

**Digestif**  
Amaro Nonino 5  
Alpine bittersweet vermouth  
served over ice



## Dessert Menu

### Dessert

Clementine & almond cake, cointreau noir, creme fraiche ice cream 7  
Dark chocolate cremeux, white chocolate mousse, cherry jam 7.5  
Vanilla & chocolate bread pudding, Kahlua custard 7.5

### Ices & Sorbet

Creme brûlée ice cream | White Russian ice cream | Spiced rum & raisin ice cream | Milk chocolate hazelnut ice cream | Coconut sorbet | Pear sorbet  
Two scoops 5.5 | Three scoops 7.5 | Ice cream sharing board 15

### Cheese

Driftwood, *Ash goats cheese* 5.5 | Bath Blue, *Strong creamy blue* 5.5 | Quicques Cheddar, *Extra mature Devon cheddar* 5  
Served individually with house pickles, biscuits & chutney

### Cheese board for 2

Driftwood, Bath Blue, Quicques Cheddar, house pickles, biscuits, chutney 12.5

### After Dinner Cocktails

#### Ox Conference 9

Blend of Jameson whiskey, Baron de Sigognac armagnac, Illegal Joven mezcal, Somerset cider brandy, walnut bitters

#### Fizzy Red 7.5

Rittenhouse rye whiskey, sloe gin, Peychaud bitters topped with red sparkling dessert wine

#### \*Nac Flip 7.5

Baron de Sigognac armagnac, Pedro Ximenez sherry, chocolate bitters, whole egg

### Dessert wines

Glass (100ml) / Bottle

**Birbet Brachetto 2015** Negro, Piemonte 6 / 32

*Summer pudding in a glass! Fresh, vibrant & lightly sparkling*

**Sauternes Clos Dady 2014**, France 10 / 35

*Smooth & luscious. Apricot, honey, roasted nut, marmalade*

**Recioto Valpolicella DOC 2011**, Bertani, Valpantena 55

*The daddy of dessert wines. Spicy, rich, sweet red wine from top producer*

### Port & Sherry

Dow's Ruby Port (75ml) 6

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

Barbadillo Pedro Ximenez Sherry (75ml) 6

### Coffee

Espresso 2 | Double espresso 2.5 | Long black 2.5 | Flat white 2.5 | Cappuccino 2.5

### Tea

Breakfast | Earl Grey | Peppermint | Green 2

A discretionary 10% service charge will be added to your final bill  
Please advise your server of any allergies or dietary requirements