

AFTER DINNER

DESSERTS

Sticky Toffee Pudding 8.5
Dulce de leche & vanilla ice cream

Dark Chocolate & Salted Caramel Delice 8.5
Coffee crème, salted candied walnuts (n)

Vanilla Crème Brûlée 9
With rhubarb & shortbread

Home made Ices
One Scoop 4
Two Scoops 7.5
Sharing Board 18

Rum & Raisin Ice Cream, Milk Chocolate & Honeycomb Ice Cream, Salted Caramel, Burnt White Chocolate & Pecan Ice Cream, Tropical Sorbet, Raspberry Sorbet

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CHEESE

Served individually

Tunworth Soft 5.5

Picos Blue 5.5

OldWinchester Cheddar 5.5

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

DESSERT WINES

Glass (75ml) / Bottle (375ml)

Sauternes, Chateau Briatte, France 2018 <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

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