£40 (Wine Pairing £65)**

The entire party must order the tasting menu.

**Starter**

<b>Beetroot, wild venison, fermented kohlrabi, fennel pollen</b>	<b>£9.00</b>
<b>Hay baked celeriac, Cèpe, truffle, black garlic, sorrel</b>	<b>£8.50</b>
<b>Gomasio cured sea trout, buttermilk, sesame, oyster leaf</b>	<b>£8.50</b>
<b>Scallop, romanesco, curry, hazelnut, onion vinaigrette</b>	<b>£9.50</b>

Add a matching glass of wine **£7.00**

**Main**

<b>Châteaubriand, lovage, salsify, shallot, lardo</b>	<b>£23.00</b>
<b>Monktail, squid ink, chervil root, sea lettuce</b>	<b>£18.50</b>
<b>Aubergine, olive, sprouting broccoli, burnt leek</b>	<b>£15.50</b>
<b>Rademon Estate pigeon, foie gras, chestnut, cauliflower, coffee</b>	<b>£18.50</b>

(Pigeon may contain shot)

Add a matching glass of wine **£8.00**

Our dishes may contain nuts. Please advise your server of any allergies.  
A discretionary service charge of 10% will be added to your bill. Distributed entirely to staff.

## Sherry

Manzanilla en Rama 'I think', Equipo Navazos, 15% Sanlucar de Barrameda	£4.50
Fino Inocente, Valdespino, 15% Jerez	£4.50
Amontillado, 12y, El Maestro Sierra, 17.50% Jerez	£5.50
Oloroso Solera, dry, 15y, El Maestro Sierra, 19% Jerez	£4.50
Solera 1842 Oloroso, sweet, 20y, 20% Valdespino	£8.50

## Non-Alcoholic

Kombucha	£3.50
Organic cola, whole earth	£3.00

## Champagne and sparkling wine

Conde de Caralt Brut Cava NV, 11.50% Catalonia	£3 (7cl)	£5 (12.5cl)	£25.50 (75cl)
Artisan sparkling wine	£4.50 (7cl)	£7.50 (12.5cl)	£30 (75cl)
Cuvée Rosé 2014, Montagner, 12.50%, Veneto	£4.50 (7cl)	£7.50 (12.5cl)	£30 (75cl)
Small Grower Champagne	£6 (7cl)	£10.50 (12.5cl)	£62 (75cl)
Gusbourne Estate 2009, 12% Kent			£59
Champagne Billecart-Salmon Rosé NV, 12%			£90
Champagne Billecart-Salmon, sous Bois NV, 12%			£90

## Autumn selection by the glass and carafe

## White

Chardonnay, Viura 2013, Perdido, 12.50% Navarra	£3 (7cl)	£4.50 (12.5cl)	£13 (50cl)
St Jean, Les Cepages du Sud, 2014, 11% Gascogne	£3.25 (7cl)	£5 (12.5cl)	£14 (50cl)
Cortese, Volpi Almonté, 2013, 12% Piemonte	£3.50 (7cl)	£6 (12.5cl)	£15 (50cl)
Mâcon Lugny, 2013, Domaine Saint Denis, 14% Burgundy	£4.50 (7cl)	£8 (12.5cl)	£28 (50cl)
Condrieu, 2013, Domaine Perret, 13% Rhône	£7 (7cl)	£13 (12.5cl)	£37 (50cl)
Arbois Savagnin, 2006, Domaine de la Pinte, 13.50% Jura	£7 (7cl)	£13 (12.5cl)	£37 (50cl)

## Rosé

Effet Papillon, 2014, 12.50% Roussillon	£3.50 (7cl)	£6 (12.5cl)	£15 (50cl)
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## Red

