

SNACKS & NIBBLES

- CRISPS & DIP** 306KCAL V (C) 5
crispy shallots, sour cream & chives dip
- NUTS & SPICY CORN** 145KCAL VG/GF (C) 6
almonds, corn
- GRILLED SOURDOUGH** 239KCAL V (C) 8
Marmite butter, rosemary salt
- MIXED GORDAL OLIVES** 92KCAL VG/GF (B) 6
lemon, garlic, herbs
- PRAWN CHICORY LEAF TACO** 255KCAL GF (C) 7
Marie Rose sauce, spiced avocado, pickled chilli, coriander
- LAMB CROQUETTES** 298KCAL GF (E) 7
paprika mayo and crispy shallots

SALADS

- GREEN GOODNESS** 481KCAL VG/GF (B) 18
butter lettuce, cucumber, avocado, broccoli, edamame, chives, whipped vegan feta, olive oil, seeds
- PANZANELLA SALAD** 417KCAL V (B) 18
Heritage tomatoes, Moscatel dressing, vegan feta, herb croutons, red onion, cucumber, basil, lemon zest
- ADD:
grilled chicken GF 6.5 halloumi V 5
smoked salmon GF 7

BUNS

- with skinny fries or mixed leaf salad
- ALBIE BIG CHEESE BURGER** 648KCAL (E) 21
double smashed beef patty, spiced yoghurt, roasted peppers, smoked cheese, burger sauce
- CORNFLAKE CHICKEN BURGER** 718KCAL (C) 21
chipotle mayo, lettuce, tomato
- VEGAN MOVING MOUNTAIN BURGER** 408KCAL VG (B) 21
vegan cheddar cheese, beef tomato, red onion, lettuce, pickled gherkin, vegan burger sauce

STARTERS

- CHARCUTERIE & CHEESE SELECTION** (C) 22/39
Jambon sec de Corse, Coppa de Corse, Camembert di Bufala, Saint-Nectaire, quince jelly, pickles, crackers
- JALAPENO CHEESE CROQUETTES** 315KCAL V (C) 12
paprika mayo, lime zest
- SCOTCH EGG** 521KCAL (E) 15
spiced beef mince, lovage aioli, Aleppo chilli
- CRISPY BUTTERMILK CHICKEN** 427KCAL (C) 14
smoked & spicy mayo
- BEETROOT TARTARE** 255KCAL VG (B) 14
vegan cheese mousse, sourdough, dill oil
- BURRATA** 455KCAL VG GF (C) 16
Isle of Wight tomatoes, fresh peas & basil

MAINS

- GOLDEN FISH 'N' CHIPS** 743KCAL (D) 25
hake, gherkin, tartar
- PAN-FRIED COD** 721KCAL GF (B) 29
sustainably farmed cod, sweetcorn velouté, baby leek, sweetcorn salsa
- BASIL & RICOTTA RAVIOLINI** 534KCAL V (B) 22
smoky tomato sauce, pickled shallots, crispy basil

FROM OUR GRILL

- CHICKEN BALLOTINE** 653KCAL GF (C) 26
smoked applewood cheese & spinach, garden peas
- DRY-AGED SIRLOIN (8OZ)** 762KCAL GF (E) 39
grass-fed West Country British beef, rosemary salt, chimichurri
- CHARRED CAULIFLOWER STEAK** 362KCAL VG (B) 22
caramelised cauliflower purée, pickles, smoked vegan aioli, pickled chilli
- SUFFOLK LAMB CHOPS** 721KCAL GF (E) 34
celeriac, salsa verde
- PORK TENDERLOIN SKEWERS** 537KCAL GF (D) 24
citrus fennel & almond salad

SIDES

- SKINNY FRIES** 559KCAL VG/GF (B) 7
- MIXED LEAF SALAD** 99KCAL VG/GF (A) 6
cucumber, cherry tomato
- ASPARAGUS** 337KCAL V (B) 9
vegan aioli, crispy shallots
- TENDERSTEM BROCCOLI** 190KCAL VG/GF (B) 7
walnuts
- SMASHED NEW POTATOES** 240KCAL VG/GF (B) 7
garlic oil, rosemary

