

12PM - 10.30PM

## SNACKS & NIBBLES

CRISPS & DIP <sup>306KCAL</sup> 4  
crispy shallots, sour cream & chives dip

NUTS & SPICY CORN <sup>145KCAL VG</sup> 4  
almonds, pecans, cashews, corn

TEAR & SHARE <sup>214KCAL</sup> 5  
sourdough bread, confit garlic butter

NOCELLARA OLIVES <sup>92KCAL</sup> 4  
chilli, lemon, garlic

## SMALL PLATES

FETA & WATERMELON <sup>238KCAL V/GF VG AVAILABLE ON REQUEST</sup> 9  
mint, honey, sumac

JALAPENO CHEESE POPPERS <sup>315KCAL V</sup> 11  
crispy dill pickle, paprika aioli

PINEAPPLE & CHILLI CHICKEN WINGS <sup>659KCAL GF</sup> 11  
puffed rice, spring onions

PRAWN LETTUCE TACOS <sup>596KCAL</sup> 11  
peanut sauce, cucumber, spring onion, carrot, avocado, lime, sweet chilli mayo

SEA BASS CEVICHE <sup>369KCAL GF</sup> 12  
lime cured sea bass, leche de trigre, whipped avocado, nachos

TAHINI FALAFELS <sup>255KCAL VG/GF</sup> 9  
coconut yoghurt, mint, pomegranate molasses

## SALADS

SCHNITZEL COBB SALAD <sup>685KCAL</sup> 19  
crispy cornflake chicken, crispy bacon, soft-boiled free-range egg, avocado, leaf salad, tomatoes, chives

CHOPPED RAINBOW SALAD <sup>349KCAL VG/GF</sup> 15  
baby gem, cucumber, cherry tomato, bell peppers, red onion, sweetcorn, radish, pumpkin seeds, dill

VEGAN POKE BOWL <sup>529KCAL VG/GF</sup> 15  
wild rice, avocado, cherry tomato, edamame, pickled sushi ginger, kohlrabi, spring onions, kimchi

CHOOSE YOUR DRESSING:  
blue cheese <sup>GF/V</sup>, tamari & lime <sup>GF/VG</sup>, cashew & dijon mustard <sup>GF/VG</sup>, olive oil & lemon <sup>GF/VG</sup>

ADD YOUR CHOICE OF PROTEIN:  
grilled halloumi <sup>313KCAL GF/V</sup>, grilled chicken <sup>148KCAL</sup>, falafel <sup>132KCAL GF/VG</sup>  
grilled smoked tofu <sup>184KCAL GF/VG</sup>, 2 fenton farm eggs <sup>160KCAL GF/V</sup>  
peeled prawns <sup>134KCAL GF</sup>

## SIDES

CHUNKY CHIPS <sup>559KCAL VG/GF</sup> 5

LOADED CHIPS <sup>769KCAL V/GF</sup> 6  
Hox sauce, parmesan, chives

GRILLED SUMMER VEG <sup>195KCAL VG/GF</sup> 5

GREEN SALAD <sup>99KCAL VG/GF</sup> 5

KALE & RADISH SLAW <sup>204KCAL VG/GF</sup> 5

TOASTED BUCKWHEAT TABBOULEH <sup>210KCAL VG/GF</sup> 6

## BUNS & ROLLS with chunky chips or mixed leaf salad

HOX BURGER <sup>648KCAL</sup> 19  
200gr sustainably sourced British beef patty, onion relish, smoked applewood cheese, crispy bacon, beef tomato, baby gem, gherkins

CRISPY CORNFLAKE CHICKEN BURGER <sup>718KCAL</sup> 18  
cornflake chicken, red cabbage slaw, buffalo sauce, pickles

KOREAN CHILLI DOG <sup>408KCAL VG</sup> 18  
Moving Mountains vegan meat, gochujang cheese sauce, crispy shallots, spring onion, sesame plant based bun

