



Oxo's On the Mount Menu

<https://menuweb.menu>

117/119 The Mount York, North Yorkshire YO24 1GU, United Kingdom
+441904628856,+441904619444 - <http://www.oxosrestaurantyork.com/>



The restaurant from York offers **287** different **courses and drinks on [the menu](https://menuweb.menu)** for an average price of £8. Overall, Oxo's restaurant received positive reviews for its delicious food and attentive service. While some guests noted a slight delay in being greeted upon arrival and a disappointment with the lack of atmosphere later in the evening, many praised the perfectly cooked dishes, knowledgeable staff, and sophisticated yet casual ambiance. The chef's talents were highlighted, and the experience was deemed special and recommended for special occasions such as anniversaries. With a focus on traditional European cuisine and a well-equipped wine cellar, Oxo's provided a memorable dining experience for both local residents and hotel guests alike.

Oxo's On the Mount Menu



Sandwiches

BEER BATTERED HADDOCK

Breakfast

MANHATTAN £11

Sauces

GUACAMOLE

Fish

BUTTER POACHED HALIBUT £20

Cocktails Ohne Alkohol

VIRGIN MOJITO £6

Favourites

SLOW COOKED BELLY PORK £19

Asiatische Getränke

ASAHI £4

Pizza - Small Á 22Cm

MALIBU £5

Pizza - Klein Ø 22Cm

BELVEDERE £7

Whiskey

COINTREAU £5

Bevande

HOBGOBLIN £5

Aperitifs

BRISTOL CREAM £5

Beverages

GRAND MARNIER £5

Hot Drinks

COFFEE

Accompaniments

BUTTERED NEW POTATOES

Open Sandwiches

GRILLED GOATS CHEESE

All Time Favorites

ROAST LOIN OF PORK

Draught

BLACK SHEEP BITTER £4

Bourbon

BULLEIT RYE £6

Cognac

COURVOISIER VS £7

Mixers

APPELTISER £3

Single Malt

MACALLAN GOLD £7

Oxo's On the Mount Menu



1 Course

TEMPURA BATTERED TIGER PRAWNS

Whisky & Bourbon

JOHNY WALKER BLACK £6

Starters & Soups

TRADITIONAL FRENCH ONION SOUP £8

One

GARDEN VEGETABLE SALAD £8

Scotch

TALISKER £7

For The Driver

VIRGIN STRAWBERRY DAIQUIRI £6

Drinks To Go

J20 APPLE RASPBERRY £3

Old World

FINCA VALPIEDRA RIOJA RESERVA,
RIOJA, SPAIN

Beer + Cider

ORCHARD PIG REVELLER CIDER £5

Highland

DALWHINNIE 15 YO £7

Maincourses

CELERIAC PEARL BARLEY RISOTTO £17

A Glass Of Champagne Or Valentines Cocktail

A GLASS OF CHAMPAGNE OR
VALENTINES COCKTAIL

After Dinner Cocktail

BLACK RUSSIAN £10

ALKOHOLISCHE GETRÄNKE

BAILEYS £5

Apéritifs & Digestifs

MARTINI EXTRA DRY £5

Single Malt Scotch Whisky

CAOL ILA 12 YO £7

Desserts

SLATE PLATE OF CHEESE £16

Softs & Mixers

FRUIT JUICE £2

Armagnac & Calvados

JANNEAU VSOP £8

Champagne & Sparkling Cocktails

OLD CUBAN £10

Oxo's On the Mount Menu



After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE £5

Scotch Flights

ABERLOUR £7

Tequila (Must Be 21 To Purchase)

JOSE CUERVO TEQUILA SILVER £5

Cognac, Armagnac, Calvados

FRAPIN VSOP £8

Gin Martini

MONKEY 47 MARTINI £19

Spirits (35ML.)

