

Oxfords

(bar restaurant)

dessertmenu

- Warmed maple pecan pie with rum and raisin ice cream All at £5.95
- Coconut and mango cheesecake
- Lime pannacotta, vanilla cookies and lime syrup
- Rhubarb and custard Eton mess
- Warm chocolate brownie, chocolate fudge sauce and vanilla ice cream
- Selection of Judes ice creams and sorbets
- Selection of British and European cheeses served with fruit, chutney and biscuits £7.25

Dessert wines	125ml	bottle
Sauternes, Chateau la Fleur d'Oc France Great classic, exotic pineapple and apricot flavours	£6.50	£18.95
Museum Release Muscat, Yalumba, Australia A big sticky dark Muscat, excellent with chocolate dessert		£19.95
Muscato, Dindarello, Maculan. Italy So surprising thanks to its intensity of the fruit, which gives it perfect sweetness. Delicious	£6.50	£18.95

Coffee and tea

Regular coffee	£2.00	Machachino	£2.50
Fresh decaffeinated coffee	£2.00	Hot chocolate	£2.50
Cappucino	£2.50	Breakfast tea	£2.00
Espresso	£1.80	Earl grey	£2.00
Double espresso	£2.20	Darjeeling	£2.00
Cafe latte	£2.50	Camomile	£2.00
Special liqueur coffee	£5.75	Peppermint	£2.00

After dinner cocktails £6.50

- Brandy Alexander - brandy, creme de cacao and fresh cream
- Irish Dream - brandy, coconut cream and cointreau

Our full cocktail list is available on request

We would like to advise you that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.

For more information - please speak with our restaurant Manager.

All our prices include VAT -- but not service. Gratuities are at your discretion. Except for parties of 6 or more where a 10% service charge will be added.