

The menu is framed by intricate botanical illustrations. At the top, a large orange flower with dark green leaves and a long, curling vine hangs down. To the right, a large, textured orange fruit is shown with a leaf. On the left, a large, textured yellow fruit hangs down. At the bottom right, a large, textured yellow fruit is shown with a leaf. The background is a light blue sky with white clouds.

The Ox DRINKS MENU

COCKTAILS

- Hugo Spritz – *St Germain, prosecco, cucumber, soda* – 12
Strawberry Daiquiri – *Bacardi Carta Blanca, Strawberry puree, lime juice* – 12
Negroni – *Dry Gin, Cocchi dopo Teatro, Campari* – 12
Peach Bellini – *Prosecco, peach puree* – 10
Lychee Martini – *Vodka, Kwai Feh liqueur, lychee syrup, Dolin Dry Vermouth* – 12.5
Espresso Martini – *Vodka, kahlua, double espresso* – 12
Paloma – *Olmeca Reposado, lime juice, grapefruit juice* – 11
Marmalade & Jalapeno Margarita – *Tequila, lime juice, triple sec, orange, jalapeno* – 13
Twinkle – *Vodka, elderflower liqueur, sparkling wine* – 12

SPRITZ

- Aperol Spritz – *Aperol, prosecco, and soda* — 13
Hugo Spritz – *St Germain, prosecco, and soda* — 13
Limoncello Spritz – *Limoncello, prosecco, and soda* — 13

MOCKTAILS

- Cucumber & Elderflower Spritz – *topped with soda* - 8

WHITE WINE

Prices shown per 125ml/750ml

- 2024 Macabeo – *Familia Castano, Murcia, Spain* – 6.5/32
2024 Foscario – *Soave Classico, Terrapieno, Veneto Italy* – 6/36
2025 Liberty Chenin Blanc – *Western Cape, South Africa* – 8/36
2024 Monopolo Pinot Grigio – *Cantina di Gambellara, Veneto, Italy* – 9/41
2024 Picpoul de Pinet – *Domaine La Croix Gratiot, Languedoc, France* – 9.5/45
2024 Marlborough Sauvignon Blanc – *Framingham, New Zealand* – 11/49
2023 'Lugarara' Gavi di Gavi – *La Giustiniana, Piemonte, Italy* – 55
2021 Saint-Veran 'Vieilles Vignes' – *Domaine Corsin, Burgundy, France* – 70

RED WINE

- 2024 Monastrell – *Familia Castano, Murcia, Spain* – 7.5/35
2023 Vinho Regional Lisboa Tinto – *Evaristo, Portugal* – 8/36
2024 Merlot – *Mandrarossa, Sicily, Italy* – 9/40
2024 Calchaquí Valley Malbec – *Amalaya, Salta, Argentina* - 9.5/44
2022 McLaren Vale Grenache – *Willunga 100, South Australia* - 10/50
2024 Chianti – *Poggiotondo, Tuscany, Italy* - 11/53
2023 Bordeaux Supérieur – *Château Mahon-Laville, France* – 57
2022 Rouge Vieilles Vignes – *Domaine du Château Philippe le Hardy, Burgundy, France* - 65

ROSE WINE

- 2024 'Les Cabotines' Touraine Rosé – *Domaine Joël Delaunay, Loire, France* – 8.5/39
2024 'Studio' Rosé – *Miraval, Southern France* - 9.5/50
2024 'Cuvée Alexandre' Coteaux d'Aix-en-Provence Rosé – *Château Beaulieu, France* - 57

SPARKLING WINE

- NV Prosecco Spumante Extra Dry – *Ca' di Alte, Veneto, Italy* – 9/38
2019 Rose Brut – *Rathfinny Wine Estate, Southern England* - 57
NV Grand Reserve Brut, Sophie Baron – *Champagne, France* – 15/75
NV Brut Réserve, Charles Heidsieck – *Champagne, France* - 85

Please note: a service charge of 12.5% will be added to your bill

The menu is framed by detailed botanical illustrations. At the top left, a yellow flower with orange centers hangs from a vine. To its right, a large orange with green leaves is depicted. On the left side, a large, textured yellow fruit, possibly a pineapple, is shown. On the right side, a sprig of rosemary with small white flowers is visible. At the bottom right, a large, textured yellow fruit, similar to the one on the left, is shown. The background is a light blue gradient.

The Ox DRINKS MENU

ON DRAUGHT

- The Ox Lager X Lost & Grounded – 6
- Coldharbour Lager – 7.8
- Jubel Peach – 8.2
- Pravha – 7.75
- Peckham Pale – 7.5
- Guinness – 7.8
- Sandford Devon Red Cider – 6.5
- Ox Pale Ale - 6.6
- Lucky Saint 0.5% - 7

BOTTLED BEER & CIDER

- Peroni GF – 6
- Heineken 0% – 5.5
- Old Mout Kiwi & Lime – 7
- Old Mout Pineapple & Raspberry – 7
- Guinness 0% - 7

HOT DRINKS

- Pot of Tea – English Breakfast, Earl Grey,
Green, Peppermint – 3
- Espresso – 3
- Americano 3.5
- Cappuccino – 4
- Café Latte – 4
- Chai Latte – 4
- Hot Chocolate – 3.5
- Hot Chocolate with Baileys – 10

SOFT DRINKS

- Fevertree Tonic – 3.5
- Fevertree Light Tonic – 3.5
- Fevertree Ginger Beer – 3.5
- Fevertree Ginger Ale – 3.5
- Schweppes Lemonade – 3.5
- Coca Cola – 3.5
- Diet Coke – 3.5
- Apple / Orange Juice - 4

DIGESTIFS

Served as 50ml or 70ml or Port as standard

- 10yr Old Somerset Cider Brandy - 13
- NV Founders Reserve Ruby Port, Sandeman, Douro, Portugal – 6
- NV 20 Year Old Tawny Port, Sandeman, Douro, Portugal – 9
- 'Symphonie de Novembre' Jurançon Moelleux, Domaine Cauhapé, France, 2016 - 9
- Sauternes, Chateau Laville, Bordeaux, France, 2023 – 12
- 'Mylitta' Tokaji Noble Late Harvest, Dobogó, Hungary, 2023 – 14
- XECO Fino Sherry – 6
- XECO Pedro Ximinéz – 7.5