



The Ox  
DRINKS MENU

**COCKTAILS**

- Negroni – *Dry Gin, Cocchi dopo Teatro, Campari* – 12  
Espresso Martini – *House vodka, Kahlua, Double espresso* – 12  
Cinnamon Old Fashioned – *Buffalo Trace, Cinnamon syrup, angostura, orange* - 12  
Boulevardier – *Woodford Reserve, Campari, Cocchi Dopo Teatro* – 12  
Hugo Spritz – *St Germain, mint, sparkling wine, soda* – 12  
Twinkle – *Vodka, elderflower liqueur, sparkling wine* - 12  
Spicy Margarita – *Tequila, lime juice, agave, chilli* – 12  
Poinsettia – *Cointreau, Prosecco, Cranberry, Rosemary* – 12  
Martini – *Konik's Tail / Silent Pool, Dolin Dry Vermouth* – 14  
Irish Coffee – *Jameson's, double espresso, double cream* – 12  
Homemade Mulled Wine – *Winter spice, orange & brandy* – 9.5

**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* – 7.5/34  
2024 Liberty Chenin Blanc - *Western Cape, South Africa* – 8/36  
2024 Monopolo Pinot Grigio - *Cantina di Gambellara, Veneto, Italy* – 8.5/38  
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* – 52  
2021 Saint-Veran 'Vieilles Vignes' - *Domaine Corsin, Burgundy, France* – 60

**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* – 8.5/39  
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* – 8.5/37  
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* - 13/57  
NV Grand Reserve Brut, Sophie Baron - *Champagne, France* – 14/68  
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**

- Estrella Galicia – 7.6
- Jubel Peach – 7.5
- Madri – 7.5
- Pravha – 7.5
- Peckham Pale – 7.7
- Guinness – 7.6
- 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
- Grappa Libarana Bianco – 8.5
- XECO Fino Sherry – 6
- XECO Pedro Ximinéz – 7.5

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