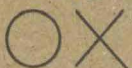
Tempranillo, 2014, Perdido, 13.50% Navarra	£3 (7cl)	£4.50 (12.5cl)	£12 (50cl)
Corbières, 2012, Chateau la Bastide, 14% Languedoc-Roussillon	£4 (7cl)	£6.50 (12.5cl)	£18.50 (50cl)
Pinot Noir, 2013, Louis Guntrum, 13% Germany	£4 (7cl)	£7 (12.5cl)	£20 (50cl)
Pesquera, 2012, Bodegas Alejandro Fernandez, 14.50% Ribera del Duero	£4.50 (7cl)	£9 (12.5cl)	£30 (50cl)
Les Songes de Magdeleine, 2010, 13.50% St Emilion	£8 (7cl)	£14 (12.5cl)	£40 (50cl)

## Artisan wines from interesting places

## White

Chardonnay, Viura, 2013, Perdido, 12.50% Navarra	£18
St Jean, Les Cepages du Sud, 2014, 11% Gascogne	£19
Montarels Sauvignon, 2014, 12.50% Languedoc	£25
Picpoul de Pinet, 2014, Beauvignac, 12.50% Languedoc	£24
Villa Blanche Chardonnay, 2014, 13% Languedoc	£29
Pinot d'Alsace Metiss, 2012, Bott Geyl, 13.50% Alsace	£29
Grüner Veltliner, 2014, Höppler, 11.50% Austria	£28
Verdejo, Pasos de la Capula, 2013, 12.50% La Mancha	£25
Alvarinho, Soalheiro, 2014, Melgaço, 12.50% Portugal	£32
Cortese, Volpi Almonte, 2013, 12% Piemonte	£24
Blanc de Franc, 2012, Couly-Dutheil, 12.50% Loire	£35
Verdicchio di Matelica, Belisario, 2014, Marche, 12.50%, Italy	£29
Abondance, 2014, Roussanne Vermentino, Domaine la Bastide, 13% Languedoc-Roussillon	£32
Viognier, 2014, Sainte Fleur, Triennes, 13.50%, Méditerranée	£35.50
Domaine Fiumicicoli, 2014, Corse Sartene, 13.50% Corsica	£39.50
Bolo Godello, 2013, Rafael Palacios, 13% Galicia	£35

O = Organic/ B = Biodynamic



## Artisan wines from interesting places

## Rosé

Effet Papillon, 2014, 12.50% Roussillon		£25
Château Léoube, 2013, 13% Provence	○	£33

## Red

Tempranillo, 2014, Perdido, 13.50% Navarra		£19
Crianza Cariñena, 2009, Marques de Almonacid, 13.50% Spain		£25
Chinon, 2013, Philippe Alliet, 12.50% Loire	○	£45
Corbières, 2012, Chateau la Bastide, 14% Languedoc-Roussillon		£29
Domaine de Cristia, 2012, Ventoux, 13.50% Rhône	○	£29
Côtes du Rhône, 2011, Sélection Laurence Féraud, 13.50% Rhône		£39
Faugères, 2012, Calmel + J Joseph, 14% Languedoc		£30
Malbec, 2014, Mas del Périé, 12.50% Cahors	B	£38
Comme Avant, 2011, Domaine Modat, 14.50% Roussillon	○	£39
Pinot Noir, 2013, Louis Guntrum, 13% Germany		£30
Primitivo, 2014 Terre di Montelusa, 13% Puglia		£27
Vesevo, 2011, Beneventano Aglianico, 13% Campania		£32
Dogarina, 2006, Rós de Plana, 12.50% Veneto		£35
Gulfi, 2010, Nerojbleo, Nero d'Avola, 14% Sicilia	○	£49
Massaya Classic Red, 2012, Bekaa, 14.50% Lebanon		£39
Cotar, 2005, Terra Rossa, 12% Slovenia	○	£45