## LARGE PLATES

PACCHERI ALLA VODKA <sup>984KCAL V</sup> 18  
tomato sauce, baked ricotta, mascarpone, pecorino, basil oil, pine nuts, Ketel One vodka

SALMON FILLET & CRISPY RICE <sup>486KCAL GF</sup> 22  
sustainably farmed salmon, bok choy, wasabi, seaweed, dashi

MASALA FISH & CHIPS <sup>1089KCAL</sup> 24  
Masala battered line caught cod, casava chips, pickled red onion, curry sauce

MAGHREBI CAULIFLOWER STEAK <sup>589KCAL GF/VG</sup> 19  
cauliflower steak, smoked eggplant puree, chermoula, mushrooms, pomegranate salad

## FROM THE GRILL

ZAATAR LAMB CHOPS <sup>589KCAL</sup> 28  
best end new season Turncole Farm lamb chops marinated in Zaatar & olive oil, mixed leaves

BAVETTE STEAK 350G <sup>502KCAL GF</sup> 26  
West Country British grass fed beef bavette steak, mixed leaves

CHICKEN SUPREME <sup>385KCAL GF</sup> 19  
corn fed chicken supreme, mixed leaves

GRILLED SUMMER VEGETABLES <sup>296KCAL GF/VG</sup> 18  
bell peppers, courgette, button mushrooms, red onion, mixed leaves

CHOOSE YOUR SAUCE: chimmichurri <sup>VG/GF</sup>, muhamara <sup>VG</sup>, chermoulla <sup>VG/GF</sup>

## DESSERTS

SUMMER FRUIT COBBLER TO SHARE <sup>738KCAL V</sup> 15  
blackberry, raspberry, blueberry, peach, vanilla ice cream

PEACHY KNICKERBOCKER GLORY <sup>570KCAL V</sup> 10  
meringue, almond biscotti, amaretto poached peaches, whipped cream, peach syrup

POACHED RHUBARB TAPIOCA PUDDING <sup>505KCAL VG/GF</sup> 9  
rhubarb coulis, tapioca pearls, almonds, coconut sorbet

HACKNEY GELATO <sup>448KCAL GF/VG</sup> 7.5  
3 scoops from a selection of ice creams and sorbets

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

## FIZZ

BLANC DE BLANCS SPUMANTE BRUT, Villa Sandi, Veneto, Italy	9.5 / 54
2021 ENTRE VINYES, Pet Nat Rose, Penedes, Spain	62
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy	10 / 58
IL FRESCO, Treviso DOC Prosecco Organic, Villa Sandi, Veneto, Italy	62
NV PERRIER-JOUET GRAND BRUT, Champagne, France	18 / 130
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	135
NV PERRIER-JOUET BLASON ROSE, Champagne, France	155
VEUVE CLICQUOT ROSE, Champagne, France	160
NV PERRIER-JOUET BLANC DE BLANCS, Champagne, France	180

## WHITE

2023 SEMILLON/MOSCATEL, La Patagua, Inacayal, Colchagua, Chile	6.5/18/35
2023 VINHO VERDE, Chin Chin, Quinta do Ermizi, Portugal	7/20/40 Magnum 80
2021 PICPOUL, Domaine des Lauriers, Langedoc, France	7.8/22/44
2022 SAUVIGNON BLANC, Te Whare Ra, Marlborough, New Zealand	9/26/52
2019 CORTESE, Gavi Marne Oro, Le Marne di Carraro Federica, Piedmont, Italy	28/55
2023 RIESLING, Magnus Trocken, Staffelter Hof, Mosel, Germany	9.5/28/55
2022 GRECANICO, Sketta, Grecanico IGP, Cantina Marlina, Terre Siciliane, Sicily, Italy	31/60
2022 CHENIN BLANC, Force Celeste Chenin, Mother Rock, Swartland, South Africa	33/61
2023 ALBARINO, Zarate, Rías Baixas, Spain	64
2022 SAUVIGNON BLANC, Sancerre Blanc, La Vigne Blanc, Domaine Henri -Bourgeois, Loire, France	36/72
2022 PINOT GRIGIO, Borgo Conventi Collio DOC, Italy	11.5/70
2022 CHARDONNAY, Les Pierres Levées, Domaine de Thalie, Macon-Bray, Burgundy France	13/38/75
2021 CHARDONNAY, Chablis Domaine de la Cadette, Chablis, France	89
2021 CHARDONNAY, Saint Veran, Domaine Sumaize-Michelin, Macon, Burgundy, France	98