GLENMORANGIE £7

Islay Single Malt Whisky

LAGAVULIN 16 YO £9

Scotch & Blended Whisky

JAMESONS £6

Sherry (70ML)

TIO PEPE £5

Rhone Rangers: Full Of Spice

CHATEAU MUSAR, LEBANON

Floral Ipa's & Belgian Strongs

LEFFE BLONDE £5

Ingredients Used

PRAWNS

A Bite To Eat With Drinks

BREADED LEMON SOLE FILLETS £20

Non Alcoholic Drinks

COKE ZERO £3

BLACK FOREST £10

Mains

CRISPY CONFIT DUCK £9

CRISPY CONFIT DUCK LEG

Beer

BECKS BLUE £4

HOEGAARDEN £4

Alcoholic Beverages

AMARETTO £5

DEUCHARS IPA £4

2 Course

ROAST FILLET OF SEABASS

RUSS THE CHEFS SPECIAL FRIDAY DISH

3 Course

HOT CHOCOLATE BROWIE

CARAMELISED RHUBARB CUSTARD
CRÈME BRULÉE

Oxo's On the Mount Menu



These Types Of Dishes Are Being Served

LAMB

FISH

Main Courses

ROAST RUMP OF YORKSHIRE LAMB	£25
PAN FRIED VENISON LOIN	£20
JERUSALEM ARTICHOKE CHIVE RISOTTO*	£16

Rum

DIPLOMATICO RESERVA EXCLUSIVA	£8
HAVANA CLUB 7	£5
HAVANA CLUB ESPECIAL	£5

The Classics

PODERE MONTEPULCIANO D'ABRUZZO, UMANI RONCHI, ABBRUZZI, ITALY

CONDE VALDEMAR RIOJA CRIANZA, RIOJA, SPAIN

CHÂTEAU DE TERREFORT-LESCALLE, BORDEAUX, FRANCE

Dessert Wine

MUSCAT DE BEAUMES DE VENISE, RHÔNE VALLEY, FRANCE

LA FLEUR D'OR, SAUTERNES, BORDEAUX, FRANCE

TOKAJI 5 PUTTONYOS, SAUSKA, SAUSKA, TOKAJ, HUNGARY

Liqueurs

ARCHERS	£5
BENEDICTINE	£5
TIA MARIA	£5

Sparkling Wine

CORTE DELLE CALLI PROSECCO, VENETO, ITALY

CA'DEL CONSOLE PROSECCO EXTRA DRY, VENETO, ITALY

ROTARI ROSÉ METODO CLASSICO NV MEZZACORONA, TRENTINO, ITALY

To Start

SPICED PARSNIP SOUP

POTTED MACKEREL

SALAD OF HERITAGE BEETROOT

For Sauvignon Fans

SAUVIGNON BLANC COOPERS CREEK, MARLBOROUGH, NEW ZEALAND

POUILLY-FUMÉ LES CHAILLOUX SILEX, CHATELAIN, LOIRE VALLEY, FRANCE

SAUVIGNON DOMAINE LA PRADE, LANGUEDOC-ROUSSILLON, FRANCE

For Something Richer

DOMAINE COSTE CHARDONNAY, LANGUEDOC, FRANCE

