

12PM - 10.30PM

## SNACKS & NIBBLES

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

ROASTED NUTS & SPICY  
GIANT 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

TAHINI FALAFELS <sup>255KCAL VG/GF</sup> coconut yoghurt, mint, pomegranate molasses	9
BEETROOT CURED SCOTTISH SALMON <sup>306KCAL</sup> toasted rye bread, horseradish mousse	11
SZECHUAN PEPPERED SQUID <sup>347KCAL GF</sup> lime, sweet chilli mayo	11
CRISPY FREE RANGE CHICKEN WINGS <sup>366KCAL</sup> sweet gochujang glaze, sesame	11
NDUJA & TALEGGIO CROQUETTES <sup>191KCAL</sup> lime zest, chilli, honey	9
CARAMELISED PARSNIP SOUP <sup>441KCAL V</sup> shaved chestnut, sourdough toast	9
CHAR-GRILLED WINTER VEG <sup>325KCAL V/ VG ON REQUEST</sup> Romesco sauce, Parmesan, rocket salad	9

## MAINS

CONFIT DUCK LEG <sup>521KCAL GF</sup> chickpea, cannellini & butter bean ragu	19
ROASTED SEA BREAM <sup>486KCAL GF</sup> Creamed leeks, pine nuts, capers	24
FLAT IRON STEAK <sup>496KCAL GF</sup> dry aged 8oz flat iron steak, Béarnaise sauce, watercress, skinny chips	28
ANCHOVY & RED PEPPER LINGUINE <sup>479KCAL GF ON REQUEST</sup> linguine with slow cooked peppers, anchovies and chilli	14
WILD MUSHROOM PITHIVIER <sup>645KCAL VG</sup> roast squash, caramelised onions, hot honey glazed root vegetables	19

## DESSERTS

TRES LECHEs CAKE <sup>484KCAL</sup> French merengue, Irish Cream sauce	8
BRAMLEY APPLE CRUMBLE <sup>570KCAL</sup> caramelised pecans & walnut biscuit crumb, vanilla ice cream	9
CHOCOLATE BROWNIE <sup>505KCAL</sup> salted caramel ice cream, butterscotch sauce	8
SELECTION OF HACKNEY GELATO <sup>448KCAL GF</sup> ice creams and sorbets	6

## BUNS & ROLLS with skinny chips or green salad

THE HOX SMASHED BURGER <sup>648KCAL</sup> sustainably sourced double beef patty, burger sauce, American cheese, cos lettuce, crispy shallots & gherkins	19
BUFFALO CHICKEN BURGER <sup>718KCAL</sup> breaded chicken, buffalo sauce, seasonal slaw & blue cheese ranch	18
JACKFRUIT GYROS <sup>408KCAL VG</sup> hummus, cos lettuce, cucumber, coconut yoghurt, flat bread	16
PHILLY CHEESESTEAK <sup>578KCAL</sup> sliced rump steak, caramelised onions, applewood cheddar, crispy spiralised potato	18
FISH FINGER ROLL <sup>450KCAL</sup> breaded haddock, Brioche roll, cos lettuce & tartar sauce	17

## SALADS

SCHNITZEL STILTON COBB SALAD <sup>530KCAL</sup> fried chicken, crispy bacon, soft-boiled free-range egg, shredded cos, tomatoes, blue cheese & buttermilk dressing	16
GREEN GOODNESS <sup>349KCAL VG/GF</sup> avocado, edamame, pumpkin seeds, baby gem lettuce, cucumber, broccoli, micro coriander, coriander dressing, seeds	15
WINTER VEG GRAIN BOWL <sup>504KCAL VG/GF</sup> cauliflower, Romanesco, zucchini, squash, sprouts, quinoa, warm hummus, rose harissa dressing	15
ADD GRILLED HALLOUMI 5 <sup>313KCAL</sup> , GRILLED CHICKEN 5 <sup>148KCAL</sup> , SMOKED SALMON 6 <sup>184KCAL</sup>	

## SIDES

SKINNY CHIPS <sup>589KCAL V/GF</sup>	5
CAJUN SWEET POTATO FRIES <sup>453KCAL GF</sup>	5
LOADED FRIES Hox sauce, parmesan, chives <sup>535KCAL V/GF</sup>	6
ROASTED SEASONAL VEGETABLES <sup>195KCAL VG ON REQUEST</sup>	5
GREEN SALAD <sup>99KCAL VG/GF</sup>	5
ROAST POTATOES with green mojo sauce <sup>461KCAL VG</sup>	5

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

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.

## FIZZ

BLANC DE BLANCS SPUMANTE BRUT, 9.5 / 48 Villa Sandi, Veneto, Italy	
2021 ENTRE VINYES, Pet Nat Rose, Penedes, Spain	62
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy	55
IL FRESCO, Treviso DOC Prosecco Organic, Villa Sandi, Veneto, Italy	58
NV PERRIER-JOUET GRAND BRUT, Champagne, France	16.5 / 100
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	115
NV PERRIER-JOUET BLASON ROSE, Champagne, France	120
VEUVE CLICQUOT ROSE, Champagne, France	145
NV PERRIER-JOUET BLANC DE BLANCS, Champagne, France	180