## Classics

## White

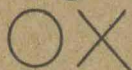
Prestige d'Octavie Sauvignon blanc, 2013, Touraine, 13% Loire		£32
Vouvray Cuvée Silex, 2013, Vigneau-Chevreau, 12.50% Loire	○	£35
Savennieres, 2011, Domaine Ogereau, Clos le Grand Beaupréau, 14% Loire	○	£47
Condrieu, 2013, Domaine Perret, 13% Rhône		£55
Dr. Loosen Riesling, 2013, Mosel, 8.50% Germany		£29
Arbois Savagnin, 2006, Domaine de la Pinte, 13.50% Jura	○	£55
Chablis, 2012, Domaine de la Motte, 12.50% Burgundy		£45
Mâcon Lugny, 2013, Domaine Saint Denis, 14% Burgundy	○	£42
Pernand- Vergelesses, 2013, Les Belles Filles, 13% Burgundy		£59
Savigny les Beaune, 2013, Le Grappin, 12.50% Burgundy		£55
Meursault, Ceps de Tessons, 2012, Vincent Sauvestre, 13% Burgundy		£72
Corton Charlemagne, 2008, Vallet frères, 13.50% Burgundy		£150
Domaine Comte George de Vogüé, 2009, "Le Musigny", 13.50% Cote de Nuits, Burgundy		£220

## Red

Pesquera, 2012, Bodegas Alejandro Fernandez, 14.50% Ribera del Duero		£49
Montepulciano d'Abruzzo Riserva, 2011, Tor Del Colle, 13% Italy		£32
Givry, 2013, Le Préféré du Roi Henry IV, Remoissenet, 13% Burgundy		£49
Morey- Saint- Denis, 2009, Charles Thomas, 13% Burgundy		£65
Crozes- Hermitage, 2013, Les Launes, Delas, 13% Rhône		£39
Domaine de Cambes, 2009, 13.50% Bordeaux		£65
Château Falfas, 2010, 13.50% Côtes de Bourg	B	£46
Château Tournefeuille, 2012, 13.50% Lalande de Pomerol		£59
Les Songes de Magdeleine, 2010, 13.50% St Emilion		£59
Château Lynch Bages, 2000, 13% Pauillac		£375
Château Ausone, 2002, 1er Grand Cru Classé, 13.50% St Emilion		£570
Petrus, 1996, 13.50% Pomerol		£1580

○ = Organic/ B = Biodynamic

seasonal



creativity

DESSERT

<b>Caramelised apple, treacle, fig leaf ice cream</b>	<b>£7.00</b>
<b>Chocolate, caramel, miso, coconut, bergamot</b>	<b>£7.00</b>
<b>Polenta cake, apricot, honey, mascarpone, pecan</b>	<b>£7.00</b>
<b>Selection of Cheese, fermented celeriac, crispbread</b>	<b>£2.50 each</b>

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**Dessert Wine**

Moscato Passito 14% Piemonte	£5.50 (5cl)	£19.50 (37.50cl)
Pacherenc du Vic Bilh, Les larmes celestes, Chateau Bouscassé	£8.00 (5cl)	£45 (50cl)
Sauternes 2011, la Fleur d'Or 14%	£8.50 (5cl)	£40 (37.50cl)
Monbazillac 2011, Domaine l'Ancienne Cure, 13% <b>O</b>	£6 (5cl)	£22 (37.50cl)
Coteaux du Layon 2013, Domaine Ogereau 12.50% Loire <b>O</b>	£6 (5cl)	£43 (75cl)
Eiswein, Höpler 11.50% Burgenland	£12.00 (5cl)	£70 (50cl)
Maury 2013, Fagayra rouge 16.50% Roussillon	£9.50 (5cl)	£75 (75cl)
Tokaji Aszu 2006, 5 Puttonyos, Disznoko, 11.50%, Hungary	£14 (5cl)	£80 (50cl)
Fonseca Porto	£4.00 (5cl)	
Taylor's 2008, LBV	£4.50 (5cl)	
Quinta de la Rosa 10y	£7.50 (5cl)	
Ramos Pinto 10y	£8.00 (5cl)	
Fonseca Guimaraens, Vintage Port 1996	£8.50 (5cl)	
Taylor's Vintage Port 2000	£17.00 (5cl)	
Oloroso Solera, Jerez	£8.50 (5cl)	£40 (37.50cl)

**Digestif, Whiskey menu available**

**O = Organic**

A discretionary service charge of 10% will be added to your bill. Distributed entirely to staff.