

# ..... THE OX ..... AFTER DINNER

## DESSERTS

**Warm Pistachio Financier** 9  
*Crème fraîche sorbet, raspberries*

**Choux au Craquelin** 9  
*Choux bun with caramelised apple, clotted cream ice cream, candied walnuts, caramel sauce <sup>(n)</sup>*

**Warm Coconut Rice Pudding** 8.5  
*Mango and passionfruit sorbet <sup>(ve)</sup>*

**Chocolate Mousse** 9  
*Pistachio Chantilly & pistachio crumb*

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

**Ice Creams**  
*Vanilla clotted cream, Malted milk chocolate, Banoffee pie, Salted caramel with burnt white chocolate and pecans <sup>(n)</sup>*

**Sorbets**  
*Tropical, Crème fraîche*

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## CHEESE *Served individually*

**Queso y Besos Olavidia** 5.5  
*(2021 gold medal world cheese awards) Slow pasteurised soft goats cheese with ash layer*

**Godminster Cheddar** 5.5

**Colston Basset Stilton** 6

**Cheese Board for Two** 15  
*Served with crackers & house chutney*

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## COFFEE

**Espresso** 3

**Double Espresso, Latte, Mocha** 4

**Americano** 3

**Flat White, Cappuccino** 3

**TEA** 3

**Breakfast, Earl Grey, Chamomile, Peppermint, Green**

*ve - vegan n - contains nuts. Please advise your server of any allergies or dietary requirements  
A 12.5% discretionary service charge will be added to all bills*