

12 PM - 10.30 PM

SNACKS & NIBBLES

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

SALADS

GREEN GODDESS ^{481KCAL VG/GF} butter lettuce, cucumber, avocado, broccoli, edamame, avocado dressing, chives	16
CAESAR ^{513KCAL} cos, anchovy, croutons, caesar dressing, parmesan	16
HERITAGE BEETROOT SALAD ^{431KCAL VG/GF} harissa, hummus, balsamic vinaigrette, hazelnuts	16
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} sweet onion, baby gem, tomato, burger sauce, smoked applewood cheese	19
CORNFLAKE CHICKEN BURGER ^{718KCAL} chipotle mayo, lettuce, tomato	19
VEGAN CHEESE BURGER ^{408KCAL VG} Moving Mountains patty, sweet onion, baby gem, tomato, burger sauce, vegan cheese	19

SMALL PLATES

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

MAINS

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

FROM OUR GRILL

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

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

POMMERY BRUT ROYAL 30 / 144
Champagne, France

POMMERY BRUT ROSE 35 / 180
Champagne, France

POMMERY GRAND CRU 2009 220
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

WHITE

2023 PINOT GRIGIO 7.5/20/39
Cantina Castelnuovo Del Garda, Italy

2022 PICPOUL DE PINET 9/25/46
Villa Des Croix, France

2021 SAUVIGNON BLANC 10/28/52
Guy Allion, Loire, France

2023 VINHO VERDE, Chin Chin 45
Quinta do Ermizi, Portugal
Magnum 75

2022 CHARDONNAY, Butterfield Station 68
Sebastiani, Sonoma, USA

2023 ROLLE/SAUVIGNON BLANC/SEMILLON 70
Roseblood, Provence 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

ORANGE

2023 XAREL-IO/PARELLEDA 9.5/28/54
Entre Vinyes, Penedes, Spain

2022 MUSCAT, Blanc d'Argila, 68
Pedro Olivares, Spain

RED

2023 CARIGNAN/PAIS, La Cueva, 7.5/21/39
Inacayal, Colchagua, 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

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]

DRAUGHT BEER

HOXTON LAGER BY COALITION 4.6% 7.5

HOXTON PALE ALE BY COALITION 4.0% 7.5

SIREN IPA 4.8% 7.5

GUINNESS STOUT 4.2% 7.5

BROOKLYN STONEWALL IPA 4.6% 8

LUCKY SAINT LAGER 0.5% 8

BOTTLED BEER

MEANTIME LAGER 4.5% 6

MEANTIME IPA 4.5% 6

SASSY L'INIMITABLE CIDER 5.2% 6

BROOKLYN SPECIAL EFFECT 0.4% 6

LUCKY SAINT HAZY IPA 0.5% 6

SOFT-TAILS

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

CLASSICS

50 SPECIAL 15
Bacardi Ocho, Pisco, maraschino, grapefruit, lime

WATER LILY 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