

.....THE OX.....

AFTER DINNER

DESSERTS

Warm Coconut Rice Pudding 8
Somerset strawberries, strawberry sorbet

Raspberry Eton Mess 9
Raspberry ripple ice cream, Scottish raspberries, raspberry compote, meringue

Chocolate Mousse 9
Chantilly cream, burnt white chocolate

Classic Affogato 7
Vanilla ice cream, espresso

Home made Ices
One Scoop 4
Two Scoops 7.5
Three Scoops 9.5

Ice Cream
Strawberry Cheesecake, Malted Milk Chocolate, Raspberry Ripple, Vanilla
Sorbet
Tropical, Blackberry, Strawberry

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CHEESE BOARD

18

For two, served with homemade crackers & chutney

Bath Soft Cheese
Bath Blue
Wookey Hole

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AFTER DINNER COCKTAILS

Espresso Martini 11
Non-Alcoholic Espresso Martini 10

ve - vegan n - contains nuts Please advise your server of any allergies or dietary requirements
A 12.5% discretionary service charge will be added to all bills

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DESSERT WINES

Glass (75ml)

Sauternes, Garonnelles, France	12
<i>Nectar of the gods! Tropical fruit flavours</i>	
Recioto Valpolicella DOC 2020, Bertani	19
<i>Spicy, rich, sweet red wine</i>	
Akashi Plum Sake, Japan, 25ml	5
<i>A Japanese sweet wine made from rice and plum infusions</i>	

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COGNAC & ARMAGNAC (25ml)

Hennessy VS	6.5
Louis Royer VS	5.5
Remy Martin VSOP	12
Baron de Sigognac VSOP	6
Louis Royer XO	14
Hennessy XO	17
Pierre Ferrand 1840	9

LIQUEURS (25ml)

Fair Café	5
Lazzaroni Amaretto	5
Branca Menta	4
Fernet Branca	4
Limoncello	5
Non-Alcoholic Amaretti	4

BRANDIES (25ml)

Avallen Calvados	5.5
Somerset Cider Brandy 5yo	6
Somerset Cider Brandy 10yo	7.5
Miclo Poiré William	5.5
Grappa Reserva Nonino	6.5

PORT (75ml)

Taylor's LBV	9.5
Graham's 10yo Tawny	9.5

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COFFEE (decaf available) 3

Espresso / Double espresso
Long black
Flat white
Cappuccino

TEAS 3

Breakfast
Earl Grey
Peppermint
Sencha Green Tea