

..... THE OX

AFTER DINNER

DESSERTS

Strawberry Eton mess 8.5
With strawberry sorbet

Dark Chocolate Mousse 7.5
Candied orange

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

Blackcurrant & Clotted Cream 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 / Latte / Cappuccino 3

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

COCKTAILS

@THEOXRESTAURANT
0117 922 1001

Espresso Martini <i>Absolut Vodka, kahlua, demerara sugar & Clifton coffee espresso</i>	10
Classic Martini <i>Psychopomp gin or Absolut vodka. Noilly Prat vermouth, twist of lemon or olive</i>	10
Negroni <i>Beefeater gin, campari & sweet vermouth. Orange twist</i>	10
Daiquiri <i>Havana 3yr old rum, fresh lime & sugar syrup (Available classic, strawberry or raspberry)</i>	10
Old Fashioned <i>Buffalo Trace bourbon, demerara sugar & Angostura bitters</i>	10
Ox Conference <i>Jamesons, Hennessy VS, Del vida maguey mezcal, somerset cider brandy, demerara sugar & walnut bitters</i>	10

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DESSERT WINES

Glass (75ml) / Bottle (375ml)

Sauternes, Chateau Grand-Jauga, France 2016 <i>A delicious mélange of honeysuckle, apricot & marmalade</i>	8 / 35
Recioto Valpolicella DOC 2015, Bertani <i>Spicy, rich, sweet red wine</i>	55
Angelo Negro Birbet, Italy 2020 750ml <i>Sweet red dessert wine with a hint of fizz</i>	6 / 32

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BRANDY & COGNAC (25ml)

PORT (75ml)

Martel VS	5	Taylor's LBV	6.5
Cardinal Mendoza	7	Graham's 10yo Tawny	7.5
Remy Martin 1738	9		
Hennessy XO	12		
Maxime Trijol XO	12		
Somerset Cider Brandy 3yo	6		

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