

THE DURHAM OX

Puddings

Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream £7

Vanilla Creme Brulee

Shortbread £7

Lemon Tart

Lemon Curd Ice Cream, Crushed Meringues £7

Chocolate Mousse

Boozy Cherries, Shortbread Biscuit £7

Homemade Bakewell Tart

Vanilla Custard £7

Crepes Suzettes

Orange & Grand Marnier Flambé, Vanilla Ice Cream £8

Mango & Coconut Sundae

Meringue, Fruit & Cream £7

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £7

Irish Coffee

Irish Whiskey, Hot Coffee & Cream Float £7

Calypso Coffee (Tia Maria) ... Jamaican Coffee (Rum)

French (Cognac) ... Baileys Irish Cream Coffee

Pudding Wines

Chateau Briatte 2011, Sauternes, France

Rich with ripe fruit, honey and marmalade!

75ml glass £3.95 Half Bottle £18.95

Pedro Ximenez Solera Reserva

Luscious notes of dried figs, chocolate, caramel & coffee!

75ml glass £3.95 Bottle £36.95

After Dinner Cocktails!

ESPRESSO MARTINI

Grey Goose, Kahlua, Caramel, Espresso £7.95

OLD FASHIONED

Woodford Reserve Smokey Whisky, Angostura Bitters,

Sugar Cube, Citrus Orange, Cherry £7.95

Coffee & Teas

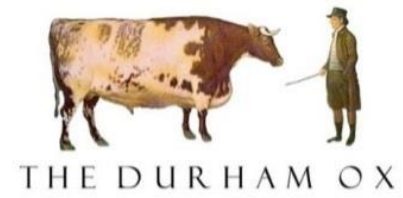
Cappuccino, Espresso, Macchiato, Latte

Cafetière freshly Ground Coffee, Selection of Teas

All served with Petit Fours £3

Try a Flavored Latte? £4

Cinnamon, Caramel, Gingerbread, Vanilla, Chocolate



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Cheese Board

Three Cheeses £9

Full Cheese board £13

Port ... Glass Or Bottle

Grahams LBV Port

75ml Glass £4.50

Bottle (Decanted) £30.95

Ox Celebration Cheese Board £45

Great for a table of 4 or More...

Double Full Board & Decanter of Port

DELICE DE BOURGOGNE,

France, Cow's Milk Creamy cheese

This is perhaps the creamiest and tastiest soft cheese I have tasted. It is a triple cream cheese, cow's milk blended with Crème fraiche. It has an incredible melt in the mouth texture, and unlike many cream cheeses, has huge depth of flavour. This high fat cheese, is fantastic paired with champagnes as well as beers... it will of course go very well after dinner.

LITTLE BLACK BOMBER

Wales, Cow's Milk, Hard and Strong Cheddar (V)

You can't have a cheese selection without excellent cheddar. This Snowdonia cheesemakers have won numerous awards.

Although a strong mature cheddar, this has a delicate and smooth, almost creamy texture.

HARROGATE BLUE

Thirsk, North Yorkshire, Cow's Milk Blue (V)

An amazing product from the famous Bell family in Thirsk, and as far as food miles go, it's pretty close! This is more of a masterpiece from the next generation of cheesemakers in Judy Bell's family, daughters Caroline and Katy, their first cheese, co-produced with Mum, launched in 2012, and an instant hit on the global cheese stage. Harrogate Blue is soft, luxuriously creamy, with a hint of pepper on the finish.

GOLDEN CROSS

East Sussex, Goats Cheese (V)

Traditional log style goat's cheese. Goat's cheese tends to be a bit "Marmite" among cheese enthusiasts. This British cheese has a fine, silky texture, and love it or hate it, a fresh and citrusy flavour.

YORKSHIRE OLD PECULIAR SWALEDALE

Richmond, North Yorkshire, Cow's milk

Creamy, moist, with a distinct richness from Theakstons Old Peculiar Beer.

Goes very well with our Fruitcake.