



THE OX
DRINKS MENU

SIGNATURE COCKTAILS

- Betsy Ross – *Martell VSOP, Ruby port, orange curacao & bitters* – 10
Lynchburg Lemonade – *Bourbon, triple sec, lemon juice, lemonade* - 10
Gin Daisy – *Gin, lemon juice, cranberry, club soda*- 11
Honey Vodka Sour – *Vodka, lemon juice, sugar syrup, foamer* – 12
A&B Sour – *Amaretto, bourbon, lemon, sugar, bitters, foamer* - 12
Freehouse Cola – *Vodka, pimm's cup, crème de peche, licourice liqueur, lemon juice* – 12

WHITE WINE

Prices shown per 125ml/750ml

- Farmhouse Blend, Domaine Lamy, Languedoc, France, 2022 – 6.5/30
Curico Chardonnay, Montes Classic Series, Valle Central, Chile, 2022 – 7/32
Sauvignon Blanc, Excelsior, Robertson, South Africa, 2022 – 7.5/34
Vinho Verde Alvarinho, Azevedo, Portugal, 2023 – 8.5/36
Pinot Grigio, Ponte del Diavolo, Friuli-Venezia Giulia, Italy, 2021 – 9 / 38
Gavi di Gavi, Terre Antiche, Piemonte, Italy, 2022 – 9.5/42
Kim Crawford Sauvignon, Marlborough, New Zealand, 2023 – 10/44
Cotes Du Rhone White, Famille Perrin, France, 2021 – 10/44

RED WINE

- Farmhouse Blend, Domaine Lamy, IGP Pays d'Oc, France, 2022 – 6.5/30
Merlot, Ca'di Alte, Veneto, Italy, 2021 – 7/32
Syrah Blend, Goats do Roam, Paarl, South Africa, 2021 – 7.5/34
Cabernet Sauvignon, Château des Antonins, Bordeaux Supérieur, France, 2019 - 8/36
Malbec, Finca Flichman Misterio, Mendoza, Argentina, 2022 – 8.5/38
Barbera, Cantina di Nizza, 'Le Pole', Piemonte, Italy, 2021 – 9/40
Lirac, Moulin des Chenes, Châteauneuf-du-Pape, 2017 – 9.5/42
Pinot Noir, Mas la Chevaliere, Pays d'OC, Languedoc, France, 2021 - 10/45

ROSE WINE

- Chateau de Fontareche, Tradition Rose Corbieres, 2021 – 7/34
Château du Rouët, 'Estérelle' Côtes de Provence, 2022 – 10/44

SPARKLING WINE

- Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy, NV – 9/35
Grand Reserve Brut, Sophie Baron, Champagne, France, NV – 14/68
Rose Brut, Rathfinny Wine Estate, Southern England, 2019 - 72

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