



BAR MENU

Craft Beer & Cider

The Kernal, Table Beer 4.75 London 3%ABV (33cl)
Great all rounder & a good introduction to craft beer

Meantime, London Lager 4.35 London 4.5% (33cl)
A flavourful lager with a bit of weight and a crisp, refreshing finish

Guest Beer *Ask your server*

Manhattan Chaser 6.5
Meantime London lager served with a shot of Manhattan

Wiper & True, Pale Ale 6 Bristol 4.7%ABV (50cl)
A refreshing, hoppy offering from the St Werburghs' brewery

Siren, Liquid Mistress Red IPA 5 Berkshire 5.8%ABV (33cl)
A red IPA with a biscuit-and-raisin malt base balanced by citrus

Wild Beer Co. Wildebeest Stout 7.5
Imperial Russian stout with a twist. Espresso, Chocolate & Vanilla flavours

Burrow Hill Cider 4.5 Somerset 6%ABV (50cl)
Blend of 11 varieties of vintage apples. Medium dry and lightly sparkling

Spirits

Our spirits are served in 50ml measures unless otherwise stated.
25ml measures are available on request

Vodka

Wyborowa 5.50 / Stolichnaya 6 / Luksusowa 7

Gin

Beefeater 5.50 / Tanqueray Export 6 / Psychopomp 8 / Jinzu 9
Chase Elegant 9.5 / No.3 9.50

Rum

Doorlys 3yo white 6 / Doorly 5yo golden 6 / Trois Rivieres Rhum 7
R Seales 10yo OVD Old Vatted Demerara 7.50 / El Dorado 15yo 11

American Whiskey

Jim Beam Black 6 / Knob Creek 7.50 / Elijah Craig 12yo 9 /
Noah's Mill 11 / Rittenhouse Rye 7

Scotch

Chivas 12yo 7.50 / JW Black 7.50 / Talisker 9 / Glenrothes 9.50
Peat Monster 9.50 / Glenmorangie Nectar D'Or 12 / Highland Park 18yo 18

Other Whiskies

Teeling Small Batch Irish Whiskey 8 / Nikka 'From The Barrel' 8.5
Nikka 'Taketsuru' 17yo 15

Armagnac/Cognac

Baron de Sigognac VSOP 7.50
Maxim Trijol VSOP 8 / Courvoisier XO 30

Other Brandies

ABA Pisco 7 / Somerset Cider Brandy 3yo 7.50 / Cardinal Mendoza 9.50

Softs

Mineral Water 1.95 (33cl) 3.5 (75cl)

Whitehole Spring 'Tufa Pure', Somerset

Luscombe Organic Drinks 3.75 (32cl)

Sicilian Lemonade / Raspberry Crush from Devon

Eager Pressed Fruit Juices 2.75 (25cl)

Orange / Apple / Pineapple / Pink grapefruit / Tomato

Mixers 2.75 (25cl)

Tonic, Ginger Ale, Coke, Diet Coke, Lemonade, Old Jamaican Ginger Beer, Soda

Fortified Wines & Liqueurs

Sherry (100ml)

Barbadillo Fino 5.85 / Barbadillo Oloroso 5.85 / Barbadillo PX 6

Vermouth (50ml)

Noilly Pratt 3.5 / Gancia Bianco 4 / Cocchi Americano 5 /

Cocchi Rosa 5 / Cocchi di Torrino 5 / Antica Formula 7

Port (100ml)

Dow's Ruby 6 / Graham's 10yo Tawny 8.25

Liqueurs (French)

Yellow Chartreuse 7.25 / Green Chartreuse 8

Liqueurs (Italian)

Aperol 5 / Campari 5 / Fernet Branca 6 / Ramazotti 6 /

Amaro Nonino 7 / Saliza Amaretto 6.25

Wines by the Glass

Sparkling & Champagne

Cleto Chiarli, Pignoletto NV 6.50/30 Moderna
Step aside prosecco! Lovely, light, fruity & delicate

Gobillard 'Tradition' Brut NV 9/45 Epernay
Soft, stylish Champagne. Fresh fruits and a hint of brioche

White

Vermentino, Les Archeres 2012 3.70/20 Languedoc
Floral, peach & white blossom

Grolleau Gris 2011 4/21 Domaine du Haut Bourg, Loire
Fresh fruit with a lovely dry finish

Mariona Sauvignon/Moscatel 2012 4.25/23 Alicante
Dry, exotic & aromatic. Very drinkable

Rose

Ramon Bilbao Rosé 2012 3.90/22 Rioja Alta
Beautiful light pink rosé. Refreshing and silky

Red

Barbera dei Piemonte 2012 3.70/20 Amonte, Piemonte
Deliciously fruity & robust

Biferno Rosso Riserva 2009 4/23 Palladino
Delicious single vineyard Rioja. Elegant & voluptuous

Rioja Black Label 2012 4.20/25 Ramon Bilbao, Rioja Alta
Fantastic value big Italian red!

Tomero Malbec 2011 5.50/30 Mendoza
Dark, intense red. Powerful but elegant

Mixed Drinks

Our cocktail menu is classically inspired with a few twists. If you would like a drink that isn't listed here feel free to ask. We'll endeavour to make your chosen cocktail, or a close approximation, with the ingredients we have available.

Early Evening

Champino 7.5

Campari, sweet vermouth, fizz / A crisp, bitter-sweet aperitif served straight up

'Scilian 75' 7.5

Bianco vermouth, lemon, grapefruit syrup, topped with fizz / Tart, light & refreshing. Served in a flute

House Martini 8

A wet martini with Tanqueray gin, house blend of vermouths, orange bitters & lemon oils. / A crisp, bitter-sweet aperitif served straight up

Reverse Manhattan 8.50

Sweet vermouth, Pikesville Rye whiskey, Angostura bitters, brandied cherry / Rich & complex! Served up in a coupé glass.

Elevator 8

Apple aperitif, spiced pear syrup, lemon, cardamom bitters, soda / Long, refreshing & easy-drinking.

Charlie Chaplin 8.50

Sloe gin, apricot liqueur, lime / Short, sharp & fruity.

All Night Long

Paddington Sour 8.50

Pisco brandy, lemon, orange marmalade, Angostura bitters. A fruity sour inspired by the bear.

Dr Gonzo 9

Blanco tequila, elderflower liqueur, campari, lime / A floral & lightly bittered twist on a Margarita.

Hillside Fizz 8.50

Tanqueray gin, sage, lime, topped with sparkling cider / Long, crisp & refreshing served over ice.

Ox-Eye Daisy 8.50

Barbasian blanco rum, lemon, cider syrup, soda, yellow chartreuse / A herbal, house twist on a mojito..

Quick Fix 8.50

Tanqueray gin, lemon, rhubarb syrup, rosé vermouth / Tart, fruity & punchy. Served straight up.

“Prohibition? HA! They tried that in the movies and it didn't work”

- Homer J Simpson -

To improve the texture of some of our drinks, they are made using fresh egg white.
Please ensure you let your server know if you have any allergies or intolerances that we need to be aware of.

The Triple Crown

Making a night of it? Complete The Triple Crown by visiting all three of our venues in one night and we'll buy you a round of drinks at your final port of call.

Just present your three receipts from each venue and we'll take care of the rest.....

Sunday Sessions

Did you know we are now open for bookings on Sundays? Serious Roasts & Bloody Mary's are the order of the day. End your week in style at The Ox!



THE OX

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