



## Dessert Menu

Honey parfait, poached pear, caramalised walnuts 6.50

Dark chocolate cremeux, raspberry 7.50

Charred pineapple crumble, spiced runice cream 7

### Ices & Sorbets

Two scoops 5.50

Coconut sorbet | Roasted almond ice cream

Pear sorbet | White russian ice cream

Honeycomb ice cream | Strawberry Eton mess ice cream

### Cheese

all served with house pickles, biscuits & chutney

Driftwood 5.50  
British ash coated  
Goats cheese

Smoked Blue 5.50  
Smooth cheddar

Conerstone 5.50  
Handwashed,  
semi soft cows

Quick Cheddar 5  
Signature cheddar  
from Devon

### After Dinner Cocktails & Drinks

Glass (100ml) / Bottle

Ox Conference 9  
A blend of Jamesons whiskey, Baron de Sigognac amgnac,  
Illegal jover, Somerset Cider Brandy, walnut  
bitters.

Fizzy Flip 4.50  
Rittenhouse Rye whiskey, sloe gin, peach bitters,  
topped with red sparkling dessert wine

'Nac Flip 7.50  
Baron de Sigognac armagnac, Perdrix sherry,  
chocolate bitters, whole egg

Sirbet Brachetto 2015, Negro, Piemonte 6 / 32  
Sour pudding in a glass! Fresh, vibrant & lightly sparkling

Sauternes, Clos Dady 2014, France 10 / 35  
Smooth & luscious. Complex enticing dessert wine.  
Apricot, honey, roasted nut, marmalade

Recioto Valpolicella DOC 2011, Valpantena 55  
Spicy & rich sweet red wine from top producer

Dow's Ruby Port (75ml) 6

Graham's 10yo Tawny Port (75ml) 9

Barbadillo PX Sherry (75ml) 6

### Coffee

Espresso 2 | Double espresso 2.50 | Long black 2.50 | Flat white 2.50 | Cappuccino 2.50

### Tea

Breakfast 2 | Earl Grey 2 | Peppermint 2 | Green 2

A discretionary 12.5% service charge will be added to tables of 6 or more  
Please advise your server of any allergies or dietary requirements