

## 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 (C) 7  
paprika mayonnaise 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, 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 CARPACCIO** 255KCAL VG (C) 14  
Vegan cheese mousse, sourdough, pickled radish, dill oil
- BURRATA** 455KCAL VG GF (B) 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 (C) 34  
celeriac, salsa verde
- PORK TENDERLOIN SKEWERS** 537KCAL GF (C) 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 Villa Sandi, Veneto, Italy	10 / 58
ROSE MILLESIMATO, DOC Prosecco, Villa Sandi, Veneto, Italy	10 / 58
POMMERY BRUT ROYAL Champagne, France	20 / 100
POMMERY BRUT ROSE Champagne, France	26 / 180
POMMERY BLANC DE BLANC Champagne, France	160
2021 ENTRE VINYES, Pet Nat Rose, Penedes, Spain	64
IL FRESCO, Treviso DOC Prosecco Organic, Villa Sandi, Veneto, Italy	65
NV PERRIER-JOUET GRAND BRUT Champagne, France	150
NV PERRIER-JOUET BLANC DE BLANCS Champagne, France	180

## WHITE

2023 PINOT GRIGIO Cantina Castelnuovo Del Garda, Italy	7.5/20/39
2022 PICPOUL DE PINET Villa Des Croix, France	9/25/46
2021 SAUVIGNON BLANC Guy Allion, Loire, France	10/28/52
2022 CHARDONNAY Sebastiani, Sonoma, USA	13/35/65
2023 VINHO VERDE, Chin Chin Quinta do Ermizi, Portugal	45
2023 ROLLE/SAUVIGNON BLANC/SEMILLON 70 Roseblood, Provence, France	

## ROSE

2023 GRENACHE/CINSAULT/SYRAH Triennes, Provence, France	10/29//55 Magnum 100
2023 GRENACHE/SYRAH/CINSAULT Roseblood, Provence, France	12/34/64
2024 GRENACHE/SYRAH/ROLLE Minuty, Provance, France	14/40/78

## ORANGE

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

## RED

2023 CARIGNAN/PAIS, La Cueva, Inacayal, Colchagua, Chile	7.5/21/39
2018 TEMPRANILLO/GARNACHA Perica Olagosa Crianza, Rioja, Spain	8/21/40
2020 SANGIOVESE/SYRAH, Sasyr IG, Rocca della Macie, Maremma, Tuscany, Italy	10.5/30/58
2022 PINOT NOIR Mondelot, Burgundy, France	13/35/65
2023 MALBEC Magna Montis, Uco Valley, Argentina	60
2022 BARBERA, Barbera del Monferrato DOC, Hic et Nunc, Piedmont, Italy	66

## 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

## MOCKTAILS

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

## HOX SIGNATURES

FIG LEAF HIGHBALL Bacardi Cuatro, fig leaf, lime, sugar	14
RASPBERRY TOFFEE MANHATTAN Rabbit Hole, Lillet Rose, raspberry, toffee	16
PEACH ICED TEA Woodford Reserve, peach, maple syrup, port, tea	15
PINEAPPLE PALOMITA 1800 Blanco, pineapple, pink peppercorn, lime	15
HOX MULE Reyka, ginger, chilli, lime, lemongrass & ginger foam	15
CHERRY GODMOTHER Stoli, Crème de Noyaux, beetroot, cherry	13

SPICY BERGAMOT MARGARITA Codigo Rosa, aji pepper, bergamot, mandarin	14
NEGRONI CAPRESE Bombay Sapphire, Campari, tomato, basil	13

RHUBARB & BLOOD ORANGE SPRITZ Belvedere, blood orange, pomegranate, sparkling wine	14
PEAR GIMLET Del Maguey Vida, Patron Silver, pear, honey	14

BANANA PINA COLADA Discarded Banana, coconut, pineapple	15
DIRTY LEMON MARTINI Hendrick's, Muyu Chinotto, Noilly Prat, parmesan	15
STOUT OLD FASHIONED Monkey Shoulder, stout, muscavado, coffee, orange	12

## CLASSICS

MULLED WINE red wine, Martini Rubino, orange, cinnamon, cloves	10
NEW YORK SOUR Woodford Reserve, lemon, sugar, egg white, red wine	13

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