



The Ox  
DRINKS MENU

**COCKTAILS**

- Hugo Spritz – *St Germain, prosecco, cucumber, soda* – 12  
Strawberry Daiquiri – *Bacardi Carta Blanca, Strawberry puree, lime juice* – 12  
Negroni – *Dry Gin, Cocchi dopo Teatro, Campari* – 12  
Peach Bellini – *Prosecco, peach puree* – 10  
Lychee Martini – *Vodka, Kwai Feh liqueur, lychee syrup, Dolin Dry Vermouth* – 12.5  
Espresso Martini – *Vodka, kahlua, double espresso* – 12  
Paloma – *Olmeca Reposado, lime juice, grapefruit juice* – 11  
Marmalade & Jalapeno Margarita – *Tequila, lime juice, triple sec, orange, jalapeno* – 13  
Twinkle – *Vodka, elderflower liqueur, sparkling wine* – 12

**SPRITZ**

- Aperol Spritz – *Aperol, prosecco, and soda* — 13  
Hugo Spritz – *St Germain, prosecco, and soda* — 13  
Limoncello Spritz – *Limoncello, prosecco, and soda* — 13

**MOCKTAILS**

- Cucumber & Elderflower Spritz – *topped with soda* - 8

**WHITE WINE**

*Prices shown per 125ml/750ml*

- 2024 Macabeo – *Familia Castano, Murcia, Spain* – 6.5/32  
2024 Foscario – *Soave Classico, Terrapieno, Veneto Italy* – 6/36  
2025 Liberty Chenin Blanc – *Western Cape, South Africa* – 8/36  
2024 Monopolo Pinot Grigio – *Cantina di Gambellara, Veneto, Italy* – 9/41  
2024 Picpoul de Pinet – *Domaine La Croix Gratiot, Languedoc, France* – 9.5/ 45  
2024 Marlborough Sauvignon Blanc – *Framingham, New Zealand* – 11/ 49  
2023 'Lugarara' Gavi di Gavi – *La Giustiniana, Piemonte, Italy* – 55  
2021 Saint-Veran 'Vieilles Vignes' – *Domaine Corsin, Burgundy, France* – 70

**RED WINE**

- 2024 Monastrell – *Familia Castano, Murcia, Spain* – 7.5/35  
2023 Vinho Regional Lisboa Tinto – *Evaristo, Portugal* – 8 /36  
2024 Merlot – *Mandrarossa, Sicily, Italy* – 9/40  
2024 Calchaquí Valley Malbec – *Amalaya, Salta, Argentina* - 9.5/44  
2022 McLaren Vale Grenache – *Willunga 100, South Australia* - 10 /50  
2024 Chianti – *Poggiotondo, Tuscany, Italy* - 11 /53  
2023 Bordeaux Supérieur – *Château Mahon-Laville, France* – 57  
2022 Rouge Vieilles Vignes – *Domaine du Château Philippe le Hardi, Burgundy, France* - 65

**ROSE WINE**

- 2024 'Les Cabotines' Touraine Rosé – *Domaine Joël Delaunay, Loire, France* – 8.5/39  
2024 'Studio' Rosé – *Miraval, Southern France* - 9.5/50  
2024 'Cuvée Alexandre' Coteaux d'Aix-en-Provence Rosé – *Château Beaulieu, France* - 57

**SPARKLING WINE**

- NV Prosecco Spumante Extra Dry – *Ca' di Alte, Veneto, Italy* – 9/38  
2019 Rose Brut – *Rathfinny Wine Estate, Southern England* - 57  
NV Grand Reserve Brut, Sophie Baron – *Champagne, France* – 15/75  
NV Brut Réserve, Charles Heidsieck – *Champagne, France* - 85

Please note: a service charge of 12.5% will be added to your bill



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**ON DRAUGHT**

- The Ox Lager X Lost & Grounded – 6  
Coldharbour Lager – 7.8  
Jubel Peach – 8.2  
Pravha – 7.75  
Peckham Pale – 7.5  
Guinness – 7.8  
Sandford Devon Red Cider – 6.5  
Ox Pale Ale - 6.6  
Lucky Saint 0.5% - 7

**BOTTLED BEER & CIDER**

- Peroni GF – 6  
Heineken 0% – 5.5  
Old Mout Kiwi & Lime – 7  
Old Mout Pineapple & Raspberry – 7  
Guinness 0% - 7

**HOT DRINKS**

- Pot of Tea – English Breakfast, Earl Grey,  
Green, Peppermint – 3  
Espresso – 3  
Americano 3.5  
Cappuccino – 4  
Café Latte – 4  
Chai Latte – 4  
Hot Chocolate – 3.5  
Hot Chocolate with Baileys – 10

**SOFT DRINKS**

- Fevertree Tonic – 3.5  
Fevertree Light Tonic – 3.5  
Fevertree Ginger Beer – 3.5  
Fevertree Ginger Ale – 3.5  
Schweppes Lemonade – 3.5  
Coca Cola – 3.5  
Diet Coke – 3.5  
Apple / Orange Juice - 4

**DIGESTIFS**

*Served as 50ml or 70ml or Port as standard*

- 10yr Old Somerset Cider Brandy - 13  
NV Founders Reserve Ruby Port, Sandeman, Douro, Portugal – 6  
NV 20 Year Old Tawny Port, Sandeman, Douro, Portugal – 9  
'Symphonie de Novembre' Jurançon Moelleux, Domaine Cauhapé, France, 2016 - 9  
Sauternes, Chateau Laville, Bordeaux, France, 2023 – 12  
'Mylitta' Tokaji Noble Late Harvest, Dobogó, Hungary, 2023 – 14  
XECO Fino Sherry – 6  
XECO Pedro Ximinéz – 7.5