## WHITE

2021SEMILLON/MOSCATEL, La Patagua, Inacayal, Colchagua, Chile	6,50/35
2020 VINHO VERDE, Chin Chin, Quinta do Ermizi, Portugal	7 / 40 Magnum 80
2021 PICPOUL, Domaine des Lauriers, Languedoc, France	7,80 / 44
2022 SAUVIGNON BLANC, Te Whare Ra, Marlborough, New Zealand	9 / 52
2020 VERDICCHIO, Verdicchio di Matelica, Azienda colle Stefano, Marche, Italy	46
2019 CORTESE, Gavi Marne Oro Le Marne di Carraro Federica, Piedmont, Italy	55
2018 RIESLING, Magnus Trocken, Staffelter Hof, Mosel, Germany	9,50 / 55
2020 CHENIN BLANC, Force Celeste Chenin, Mother Rock, Swartland, South Africa	61
2020 ALBARINO, Zarate, Rías Baixas, Spain	64
2020 CHARDONNAY, Atout Vent, Domaine de Thalie, Macon-Bray, Burgundy France	12 / 66
2021 PINOT BLANC, Birgit Braunstein, Burgerland, Austria	71
2020 SAUVIGNON BLANC, Sancerre Blanc, Gerard Fiou, Loire, France	72
2020 CHARDONNAY, Chardonnay, Lelie Van Soren, Hemel-en-Aarde, South Africa	82
2020 CHARDONNAY, Chablis, Domaine de Cadet, Chablis, France	89

Measures: 125ML GLS / 750ML BTL

## ROSE

2019 CINSAULT/GRENACHE/SYRAH, Famille Perrin, South-Rhône, France	7 / 35
2020 TREPAT/GRENACHE, Oniric Rosat Entres Vinyes, Penedes, Spain	8 / 42

## ORANGE

2020 XAREL-IO, Oniric Brisat, Entre Vinyes, Penedes, Spain,	8,50 / 54
2021 CHENIN, El Bandido Stay Brave, Testalonga, Swartland, South Africa,	56
2019 REISLING/SAUV BLANC/MUSCAT, Little Bastard, Staffelter Hof, Mosel, Ger	70 Magnum 138

## RED

2020 CARIGNAN/PAIS, La Cueva, Inacayal. Colchagua, Chile	6,50 / 35
2020 GRENACHE/TEMPRANILLO, Tres Tinto, Azul y Garanza, Navarra, Spain	7,50 / 40
2020 TEMPRANILLO, Vina Almate, Alfredo Maestro, Ribera del Duero, Spain	8 / 45
2021 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	51
2020 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Maremma, Tuscany, Italy	9 / 55
2020 PINOT NOIR, Le Mondelot Domain Lacour, Burgundy, France	10 / 55
2021 PRIMITIVO, Fatalone, Gioia del Colle, Puglia, Italy	10,50 / 60
2021 MALBEC, Salvo, Triangles Wines, Uco Valley, Chile	63
2019 CORVINA/RONDINELLA, Valpolicella Ripasso Superiore, Adalia, Veneto, Italy	67
2015 DOLCETTO, Lamilla, Cascina Borgatta, Piedmont, Italy	68
2019 GRENACHE/SYRAH, Priorat Classic, Lectores Vini, Priorat, Spain	72
2019 XINOMAVRO, Xinomavro Naoussa, Dalamara, Naoussa, Greece	72
2018 MERLOT/CAB SAV & FRANC, Vin de Jardin, Domaine de Galouchey, Bordeaux, France	95
2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy	98
2017 PINOT NOIR, Savigny les Beaunes, Simon Bize, Burgundy, France	110

## SWEET

2020 FURMINT, HARSLEVELU, Late Harvest, Gergerly Makai, Tokaj, Hungary	9,50 / 55
2010 RIESLING, Dhron Hofberger Auslese Staffelter Hof, Mosel, Germany	50

## SEASONAL COCKTAILS

all non alcoholic

FRENCH DELIGHT Palette Bold, Martini Vibrante, strawberry, pineapple, lime, sugar	9.5
DRY BATANGA Palette White, orgeat, lime, Diet Coke	9.5
OH MY SHIRLEY! Atopia Citrus, Martini Vibrante, orange, London Essence ginger beer	9.5

## HOX SIGNATURES

THE HOX-BEE CREATED IN AMSTERDAM BY LYNDON HACHEY Ketel One, honey cordial, London Essence soda	12
MIDSUMMER NIGHT'S DREAM CREATED IN SOUTHWARK BY CEDRIC WIEGEL Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez	12
FROM THE WOODS OF THE NEW WORLD CREATED IN SOUTHWARK BY JESUS CALVO Woodford Reserve, Martini Rubino, banana cordial, cocoa bitters	14

PÉCHÉ MIGNON CREATED IN PARIS BY GASPARD MIGNON Perrier Jouet Brut, poached peach St Germain liqueur	16
LA JURADO CREATED IN HOLBORN BY TOM BYRNE Olmecca Altos Plata, pink grapefruit juice, citrus cordial, London Essence soda	13
RUBY WOO CREATED IN ROME BY IOANA POP Bacardi Carta Blanca, Martini Bitter, Barbaro Zucca, lime, beetroot syrup, egg white	13

## CLASSICS WITH A TWIST

PAPER LEAVES Absolute Elyx, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda	13.5
GOOD OL' SMITH the Botanist, Pimento Dram, apple, cinnamon, lemon	13.5
HOXTON 75 Bombay Bramble, raspberry, gingerbread, lemon, Prosecco	14
OLD FASHIONED DE MI TERRA Volcán Blanco, jasmin & earl grey agave cordial, grapefruit bitters	15
SPRITZ SBAGLIATO the Botanist, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco	13
CUBAN EXPRESS Eminente Riserva 7yr, Discarded Banana Peel Rum, pineapple, agave, lime, black walnut bitters, Pale Ale	13
NAKED TRUTH Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplets	15