

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