

## AFTER DINNER DRINKS

### PORT

Dow's fine ruby Port (19%)	25ml	£5.95
Grahams 20-year-old tawny Port (20%)	25ml	£7.95

### ESPRESSO MARTINI

vodka, coffee liqueur & baileys shaken with fresh espresso	£6.5
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### RUSTY NAIL

blended Scotch whisky & Drambuie stirred with ice and strained neat or on the rocks with lemon peel	£7.5
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### PORT IN A STORM

ruby port & blended Scotch whisky stirred with ice and strained neat or on the rocks	£8.5
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## TEAS AND COFFEE

### TEAS

We put tea first; Tazo; selected for series tea lovers

Everyday English	£3.10
Earl Grey	£3.10
Calm Chamomile	£3.10
Refresh Mint	£3.10
Green Tea	£3.10
Fruit Flavours (ask for flavours)	£3.10
Rooibos	£3.10

### COFFEE

We proudly serve Starbucks coffee



	Tall	Grande
Espresso	£3.10	£3.5
Americano	£3.5	£3.95
Latte	£3.5	£3.95
Cappuccino	£3.5	£3.95
Mocha	£3.75	£4.15
Hot Chocolate	£4	£4.5
Flavoured Latte	£3.75	£4.15
- ask for syrups		
Extra Shot/Flavour		£0.90P

A SUGGESTED DISCRETIONARY GRATUITY OF 10% WILL BE ADDED TO YOUR BILL.  
All weights for meats are uncooked weights. All prices include vat at national prevailing rates. Allergy advice: if you have any questions on ingredients or need allergy advice please ask your waiter.

The  
**OXEN**

BAR + GRILL



MAKE TIME FOR DESSERT

## DESSERTS

<b>GRANNY SMITH APPLE CHEESECAKE</b>	<b>£7</b>
apple granita and a honey and cider glaze (v)	
<b>STICKY TOFFEE PUDDING</b>	<b>£6</b>
butterscotch sauce and clotted cream ice cream (v)	
<b>DARK CHOCOLATE TART</b>	<b>£6.5</b>
salted caramel, popcorn and toffee ice cream (v)	
<b>BANANA AND ALMOND SUNDAE</b>	<b>£6.5</b>
pistachio and Greek yoghurt (v)	
<b>POACHED WINTER FRUITS</b>	<b>£6.5</b>
red wine poached fruits, cinnamon ice cream (v)	
<b>SELECTION OF LOCALLY SOURCED ICE CREAM AND SORBETS</b>	<b>£6</b>
Three scoops of your choice, ask for today's flavours (v)	

## SELECTION OF LOCAL BRITISH CHEESES

**WITH SEASONAL CHUTNEY,  
BISCUITS, GRAPES AND CELERY**

**THREE CHEESE** **£7**  
**FIVE CHEESE** **£11**

### **QUICKE'S MATURE CHEDDAR**

A complex, creamy cheddar that offers  
outstanding depth of flavour. Matured for  
12 to 15 months, it has a distinctive  
buttery taste which develops as it  
reaches the back of the palate.

### **OXFORD BLUE CHEESE**

Oxford Blue cheese is a full-fat  
semi-soft Stilton-type blue cheese  
with a creamy texture and sharp clean  
flavour. It has won gold medals at the  
British cheese awards in 2001 and 2003.  
With 30% fat, it is one of the best  
blue cheeses in the United Kingdom  
suitable for vegetarians.

### **OXFORD ISIS**

Oxford Isis is a sticky, strong  
washed-rind cheese made in Oxfordshire.  
Named after an alternative name for  
the River Thames where it flows from  
the Cotswolds to Oxfordshire, Oxford  
Isis is washed regularly in honey mead,  
which gives it a sticky rind and pungent  
aroma.

### **KIDDERTON ASH**

Kidderton Ash is coated in charcoal ash  
to protect it as it ripens, the rind of  
the cheese distinctively blooms through  
the ash as it ripens giving it a lovely  
grey, fluffy appearance that looks superb  
and leaves a fresh clean taste on the  
palate.

### **SIMON WEAVER COTSWOLD BRIE**

Simon Weaver has only been producing  
cheese for a few years but he's already  
received a number of prestigious awards  
for his cheese. His brie is sweeter  
and more delicate than french brie and  
encompasses all the grassy freshness of  
the Cotswold pastures.