## ROSE

2023 CINSAULT/GRENACHE/SYRAH, Famille Perrin, South-Rhône, France	7/19/35
2022 TREPAT/GRENACHE, Oniric Rosat, Entres Vinyes, Penedes, Spain	8/23/42
2022 GRENACHE/SYRAH/CINSAULT/, Maison Mirabeau, Provence, France	11/32/65
2022 GRENACHE/ROLLE/CINSAULT, La Réserve 85 Domaine Mirabeau, Provence, France	

## RED

2022 XAREL-IO, Oniric Brisat, Entre Vinyes, Penedes, Spain,	8.5/27/54
2022 MUSCAT, Blanc d'Argila, Pedro Olivares, Spain	63
2021 MALVAZIJA/WELSHRIESLING/REBULA, Burja, Bella White, Vipaya Valley, Slovenia	81
2021 CARIGNAN/PAIS, La Cueva, Inacayal. Colchagua, Chile	6.5/18/35
2020 GRENACHE/TEMPRANILLO, Tres Tintos, Azul y Garanze, Navarra, Spain	7.5/21/40
2021 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	26/51
2020 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Maremma,Tuscany, Italy	9/27/55
2022 PRIMITIVO, Fatalone, Gioia del Colle, Puglia, Italy	10.5/60
2022 MALBEC, Salvo, Triangles Wines, Uco Valley, Chile	10/32/63
2020 PINOT NOIR, Le Mondelot, Domain Lacour, Burgundy, France	11/32/65
2016 DOLCETTO, Lamilla, Cascina Borgatta, Piedmont, Italy	68
2020 GRENACHE/SYRAH, Priorat Classic, Lectores Vini, Priorat, Spain	36/72
2022 CORVINA/RONDINELLA, La Giuva, Il Valpo, Valpolicella, Veneto, Italy	42/84
2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy	98
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
2020 FURMINT/HARSLEVELU, Late Harvest, Gergely Makai, Tokaj, Hungary	9.5/55
2010 RIESLING, Dhron Hofberger Auslese, Staffelter Hof, Mosel, Germany	50

## SWEET

served 100ml

## 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
HERBIE SUMMER Atopia Citrus, apple juice, lemon, sugar, basil, London Essence soda, egg white	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
GOODNIGHT MARTINI Bombay Sapphire, chamomile infused Martini Ambrato, walnut and orange bitters	14
ICE BREAKER Woodford Reserve, Bruichladdich, Bitter Koosh, Dr Hostetters, DOM Benedictine, Martini Rubino, Manzanilla, Angostura	14
AGAVE COLADA Olmeca Altos Plata, Casamigos mezcal, Taylor's Velvet Falernum, pineapple, cream of coconut, lime, aromatic spray	15
MILKY WAY Bacardi Ocho, Pussers Gunpowder Spiced, Cointreau, mango, lime oleo saccharum	16

## CLASSICS WITH A TWIST

PAPER LEAVES Stoli Elit, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda	13.5
WILD SPRITZ Monkey 47, Lillet Rose, strawberry shrub, lemon, peach & jasmine soda, Prosecco	14.5
SPRITZ SBAGLIATO Bombay Sapphire, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco	13
OLD FASHIONED DE MI TERRA Volcán blanco, Jasmine agave cordial	15
SMOKED APRICOT TEA Hendrick's, Earl Grey infused mezcal, apricot, pineapple, lime, peach bitters	15
CUBAN EXPRESS Eminente Riserva 7yr, Discarded Banana Peel Rum, pineapple, agave, lime, black walnut bitters, Pale Ale	14
NAKED TRUTH Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplet	15