FOUNDERS BLOCK CHARDONNAY, KATNOOK ESTATE, COONAWARRA, SOUTH AUSTRALIA

MORANDÉ ONE TO ONE GEWURZTRAMINER ESTATE RESERVE, CASABLANCA, CHILE

If You Like Pinot Noir

SAINTSBURY PRATT VINEYARD PINOT NOIR, CALIFORNIA, USA

FLEURIE CLOS DES QUATRE VENTS, GEORGES DUBOEUF, BURGUNDY, FRANCE

PINOT NOIR COOPERS CREEK, MARLBOROUGH, NEW ZEALAND

Oxo's On the Mount Menu



Scotch / Irish / Blended

ARDBERG 10 YO	£7
GLENFIDDICH 12 YO	£7
LAPHROAIG 10 YO	£7

Side Orders

HOMEMADE CHUNKY CHIPS
CREAMED MASH POTATOES
SEASONAL MIXED VEGETABLES
CHUNKY CHIPS

Soft Drinks

COKE	£3
DIET COKE	£3
J2O ORANGE PASSION FRUIT	£3
J2O APPLE MANGO	£3

Alkoholische Cocktails

COSMOPOLITAN	£10
STRAWBERRY DAIQUIRI	£12
SOUTHERN GINGER	£6
LONG ISLAND ICED TEA	£13

Vodka

ABSOLUT CITRON	£5
BLACK COW	£7
GREY GOOSE	£7
STOLICHNAYA	£6

Brandy

BARON DE SIGOGNAC BAS ARMAGNAC	£13
BAS ARMAGNAC 1997	£9
RAYNAUD SABOURIN NO. 35	£20

FONTVIEILLE REMY MARTIN VSOP	£8
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Champagne

CHAMPAGNE TESTULAT CARTE D'OR BLANC DE NOIRS, FRANCE
CHAMPAGNE DRAPPIER BLANC DE BLANCS SIGNATURE, FRANCE
VEUVE CLICQUOT BRUT YELLOW LABEL CHAMPAGNE, FRANCE
CHAMPAGNE LAURENT-PERRIER ROSÉ, FRANCE

Rosé Wine

TERRE DEL NOCE PINOT GRIGIO ROSÉ, TRENTINO, ITALY
RIOJA ROSADO CONDE VALDEMAR, BODEGAS VALDEMAR, SPAIN
CÔTES DE PROVENCE ROSÉ CARTE NOIRE, MAÎTRES VIGNERONS DE ST TROPEZ, FRANCE
SANCERRE ROSÉ, DOMAINE PASCAL GITTON, LOIRE VALLEY, FRANCE

Perfect With Fish

CHABLIS DOMAINE HAMELIN, BURGUNDY, FRANCE
GAVI DI GAVI LA MEIRANA, BRUNO BROGLIA, PIEDMONT, ITALY
GRILLO FEUDO ARANCIO, SICILY, ITALY
CASAL DI SERRA VERDICCHIO CASTELLI DI JESI CLASSICO SUPERIORE, UMANI RONCHI, MARCHE, ITALY

For A Lighter Glass

PINOT GRIGIO TERRE DEL NOCE, VIGNETI DELLE DOLOMITI IGT, ITALY
JOIE DE VIGNE MARSANNE/VERMENTINO, LANGUEDOC-ROUSSILLON, FRANCE
CANDIDATO VIURA, LA MANCHA, SPAIN

