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AFTER DINNER

DESSERTS

Warm Pistachio Financier <i>Crème fraîche sorbet, raspberries</i>	9
Choux au Craquelin <i>Choux bun with caramelised apple, clotted cream ice cream, candied walnuts, caramel sauce (n)</i>	9
Warm Coconut Rice Pudding <i>Mango and passionfruit sorbet (ve)</i>	8.5
Chocolate Mousse <i>Pistachio Chantilly & pistachio crumb</i>	9
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 (n)

Sorbets

Tropical, Crème fraîche

CHEESE *Served individually*

Queso y Besos Olavidia <i>(2021 gold medal world cheese awards) Slow pasteurised soft goats cheese with ash layer</i>	5.5
Godminster Cheddar	5.5
Colston Basset Stilton	6
Cheese Board for Two <i>Served with crackers & house chutney</i>	15

COFFEE

Espresso	3
Double Espresso, Latte, Mocha	4
Americano	3
Flat White, Cappuccino	3

TEA

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*