

SNACKS & NIBBLES

CRISPS & DIP ^{306KCAL V/GF} crispy shallots, sour cream & chives dip	5
NUTS & SPICY CORN ^{145KCAL VG/GF} almonds, pecans, cashews, corn	5
TEAR & SHARE ^{214KCAL V} sourdough bread, parsley garlic butter	5.5
NOCELLARA OLIVES ^{92KCAL VG/GF} lemon, garlic, herbs	6
HARISSA HALLOUMI ^{255KCAL V/GF} grilled halloumi marinated in sour cherry harissa, lemon, parsley	6

SALADS

GREEN GOODNESS ^{481KCAL VG/GF} butter lettuce, cucumber, avocado, broccoli, edamame, chives, whipped vegan feta, olive oil, seeds	16
WALDORF ^{513KCAL V/GF} baby gem, pecans, apple, roasted red grapes, celery, lemon mayo, dill	16
PANZANELLA ^{431KCAL VG} heritage tomatoes, croutons, capers, red onion, basil, vegan stracciatella	16
ADD: grilled chicken ^{GF} 6.5 halloumi ^V 5 smoked salmon ^{GF} 7 falafel ^{VG} 5	

BUNS

with skinny fries or mixed leaf salad

HOX CHEESE BURGER ^{648KCAL} sweet onion, baby gem, tomato, burger sauce, smoked applewood cheese	20
CORNFLAKE CHICKEN BURGER ^{718KCAL} chipotle mayo, lettuce, tomato	20
VEGAN CHEESE BURGER ^{408KCAL VG} Moving Mountains patty, sweet onion, baby gem, tomato, burger sauce, vegan cheese	20

STARTERS

JALAPENO CHEESE CROQUETTES ^{315KCAL V} paprika mayo, red chilli	11
GRIDDLED COURGETTE & RICOTTA TOAST ^{382KCAL V} lemon ricotta, toasted sourdough, hazelnut dukkah	14
CHICKEN TENDERS ^{452KCAL} buffalo sauce, blue cheese dip	14
FENNEL & SMASHED CUCUMBER ^{255KCAL VG/GF} toasted pine nuts, onion seeds, lemon & Dijon dressing	12
TAHINI FALAFELS ^{255KCAL VG/GF} red pepper hummus, crispy chickpeas, mint	10

MAINS

FISH 'N' CHIPS ^{743KCAL} Masala battered cod, gherkin, tartar	25
GRILLED SALMON ^{621KCAL GF} sustainably farmed Scottish salmon, horseradish & chive cream, kale, lemon	24
TOMATO ROASTED AUBERGINE ^{462KCAL VG/GF} piquillo puree, L'aquila pepper salad, toasted walnut	17
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

ZA'ATAR LAMB CHOPS ^{589KCAL GF} Turncole Farm lamb chops marinated in Zaatar & olive oil	28
10oz SIRLOIN ^{762KCAL GF} grass fed West Country British beef	34
HALF CORNISH CHICKEN ^{721KCAL GF} cornfed free range chicken	24
CHOOSE YOUR SAUCE: chimichurri ^{VG/GF} , peppercorn	

SIDES

SMASHED NEW POTATOES ^{240KCAL VG/GF} garlic oil, rosemary	5	GREEN SALAD ^{99KCAL VG/GF}	5	GRILLED ASPARAGUS ^{291KCAL VG/GF} pangritata	6
SPROUTING BROCCOLI ^{190KCAL VG/GF} walnuts	5	SKINNY FRIES ^{559KCAL VG/GF}	5	MAC 'N' CHEESE ^{337KCAL V} red Leicester cheese sauce	7

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

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 BLANC DE BLANCS	180
Champagne, France	

WHITE

2023 PINOT GRIGIO	7.5/20/39
Cantina Castelnuevo 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	10/55
Triennes, Provence, France	
2023 GRENACHE/CINSAULT/SYRAH	11/32/65
Mirabeau, Provance, France	
2023 GRENACHE/SYRAH/CINSAULT	12/34/64
Roseblood, Provence, France	
2023 GRENACHE/ROLLE/CINSAULT	85
La Reserve, Mirabeau, Provance, 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

BOHEM PILSNER LAGER 4.9%	7.5
DEYA MAGAZINE COVER PALE ALE 4.2%	7.5
HOXTON LAGER BY COALITION 4.6%	9
HOXTON PALE ALE BY COALITION 4.0%	9
SIREN IPA 4.8%	7.5
GUINNESS STOUT 4.2%	8.5
BROOKLYN STONEWALL IPA 4.6%	8
LUCKY SAINT LAGER 0.5%	8

BOTTLED BEER

MEANTIME LAGER 4.5%	6
MEANTIME PALE ALE 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	