

# THE OX

## PUDDING

Three British Cheese Board - 13

*Tunworth, Keens Cheddar & Goat cheese Ash – pickled walnuts, truffled honey & focaccia*

Sticky Toffee Pudding (v) - 10

*Stout toffee sauce & clotted cream ice cream*

Forced Yorkshire Rhubarb Crumble (v) - 10

*Madagascan vanilla custard*

Chocolate Mousse (vg) - 9

*With strawberry sorbet, honeycomb and lemon balm*

## 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 Ximinéz - 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*