Oxo's On the Mount Menu



CONDE VALDEMAR BLANCO, RIOJA,
SPAIN

Our Favourites For Beef

MALBEC FINCA LA COLONIA, MENDOZA,
ARGENTINA

CLOOF PINOTAGE, DARLING, SOUTH
AFRICA

BLACKSMITH CABERNET SAUVIGNON,
LANGMEIL, BAROSSA VALLEY,
AUSTRALIA

NORTON PRIVADA FAMILY BLEND,
MENDOZA, ARGENTINA

For Something Fruity

MERLOT, D'ALAMEL BY LAPOSTOLLE,
RAPEL, CHILE

CANDIDATO TEMPRANILLO, LA MANCHA,
SPAIN

VISCONTI DELLA ROCCA PRIMITIVO,
PUGLIA, ITALY

RED BLEND LAPOSTOLLE,
CARMENÈRE/CABERNET/MERLOT/SYRAH,
RAPEL, CHILE

Side Dishes



BUTTERED FRENCH BEANS
WITH SHALLOTS

BUTTERED SPINACH NUTMEG

STIMULATORYGATCIAALDSWISS

SAUTEED POTATOES

SAUTEED POTATOES WITH SHALLOTS

Spirits

BACARDI £5

SAMBUCA £5

JACK DANIELS £6

CROFT ORIGINAL £5

PIMMS NO.1

£5

Tonights Slate Selection

BARWHEYS, AYRSHIRE, SCOTLAND

CHAOURCE, CHAMPAGNE-ARDENNE,
FRANCE

FOURME D'AMBERT, AUVERGNE, FRANCE

LANGRES, CHAMPAGNE-ARDENNE
FRANCE

TICKLEMORE, DEVON- ENGLAND

Port

LATE BOTTLED VINTAGE, FERREIRA,
PORTUGAL

QUINTA DO PORTO 10 YEAR OLD TAWNY,
FERREIRA, PORTUGAL

DUQUE DE BRAGANÇA 20 YEAR OLD
TAWNY, FERREIRA, PORTUGAL

FERRERA LBV £6

FERRERA 10 YO £10

FERRERA 20 YO £13

If You Fancy A Treat

SAINTSBURY CARNEROS CHARDONNAY,
CALIFORNIA, USA

SANCERRE LES CALCAIRES, LUCIEN
CROCHET, LOIRE VALLEY, FRANCE

CHASSAGNE-MONTRACHET, DOMAINE
PHILIPPE COLIN, BURGUNDY, FRANCE

GEVREY-CHAMBERTIN, DOMAINE HENRI
PERROT-MINOT, BURGUNDY, FRANCE

VAIO ARMARON AMARONE CLASSICO,
SREGO ALIGHIERI, VENETO, ITALY

CHÂTEAU LALANDE DE GRAVET SAINT
EMILION GRAND CRU BORDEAUX,
FRANCE

Alcoholic Drinks

ESPRESSO MARTINI £11

Oxo's On the Mount Menu



SOUTHERN COMFORT £5

PILSNER URQUELL £5

PERONI £4

CAMPARI £5

MARTINI BIANCO £5

MARTINI ROSSO £5

Main Course



PARSLEY BREADED
HAKE FILLET £19

SPICED ROASTED
CAULIFLOWER £16

PARMESSAN POLENTA £15

SPICED TOMATO COUSCOUS £14

FRICASSEE OF AUTUMNAL GREENS,
DAUPINOISE POTATOS £13

GRILLED FILLETS OF SEABASS

PAN FRIED SALMON

ROAST DUCK BREAST £21

BRAISED BEEF BOURGUIGNON

CORN FED CHICKEN SUPREME

Fever-Tree Mixers

FEVER-TREE TONIC £2

FEVER-TREE SLIMLINE TONIC £2

FEVER-TREE MEDITERANIAN TONIC £3

FEVER-TREE AROMATIC TONIC £3

FEVER-TREE ELDER FLOWER £3

FEVER-TREE BITTER TONIC £3

FEVER-TREE GINGER ALE £3

FEVER-TREE GINGER BEER £3

FEVER-TREE LEMONADE £2

FEVER-TREE SODA WATER £2

Starters



CELERIAC TRUFFLE SOUP £8

SALMON GRAVADLAX £11

SEARED KING SCALLOPS £13

CHICKEN LIVER PARFAIT £9

BALSAMIC MARINATED HERITAGE
TOMATOES £18

CHAR GRILLED RIBEYE STEAK £30

ROASTED PUMPKIN VELOUTE* £6

PAN FRIED HALUMI £8

YELLISONS FARM GOATS CHEESE* £8

