

..... THE OX

AFTER DINNER

DESSERTS

Vanilla Crème Brulee 8
Poached rhubarb & an almond shortbread

Dark Chocolate Mousse 7.5
Candied blood orange

Home made Ices
One Scoop 3.5
Two Scoops 6.5
Sharing Board 17

*Banoffee Ice Cream, Milk Chocolate Ice Cream, Burnt White
Chocolate & Caramel Pecan Ice Cream, Tropical Sorbet,
Raspberry Sorbet*

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CHEESE

Served individually

Soft 5.5
Blue 5.5
Cheddar 5

Cheese Board for Two 15
Served with crackers & house chutney

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COFFEE

Espresso / Americano 2.75

Flat White / Long Black / Cappuccino 3

Range Of Teas 3
Breakfast, Earl Grey, Camomile, Peppermint, Green Tea

COCKTAILS

@THEOXRESTAURANT
0117 922 1001

Espresso Martini 10
Absolut Vodka, kahlua, demerara sugar & Clifton coffee espresso

Classic Martini 10
Psychopomp gin or Absolut vodka. Noilly Prat vermouth, twist of lemon or olive

Negroni 10
Beefeater gin, campari & sweet vermouth. Orange twist

Daiquiri 10
Havana 3yr old rum, fresh lime & sugar syrup (Available classic, strawberry or raspberry)

Old Fashioned 10
Buffalo Trace bourbon, demerara sugar & Angostura bitters

Ox Conference 10
Jamesons, Hennessy VS, Del vida maguery mezcals, somerset cider brandy, demerara sugar & walnut bitters

DESSERT WINES

Glass (75ml) / Bottle (375ml)

Sauternes, Chateau Grand-Jauga, France 2016 8 / 35
A delicious mélange of honeysuckle, apricot & marmalade

Recioto Valpolicella DOC 2015, Bertani 55
Spicy, rich, sweet red wine

Angelo Negro Birbet, Italy 2020 750ml 6 / 32
Sweet red dessert wine with a hint of fizz

BRANDY & COGNAC (25ml)

PORT (75ml)

Martel VS 5
Cardinal Mendoza 7
Remy Martin 1738 9
Hennessy XO 12
Maxime Trijol XO 12
Somerset Cider Brandy 3yo 6

Taylor's LBV 6.5
Graham's 10yo Tawny 7.5

A 12.5% discretionary service charge will be added to all bills