

12 PM - 10.30 PM

## SNACKS & NIBBLES

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

## SALADS

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

## BUNS

with chunky chips or mixed leaf salad

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

## SMALL PLATES

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

## MAINS

- FISH N CHIPS** <sup>743KCAL</sup> 24  
Masala battered cod, gherkin, tartar
- GRILLED SALMON** <sup>621KCAL GF</sup> 21  
sustainably farmed Scottish horseradish & chive cream, kale, lemon
- ROASTED PUMPKIN** <sup>462KCAL VG/GF</sup> 19  
aubergine puree, confit garlic, pumpkin seeds
- ARTICHOKE & PARSLEY RAVIOLINI** <sup>534KCAL V</sup> 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** <sup>589KCAL GF</sup> 28  
Turncole Farm lamb chops marinated in Zaatar & olive oil, mixed leaves
- 20 DAY AGED SIRLOIN** <sup>762KCAL GF</sup> 34  
grass fed West Country British beef, mixed leaves
- HALF CORNISH CHICKEN** <sup>721KCAL GF</sup> 24  
cornfed free range chicken, mixed leaves
- CHOOSE YOUR SAUCE: chimichurri <sup>VG/GF</sup>, peppercorn

## SIDES

- |   |  |  |
|---|--|--|
| <b>NEW POTATOES</b> <sup>240KCAL V/GF</sup> 6<br>garlic thyme   | <b>GREEN SALAD</b> <sup>99KCAL VG/GF</sup> 5   | <b>PARSNIPS</b> <sup>291KCAL V/GF</sup> 5<br>hot honey |
| <b>SPROUTING BROCCOLI</b> <sup>190KCAL VG/GF</sup> 5<br>walnuts | <b>CHUNKY CHIPS</b> <sup>559KCAL VG/GF</sup> 5 | <b>CAULIFLOWER CHEESE</b> <sup>337KCAL V</sup> 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 VINHO VERDE, Chin Chin 7.5/20/39  
Quinta do Ermizi, Portugal  
Magnum 75

2023 PINOT GRIGIO, 8.5/25/48  
Cantina, Castelnuovo del Garda, Italy

2023 SAUVIGNON BLANC, 10/28/52  
Guy Allion, Loire, France

2022 PICPOUL DE PINET, 46  
Villa Des Croix, France

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, Bitter Koosh, Dr.  
Hostetters, 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