POTTED MACKERAL

PAN FRIED SCALLOPS £13

TERRINE OF HAM HOCK £9

CARPACCIO OF BEEF FILLET £11

MACKEREL GRAVADLAX £9

FIG TART GOATS CHEESE CROTIN £8

CRISPY HAM HOCK

Dessert



RASPBERRY JAM ROLLY
POLY £8

OXOS MILK CHOCOLATE
BAKED ALASKA £9

CARAMELISED RHUBARB
MASCARPONE CRÈME BRULEE £8

LEMON CURD VANILLA BUTTERMILK
PANNA COTTA £9

SALTED CARAMEL TART £9

DARK CHOCOLATE TART

OXOS ON THE MOUNT ETON MESS

LEMON POSSET

STICKY TOFFEE PUDDING

OXOS CHEESE SLATE

BRAMLEY APPLE CINNAMON EVES
PUDDING £9

Oxo's On the Mount Menu



MANUKA HONEY BUTTERMILK PANNA COTTA £9

PROFITEROLES £8

GLAZED SATSUMA NUTMEG CRÈME BRULEE £8

HOMEMADE CHRISTMAS PUDDING

BRAMLEY APPLE CINNAMON CREME BRULEE

ASSIETTE OF OXOS ON THE MOUNT DESSERTS

Main

ROAST PLUM TOMATO BASIL SOUP

SMOKED SALMON CRAYFISH COCKTAIL

DOREEN'S PAN FRIED BLACK PUDDING

GRILLED GOATS CHEESE CROSTINI

ROAST RUMP OF YORKSHIRE BEEF

ROAST LOIN OF VALE OF YORK

ROAST LEG OF YORKSHIRE LAMB

PAN FRIED HAZELNUT GNOCCHI*

DARK CHOCOLATE DELICE £9

SALMON CRAYFISH COCKTAIL

TRADITIONAL ROAST BREAST OF FREE RANGE TURKEY

SUN DRIED TOMATO RISOTTO

ROAST PLUM TOMATO RED PEPPER SOUP

GIN TONIC CURED SALMON

YORKSHIRE FLAT IRON STEAK BRAISED OX CHEEK

BUTTERED POACHED LEMON SOLE

ROASTED BUTTERNUT SQUASH SAGE GNOCCHI

Gin

BLOOM PREMIUM LONDON, DRY GIN, ENGLAND 40 £6

BOMBAY SAPPHIRE, ENGLAND 40 £6

BROCKMANS PREMIUM GIN, ENGLAND 40 £7

FOREST GIN, UK 42 £7

YORK GIN, UK 42 £6

CAORUNN GIN, SCOTLAND 41.8 £7

DRUMSHANBO GUNPOWDER GIN, IRELAND 43 £7

HENDRICKS GIN, SCOTLAND 41.4 £6

KI NO BI, JAPANESE 45.7 £7

LARIOS ROSE, SPAIN 37.5 £7

MALFY GIN, ITALY 41 £6

MALFY BLOOD ORANGE, ITALY 41 £6

MARTIN MILLER'S GIN, ENGLAND 40 £7

MONKEY 47 SCHWARZALD DRY GIN, GERMANY 47 £7

PLYMOUTH GIN, ENGLAND 41.2 £6

ROCK ROSE HANDCRAFTED, SCOTTISH GIN, SCOTLAND 41.5 £7

SLINGSBY YORKSHIRE RHUBARB GIN, ENGLAND 40 £7

TANQUERAY NO.10 ENGLAND 47.3 £6

Cocktails



MOJITO £10

SINGAPORE SLING £12

SWEET POISON £10

THE DEVIL £10

BLOODY MARY £10

BOMBAY DRY MARTINI £10

CUBA LIBRE £9

DAIQUIRI £10

DAIQUIRI STRAWBERRY £13

ESPRESSO MARTINI £13

MAI TAI £10

OXOTINI £13

Oxo's On the Mount Menu

PINA COLADA	£10	WOO WOO	£10
RUSSIAN BLACK	£10		
RUSSIAN RED	£10		
RUSSIAN WHITE	£10		
TEQUILA SUNRISE	£10		
VENEZUELAN ALEXANDRA	£11		

Oxo's On the Mount

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Yorkshire YO24 1GU, United
Kingdom

Opening Hours:
Monday 18:00-21:30
Tuesday 18:00-21:30
Wednesday 18:00-21:30
Thursday 18:00-21:30
Friday 18:00-21:30
Sunday 12:00-21:00

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