

THE OX

PUDDING

Coconut & Kaffir Lime Panna cotta – 10
Pineapple & candied cashews

White chocolate parfait – 10 (gf)
Freeze dried blackberries, meringue

Sticky Toffee Pudding – 10 (v)
Stout toffee sauce & clotted cream ice cream

Saffron Poached Pear – 10 (v)
Vanilla mascarpone & nougatine

DIGESTIFS

Served as 50ml or 70ml for port as standard

NV Founder's Reserve Ruby Port, Sandeman, Douro, Portugal - 6

NV 20 Year Old Tawny Port, Sandeman, Douro, Portugal - 9

Grappa Libarna Bianco – 8.5

Royal Anbrosante Pedro Ximénez - 8

XECO Fino Sherry – 7

DESSERT WINE

`Symphonie de Novembre` Jurançon Moelleux, Domaine Cauhapé, France, 2016 - 9

Sauternes, Chateau Laville, Bordeaux, France, 2016 – 12

`Mylitta` Tokaji Noble Late Harvest, Dobogó, Hungary, 2019 – 14

TEA & COFFEE

Americano – 3.5

Flat White, Café Latte, Cappuccino - 4

Chai Latte - 4

Teas – English Breakfast, Earl Grey, Peppermint, Green – 3

Alternative Milks: Whole Milk, Oat

Please inform a member of our team if you have any allergies or dietary requirements