

12 PM - 10.30 PM

SNACKS & NIBBLES

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

SALADS

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

BUNS

with chunky chips or mixed leaf salad

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

SMALL PLATES

- JALAPENO CHEESE POPPERS** ^{315KCAL V} 11
paprika mayo, red chilli
- PLOUGHMANS PLATE** ^{412KCAL V} 11
cornichon, pickled silverskin onion, mature cheddar, sourdough
- CONFIT TURKEY CROQUETTES** ^{425KCAL} 11
spiced cranberry sauce
- CHICKEN TENDERS** ^{452KCAL} 10
buffalo sauce, blue cheese tenders
- TAHINI FALAFELS** ^{255KCAL VG/GF} 9
coconut yoghurt, mint, pomegranate molasses
- ROAST TOMATO & PIQUILLO PEPPER SOUP** ^{255KCAL V} 11
served with sourdough

MAINS

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

SIDES

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| 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, Villa Sandi, Veneto, Italy	10/58
ROSE MILLESIMATO, DOC Prosecco, Villa Sandi, Veneto, Italy	10 / 58
NV MAXIME BLIN CARTE BLANCHE, Champagne, France	16 / 98
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	130
VEUVE CLICQUOT ROSE, Champagne, France	160
NV PERRIER-JOUET BLANC DE BLANCS, Champagne, France	180

WHITE

2023 SEMILLON/MOSCATE La Patagua, Inacayal, Colchagua, Chile	7.5/21/39
2023 VINHO VERDE, Chin Chin, Quinta do Ermizi, Portugal	8/22/42 Magnum 80
2022 PICPOUL DE PINET, Villa Des Croix, France	8.5/23/44
2031 SAUVIGNON BLANC, Guy Allion, Loire, France	10/28/54
2023 ROLLE, Roseblood, Provence France	12/34/66
2022 PINOT GRIGIO, Collio DOC, Italy	12.5/35/68
2022 SAUVIGNON BLANC, Te Whare Ra, Marlborough, New Zealand	54
2023 RIESLING, Magnus Trocken, Staffelter Hof, Mosel, Germany	57
2019 CORTESE, Gavi Marne di Oro, Le Marne di Carraro Federica, Piedmont, Italy	56
2022 GRECANICO, Sketta, Grecanico IGP, Cantina Marlina, Terre Siciliane, Sicily, Italy	62
2022 CHENIN BLANC, Force Celeste Chenin, Mother Rock, Swartland, South Africa	66
2023 ALBARINO, Zarate, Rías Baixas, Spain	66
2022 SAUVIGNON BLANC, Sancerre Blanc, La Vigne Blanc, Domaine Henri -Bourgeois, Loire, France	72
2021 CHARDONNAY, Chablis, Domaine de la Cadette, Chablis, France	90
2021 CHARDONNAY, Saint Veran, Domaine Sumaize-Michelin, Macon, Burgundy, France	98

ROSE

2023 GRENACHE/CINSAULT/SYRAH, Mirabeau, Provence, France	11/32/65
2023 GRENACHE/SYRAH/CINSAULT Roseblood, Provence, France	12/34/64
2023 GRENACHE/ROLLE/CINSAULT La Réserve, Mirabeau, Provence, France	85

ORANGE

2023 XAREL-IO/PARELLEDA, Entre Vinyes, Penedes, Spain,	9/26/52
2022 MUSCAT, Blanc d'Argila, Pedro Olivares, Spain	65
2020 MALVAZIJA/WELSHRIESLING/REBULA, Burja, Bella White, Vipaya Valley, Slovenia	83

RED

2023 CARIGNAN/PAIS, La Cueva, Inacayal, Colchagua, Chile	7.5/21/39
2018 TEMPRANILLO/GARNACHA, Perica Olagosa Crianza, Rioja, Spain	8/22/40
2020 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Maremma, Tuscany, Italy	9.5/28/54
2022 MALBEC, Salvo, Triangles Wines, Uco Valley, Chile	10.5/30/58
2021 PINOT NOIR, Le Mondelot, Domain Lacour, Burgundy, France	11.5/32/62
2021 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	54
2022 PRIMITIVO, Fatalone, Gioia del Colle, Puglia, Italy	62
2016 DOLCETTO, Lamilla, Cascina Borgatta, Piedmont, Italy	70
2020 GRENACHE/SYRAH, Priorat Classic, Lectores Vini, Priorat, Spain	74
2022 CORVINA/RONDINELLA, La Giuva, Il Valpo, Valpolicella, Veneto, Italy	86
2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy	99
2019 PINOT NOIR, Les Perrieres, Simon Bize, Burgundy, France	110
2022 GAMAY, Fleurie, Clos de la Grand Cour, Famille Dutraive, Beaujolais, France	115
2016 CABERNET SAUVIGNON/MERLOT, La Chapelle, Chateau Haut Bages, Pauillac, Bordeaux, France	120
SWEET	served 100ml
2020 FURMINT/HARSLEVELU, Late Harvest, Gergely Makai, Tokaj, Hungary	9.5/55
2010 RIESLING, Dhron Hofberger Auslese, Staffelter Hof, Mosel, Germany [500ml]	50

SOFT-TAILS

all non alcoholic

HOX GARDEN Pentire Seaward, rosemary & grapefruit saccharum, lime, London Essence grapefruit & rosemary tonic	11.5
LAVENDER FIELDS Martini Vibrante, Pentire Adrift, Palette Roots, lavender & citrus cordial, lime, honey & orange blossom bitter, cardamom, London Essence soda	11.5
COASTAL SPRITZ Pentire Coastal, London Essence tonic	11.5

HOX SIGNATURES

THE HOX-MULE Ketel One infused with chilli, Pimento Dram, London Essence Ginger Beer, lime, topped with a lemongrass and ginger foam	14.5
GOODNIGHT MARTINI Bombay Sapphire, chamomile infused Martini Ambrato, walnut and orange bitters	14.5

ICE BREAKER Woodford Reserve, Bruichladdich, Bitter Koosh, Dr Hostetters, DOM Benedictine, Martini Rubino, Manzanilla, Angostura	14.5
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AGAVE COLADA Olmeca Altos Plata, Casamigos mezcal, Taylor's Velvet Falernum, pineapple, cream of coconut, lime, aromatic spray	15.5
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MILKY WAY Bacardi Ocho, Pussers Gunpowder Spiced, Cointreau, mango, lime oleo saccharum	16
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CLASSICS WITH A TWIST

STOLINOMA Stoli Elit, Italicus, Del Maguey mezcal, agave, London Essence Grapefruit Soda	15
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WILD SPRITZ Bombay Sapphire, Lillet Rose, strawberry shrub, lemon, peach & jasmine soda, prosecco	15
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CAPRESE Bombay Sapphire, tomato-infused Martini Rubino, Luxardo Bittere Bianco, Basil	15
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SMOKED APRICOT TEA Oxley, Earl Grey infused mezcal, apricot, pineapple, lime, peach bitters	15.5
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METHICILIN Casamigos Blanco, Kilchoman, agave, ginger, lime	15
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SORT ME OUT Eminente, Doorly's 5y, Pimento Dram, Galliano L'Authentico, pineapple, lime, coconut	15
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NAKED TRUTH Casamigos mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplets	15.5
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ROB AND ROLL Chivas 12, Southwark's spiced vermouth, balsamico	15.5
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50 SPECIAL Bacardi Ocho, pisco, maraschino, grapefruit, lime	15
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