

12 PM - 10.30 PM

SNACKS & NIBBLES

- CRISPS & DIP** ^{306KCAL V} 4
crispy shallots, sour cream & chives dip
- NUTS & SPICY CORN** ^{145KCAL VG/GF} 4
almonds, pecans, cashews, corn
- TEAR & SHARE** ^{214KCAL V} 5
sourdough bread, parsley garlic butter
- NOCELLARA OLIVES** ^{92KCAL VG/GF} 4
lemon, garlic

SALADS

- GREEN GODDESS** ^{481KCAL VG/GF} 16
butter lettuce, cucumber, avocado, broccoli, edamame, avocado dressing, chives
- CAESAR** ^{513KCAL} 16
cos, anchovy, croutons, caesar dressing, parmesan
- HERITAGE BEETROOT SALAD** ^{431KCAL VG/GF} 16
harissa, hummus, balsamic vinaigrette, hazelnuts
- ADD:
- | | | | |
|-------------------------------|---|---------------------------|---|
| grilled chicken ^{GF} | 5 | halloumi ^V | 5 |
| grilled salmon ^{GF} | 6 | smoked tofu ^{VG} | 5 |

BUNS

with chunky chips or mixed leaf salad

- HOX CHEESE BURGER** ^{648KCAL} 19
sweet onion, baby gem, tomato, burger sauce, smoked applewood cheese
- CORNFLAKE CHICKEN BURGER** ^{718KCAL} 19
chipotle mayo, lettuce, tomato
- VEGAN CHEESE BURGER** ^{408KCAL VG} 19
Moving Mountains patty, sweet onion, baby gem, tomato, burger sauce, vegan cheese

SMALL PLATES

- JALAPENO CHEESE CROQUETTES** ^{315KCAL V} 11
paprika mayo, red chilli
- PLOUGHMANS PLATE** ^{412KCAL V} 11
cornichon, pickled silverskin onion, mature cheddar, sourdough
- CHICKEN TENDERS** ^{452KCAL} 10
buffalo sauce, blue cheese dressing
- TAHINI FALAFELS** ^{255KCAL VG/GF} 9
coconut yoghurt, mint, pomegranate molasses
- ROAST TOMATO & PIQUILLO PEPPER SOUP** ^{255KCAL V} 11
served with sourdough

MAINS

- FISH N CHIPS** ^{743KCAL} 24
Masala battered cod, gherkin, tartar
- GRILLED SALMON** ^{621KCAL GF} 21
sustainably farmed Scottish horseradish & chive cream, kale, lemon
- ROASTED PUMPKIN** ^{462KCAL VG/GF} 19
aubergine puree, confit garlic, pumpkin seeds
- ARTICHOKE & PARSLEY RAVIOLINI** ^{534KCAL V} 18
lemon & garlic butter

FROM OUR GRILL

all grilled over charcoal & served with confit garlic bulb and a sauce of your choice

- ZAATAR LAMB CHOPS** ^{589KCAL GF} 28
Turncole Farm lamb chops marinated in Zaatar & olive oil, mixed leaves
- 20 DAY AGED SIRLOIN** ^{762KCAL GF} 34
grass fed West Country British beef, mixed leaves
- HALF CORNISH CHICKEN** ^{721KCAL GF} 24
cornfed free range chicken, mixed leaves
- CHOOSE YOUR SAUCE: chimichurri ^{VG/GF}, peppercorn

SIDES

- | | | |
|---|--|--|
| NEW POTATOES ^{240KCAL V/GF} 6
garlic thyme | GREEN SALAD ^{99KCAL VG/GF} 5 | PARSNIPS ^{291KCAL V/GF} 5
hot honey |
| SPROUTING BROCCOLI ^{190KCAL VG/GF} 5
walnuts | CHUNKY CHIPS ^{559KCAL VG/GF} 5 | CAULIFLOWER CHEESE ^{337KCAL V} 5 |

VG - Vegan | V - Vegetarian | GF - Gluten free

We do our best to serve up all dishes using seasonal and locally and sustainably sourced produced where possible
If you have any special dietary requirements or allergies, please let us know. A discretionary 12.5% service charge will be applied to your bill.

