$\cdots \cdots$ THE OX $\cdots \cdots$

AFTER DINNER

DESSERTS

Warm Coconut Rice Pudding Mango, lime, tropical sorbet	8
Pecan Pie Chantilly cream	9
Warm Triple Choc Brownie White chocolate sauce, vanilla ice cream	9
Classic Affogato Vanilla ice cream, espresso	7
Home made Ices One Scoop Two Scoops Three Scoops Sharing Board	4 7.5 9.5 18
Ice Cream Strawberry Cheesecake, Brown Bread, Cherry Bakewell, Vanilla Sorbet Tropical, Blackberry, Strawbery	
CHEESE BOARD	18
For two, served with homemade crackers & chutney Bath Soft Cheese Bath Blue Wookey Hole	
AFTER DINNER COCKTAILS	
Espresso Martini	11

10

Non-Alcoholic Espresso Martini

DESSERT WINES		Glass	(75ml)
Sauternes, Garonnelles, France Nectar of the gods! Tropical fruit flavours			12
Recioto Valpolicella DOC 2020, Bertani Spicy, rich, sweet red wine			19
Akashi Plum Sake, Japan, 25ml A Japanese sweet wine made from ric	ce and plun	ı infusions	5
COGNAC &			
ARMAGNAC (25ml)		LIQUEURS (25ml)	
Hennessy VS Louis Royer VS Remy Martin VSOP Baron de Sigognac VSOP Louis Royer XO Hennessy XO Pierre Ferrand 1840	6.5 5.5 12 6 14 17 9	Fair Café Lazzaroni Amaretto Branca Menta Fernet Branca Limoncello Non-Alcoholic Amaretti	5 5 4 4 5
BRANDIES (25ml)		PORT (75ml)	
Avallen Calvados Somerset Cider Brandy 5yo Somerset Cider Brandy 10yo Miclo Poire William Grappa Reserva Nonino	5.5 6 7.5 5.5 6.5	Taylor's LBV Graham's 10yo Tawny	9.5 9.5
COFFEE (decaf available)	3	TEAS	3
Espresso / Double espresso Long black Flat white Cappuccino		Breakfast Earl Grey Peppermint Sencha Green Tea	