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

KLIMATO

the labels show the Co2 emission per dish as a rating reflecting it's relative climate impact

(A) (B) (C) (D) (E)
VERY LOW LOW MEDIUM HIGH VERY HIGH

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	20 / 100
Champagne, France	
POMMERY BRUT ROSE	26 / 180
Champagne, France	
POMMERY BLANC DE BLANC	160
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	150
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	
2022 CHARDONNAY	13/35/65
Sebastiani, Sonoma, USA	
2023 VINHO VERDE, Chin Chin	45
Quinta do Ermizi, Portugal	
2023 ROLLE/SAUVIGNON BLANC/SEMILLON 70	
Roseblood, Provence, France	

ROSE

2023 GRENACHE/CINSAULT/SYRAH	10/29//55
Triennes, Provence, France	
	Magnum 100
2023 GRENACHE/SYRAH/CINSAULT	12/34/64
Roseblood, Provence, France	
2024 GRENACHE/SYRAH/ROLLE	14/40/78
Minuty, 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	
2022 PINOT NOIR	13/35/65
Mondelot, Burgundy, France	
2023 MALBEC	60
Magna Montis, Uco Valley, Argentina	
2022 BARBERA, Barbera del Monferrato DOC,	66
Hic et Nunc, Piedmont, Italy	

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 | CIDER

SASSY L'INIMITABLE CIDER 5.2%	6
SIREN PASTEL PILS 4.4%	6
SIREN SOUNDWAVE IPA 5.6%	6
LUCKY SAINT HAZY IPA 0.5%	6
LUCKY SAINT LAGER 0.5%	6

MOCKTAILS

PENTIRE SPRITZ 0% ABV	11
Pentire Coastal Spritz, cranberry, thyme, soda	
CLEAN G MULE 0% ABV	11
Clean G, rosemary, bergamot, ginger beer	
HONEY OLD FASHIONED 0% ABV	10
Martini Floreale, Everleaf Forrest, honey	

HOX SIGNATURES

FIG LEAF HIGHBALL	14
Bacardi Cuatro, fig leaf, lime, sugar	
RASPBERRY TOFFEE MANHATTAN	16
Rabbit Hole, Lillet Rose, raspberry, toffee	
PEACH ICED TEA	15
Woodford Reserve, peach, maple syrup, port, tea	
PINEAPPLE PALOMITA	15
1800 Blanco, pineapple, pink peppercorn, lime	
HOX MULE	15
Reyka, ginger, chilli, lime, lemongrass & ginger foam	
CHERRY GODMOTHER	13
Stoli, Crème de Noyaux, beetroot, cherry	
SPICY BERGAMOT MARGARITA	14
Codigo Rosa, aji pepper, bergamot, mandarin	
NEGRONI CAPRESE	13
Bombay Sapphire, Campari, tomato, basil	
RHUBARB & BLOOD ORANGE SPRITZ	14
Grey Goose, blood orange, pomegranate, sparkling wine	
PEAR GIMLET	14
Del Maguey Vida, Patron Silver, pear, honey	
BANANA PINA COLADA	15
Bacardi Coconut, Discarded Banana, coconut, pineapple	
STOUT OLD FASHIONED	12
Chivas 12, stout, muscavado, coffee, orange	

CLASSICS

NEW YORK SOUR	13
Woodford Reserve, lemon, sugar, egg white, red wine	
CORPSE REVIVER NO.2	13
Bombay Sapphire, Cointreau, vermouth, lemon, absinthe	
PALOMA	13
1800 Blanco, grapefruit, soda	
JUNGLE BIRD	13
Bacardi Ocho, Campari, pineapple, lime, sugar	
LEMON DROP	13
Grey Goose, Cointreau, Lemon	
CHRYSTANTHEMUM	13
Noilly Prat, Benedictine, absinthe	
STINGER	13
Rémy Martin VSOP, Crème De Menthe	