FIZZ

BLANC DE BLANCS SPUMANTE BRUT	10/58
Villa Sandi, Veneto, Italy	
ROSE MILLESIMATO, DOC Prosecco	10 / 58
Villa Sandi, Veneto, Italy	
NV MAXIME BLIN CARTE BLANCHE	17 / 96
Champagne, France	
2021 ENTRE VINYES, Pet Nat Rose	64
Penedes, Spain	
IL FRESCO, Treviso DOC Prosecco Organic	65
Villa Sandi, Veneto, Italy	
NV PERRIER-JOUET GRAND BRUT	130
Champagne, France	
VEUVE CLICQUOT ROSE	160
Champagne, France	
NV PERRIER-JOUET BLANC DE BLANCS	180
Champagne, France	

ROSE

2023 GRENACHE/CINSAULT/SYRAH	11/32/65
Mirabeau, Provence, France	
2023 GRENACHE/SYRAH/CINSAULT	12/34/64
Roseblood, Provence, France	
2023 GRENACHE/ROLLE/CINSAULT	85
La Reserve, Mirabeau, Provence, France	

SWEET

served 100ml

2020 FURMINT/HARSLEVELU	9.5/55
Late Harvest, Gergely Makai, Tokaj, Hungary	
2010 RIESLING, Dhron Hofberger Auslese	50
Staffelter Hof, Mosel, Germany [500ml]	

ORANGE

2023 XAREL-IO/PARELLEDA	9.5/28/54
Entre Vinyes, Penedes, Spain,	
2022 MUSCAT, Blanc d'Argila,	68
Pedro Olivares, Spain	

WHITE

2023 PINOT GRIGIO	7.5/20/39
Cantina, Castelnuovo del Garda, Italy	
2022 PICPOUL DE PINET	9/25/46
Villa Des Croix, France	
2023 SAUVIGNON BLANC	10/28/52
Guy Allion, Loire, France	
2023 VINHO VERDE, Chin Chin	45
Quinta do Ermizi, Portugal	
2022 CHARDONNAY, Butterfield Station	68
Sebastiani, Sonoma, USA	
2023 ROLLE	70
Roseblood, Provence France	

RED

2023 CARIGNAN/PAIS, La Cueva,	7.5/21/39
Inacayal, Ccolchagua, Chile	
2018 TEMPRANILLO/GARNACHA,	8/21/40
Perica Olagosa Crianza, Rioja, Spain	
2020 SANGIOVESE/SYRAH, Sasyr IG,	10.5/30/58
Rocca della Macie, Maremma, Tuscany, Italy	
2023 MALBEC	60
Magna Montis, Uco Valley, Argentina	
2022 GRENACHE/SYRAH, La Garrigue	64
St. Etienne, Rhone, France	
2022 BARBERA, Barbera del Monferrato DOC,	66
Hic et Nunc, Piedmont, Italy	

SOFT-TAILS

non alcoholic

HOX GARDEN	11.5
CleanT 0.0%, rosemary & grapefruit saccharum, lime, London Essence grapefruit & rosemary tonic	
LAVENDER FIELDS	11.5
Martini Vibrante, Pentire Adrift, Palette Roots, lavender & citrus cordial, lime, honey & orange blossom bitter, cardamom, London Essence soda	
COASTAL SPRITZ	11.5
Pentire Coastal, London Essence tonic	

HOX SIGNATURES

THE HOX-MULE	15
chilli-infused Grey Goose, Pimento Dram, London Essence Ginger Beer, lime, topped with a lemongrass and ginger foam	
GOODNIGHT MARTINI	15
Bombay Sapphire, chamomile infused Martini Ambrato, walnut and orange bitters	
ICE BREAKER	15
Woodford Reserve, Bruichladdich, Dom Benedictine, Martini Rubino, Manzanilla, Angostura	
AGAVE COLADA	15
Herradura Plata, Casamigos mezcal, Taylor's Velvet Falernum, pineapple, coconut cream, lime, aromatic spray	
MILKY WAY	16
Bacardi Ocho, Pussers Gunpowder Spiced, Cointreau, mango, lime oleo saccharum	

CLASSICS WITH A TWIST

STOLINOMA	15
Stoli Elit, Italicus, Del Maguey mezcal, agave, London Essence Grapefruit Soda	
WILD SPRITZ	15
Bombay Sapphire, Lillet Rose, strawberry shrub, lemon, peach & jasmine soda, prosecco	
NEGRONI CAPRESE	15
Bombay Sapphire, tomato-infused Martini Rubino, Luxardo Bitter Bianco, basil	
SMOKED APRICOT TEA	16
Fords, Earl Grey-infused mezcal, apricot, pineapple, lime, peach bitters	
METHICILIN	15
Casamigos Blanco, Kilchoman, agave, ginger, lime	
SORT ME OUT	15
Eminente, Doorly's 5y, Pimento Dram, Galliano L'Authentico, pineapple, lime, coconut	
NAKED TRUTH	15.5
Casamigos mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplets	
50 SPECIAL	15
Bacardi Ocho, Pisco, maraschino, grapefruit, lime	
WATER LILLY	15
Hendricks, Creme de Violettes, Cointreau, lemon	
DAMN THE WEATHER	15
No.3 London Dry, Martini Rubino, Cointreau, fresh orange juice	
RUSTY NAIL	15
Singleton 12y, Drambuie, orange	
GODFATHER	15
Monkey Shoulder, Saliza Amaretto	
BOBBY BURNS	15
Chivas 12y, Martini Rubino, Dom Benedictine	