

SHARING SET MENU FOR 2

45 per person

The Ox Cured Meat Board

Cotswold salami, coppa, pork & pistachio terrine,
nduja, pickles, chutney, chilli mustard. Served with bread & butter (n)

30oz T-bone steak or Bone-in Rib

Triple cooked chips, leeks & greens, choice of sauce

Ice Cream Sharing Board Or Cheese Board

DESSERTS

Vanilla Pannacotta, 7.5
*Yorkshire rhubarb, Somerset strawberries,
shortbread*

Dark Chocolate Mousse 7.5
Crème fraîche sorbet, poached cherries

Home Made Ices (for 2 scoops) 6
*Eton mess, Milk chocolate and honeycomb,
burnt white chocolate salt caramel & pecan,
Tropical sorbet, Raspberry sorbet*

CHEESE

Cheese Board for Two 10.5
*Tunworth, Bath Blue & Montgomery
Cheddar served with house pickles, biscuits
& homemade chutney*

COFFEE

Espresso / Americano 2

Double Espresso / Latte / Hot Chocolate 4

Range Of Teas 2
*English Breakfast, Green, Peppermint,
Cammomile, Earl Grey*

PORT (75ML)

Churchill's Reserve 5.5

Graham's 10yo Tawny 7.5

DESSERT WINES

Monbazillac 5.75 / 35
Domaine de Grange Neuve, France

Recioto Valpolicella DOC 8.5 / 55
2015, Bertani, Valpantena

COCKTAILS

Espresso Martini 9.5
*Wyborowa Vodka, Kahlua, Clifton Coffee
Espresso*

Non Alcoholic Espresso Martini 7.5
*Lyré's Coffee Original, Vanilla Syrup, Clifton
Coffee Espresso*

Smokey Apple Cider Margarita 10
*Quiquiriqui Mezcal, Cointreau, Lime Juice,
Maple Syrup, Cider*

Dutch's Last Word 9
*Botanist Gin, Bols Genever, Maraschino Liqueur,
Green Chartreuse, Lime Juice*

Ox Martini 8.5
Ox Gin, Martini Bianco

Warm Chase Cup 8.5
Chase Fruit Cup, Lemon Juice, Ginger Ale

Godfather Twist 8
*Buffalo Trace Bourbon, Lazzaroni Amaretto,
Cherry Juice, Chocolate Bitters*

Rum & Grappa Old Fashioned 9.5
*Eclipse Mount Gay Rum, Grappa Nonino,
Angostura Bitters*