

12PM - 10.30PM

SNACKS & NIBBLES

CRISPS & DIP ^{306KCAL} 4
crispy shallots, sour cream & chives dip

ROASTED NUTS & SPICY GIANT CORN ^{145KCAL VG} 4
almonds, pecans, cashews, corn

TEAR & SHARE ^{214KCAL} 5
sourdough bread, confit garlic butter

NOCELLARA OLIVES ^{92KCAL} 4
chilli, lemon, garlic

SMALL PLATES

TAHINI FALAFELS ^{255KCAL VG/GF} 9
coconut yoghurt, mint, pomegranate molasses

TUNA TARTARE ^{179KCAL} 13
wasabi yuzu dressing, wakame, preserved lemon puree, pickled ginger

SALT & VINEGAR BABY SQUID ^{347KCAL GF} 11
Maldon salt & vinegar powder, chive aioli

CRISPY FREE RANGE CHICKEN WINGS ^{366KCAL} 11
sweet gochujang glaze, spring onion, sesame

WILD MUSHROOM, TRUFFLE & POTATO CROQUETTES ^{291KCAL VG} 10
pickled walnut ketchup

FRENCH PUMPKIN VELOUTE ^{241KCAL V GF} 12
Crème fraiche, crispy shallots, pumpkin seeds

BUNS & ROLLS with chunky chips or green salad

HOX BURGER ^{648KCAL} 19
200gr sustainably sourced beef patty, onion relish, smoked applewood cheese, crispy bacon, beef tomato, baby gem, pickles

BUFFALO CHICKEN BURGER ^{718KCAL} 18
breaded chicken, buffalo sauce, seasonal slaw & blue cheese ranch

JACKFRUIT GYROS ^{408KCAL VG} 16
hummus, cos lettuce, cucumber, coconut yoghurt, flat bread

BEEF SHORT RIB RUBEN ROLL ^{678KCAL} 18
sauerkraut, crispy onion, mustard mayo, Emmental cheese

FISH FINGER SANDO ^{875KCAL} 17
breaded Coley fillet fingers, tartar sauce, chunky chips in thick white bread, mushy peas

MAINS

ROAST CHICKEN SUPREME ^{521KCAL} 19
corn fed chicken supreme, tomato orzo and wilted spinach

SALMON FILLET & CRISPY RICE ^{486KCAL GF} 22
bok choy, wasabi, seaweed, dashi

SIRLOIN STEAK 300GR ^{621KCAL GF} 38
30 day dry aged sirloin, triple cooked chunky chips, peppercorn sauce

LINGUINE VONGOLE ^{479KCAL GF ON REQUEST} 17
clams, chilli, capers

AUBERGINE CANNELLONI ^{468KCAL GF/V} 17
spinach, mushroom, ricotta, tomato sauce, Parmesan crisps

SPANAKOPITA ^{645KCAL VG/DF} 18
filo pastry bake, toasted walnut, vegan feta, romesco, mixed leaf salad, pomegranate

DESSERTS

SPICED APPLE TAPIOCA PUDDING ^{402KCAL VG/GF/DF} 8
dark chocolate sorbetto, ground pistachio

STICKY TOFFEE PUDDING ^{570KCAL V} 9
vanilla ice cream

PEAR & THYME FRANGIPANE TART ^{505KCAL V} 10
mascarpone

HACKNEY GELATO ^{448KCAL GF} 6
selection of ice creams and sorbets

SALADS

SCHNITZEL STILTON COBB SALAD ^{530KCAL} 16
fried chicken, crispy bacon, soft-boiled free-range egg, shredded cos, tomatoes, blue cheese & buttermilk dressing

GREEN GOODNESS ^{349KCAL VG/GF} 15
avocado, edamame, pumpkin & sunflower seeds, baby gem lettuce, cucumber, broccoli, coriander dressing

GARDEN VEG GRAIN BOWL ^{504KCAL VG/GF} 15
cauliflower, courgette, broccoli, quinoa, hummus, alfalfa sprouts, rose harissa dressing

ADD GRILLED HALLOUMI ^{313KCAL}, GRILLED CHICKEN ^{148KCAL}, SMOKED TOFU ^{184KCAL}, FALAFEL ^{132KCAL} 5

SIDES

CHUNKY CHIPS ^{589KCAL VG/GF} 5

LOADED CHIPS ^{535KCAL V/GF} 6
Hox sauce, parmesan, chives

TENDERSTEM BROCCOLI ^{195KCAL VG ON REQUEST} 5

GREEN SALAD ^{99KCAL VG/GF} 5

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

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| 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

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| 2021 SEMILLON/MOSCATEL, La Patagua, Inacayal, Colchagua, Chile | 6.5/18/35 |
| 2022 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 |
| 2021 VERDICCHIO, Verdicchio di Matelica, Azienda colle Stefano, Marche, Italy | 46 |
| 2019 CORTESE, Gavi Marne Oro, Le Marne di Carraro Federica, Piedmont, Italy | 28/55 |
| 2021 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, Rias Baixas, Spain | 64 |
| 2022 SAUVIGNON BLANC, Sancerre Blanc, La Vigne Blanc, Domaine Henri -Bourgeois, Loire, France | 36/72 |
| 2021 CHARDONNAY, Les Pierres Levées, Domaine de Thalie, Macon-Bray, Burgundy France | 13/38/75 |
| 2020 CHARDONNAY, Chablis, Domaine de la Cadette, Chablis, France | 89 |
| 2021 CHARDONNAY, Saint Veran, Domaine Sumaize-Michelin, Macon, Burgundy, France | 98 |

ROSE

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| 2021 CINSAULT/GRENACHE/SYRAH, Famille Perrin, South-Rhône, France | 7/19/35 |
| 2021 GRENACHE/SYRAH/CINSAULT, Domaine Triennes, Triennes Rose, Provence, France | 7.5/ 22/40 |
| 2021 TREPAT/GRENACHE, Oniric Rosat, Entres Vinyes, Penedes, Spain | 8/23/42 |

ORANGE

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| 2021 XAREL-IO, Oniric Brisat, Entre Vinyes, Penedes, Spain, | 8.5/27/54 |
| 2022 MUSCAT, Blanc d'Argila, Pedro Olivares, Spain | 63 |
| 2020 MALVAZIJA/WELSHRIESLING/REBULA, Burja, Bella White, Vipaya Valley, Slovenia | 81 |

RED

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| 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 |
| 2021 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 |
| 2022 CORVINA/RONDINELLA, La Giuva, Il Valpo, Valpolicella, Veneto, Italy | 34/67 |
| 2016 DOLCETTO, Lamilla, Cascina Borgatta, Piedmont, Italy | 68 |
| 2019 GRENACHE/SYRAH, Priorat Classic, Lectores Vini, Priorat, Spain | 36/72 |
| 2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy | 98 |
| 2019 PINOT NOIR, Les Perrieres, Simon Bize, Burgundy, France | 110 |
| 2020 GAMAY, Fleurie, Clos de la Grand Cour, Famille Dutraive, Beaujolais, France | 115 |
| 2020 CABERNET SAUVIGNON/MERLOT, La Chapelle, Chateau Haut Bages, Pauillac, Bordeaux, France | 120 |
| 2010 RIESLING, Dhron Hofberger Auslese, Staffelter Hof, Mosel, Germany | 50 |

SWEET

served 100ml

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| 2020 FURMINT/HARSLEVELU, Late Harvest, Gergely Makai, Tokaj, Hungary | 9.5/55 |
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SOFT-TAILS

all non alcoholic

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| FRENCH DELIGHT, Palette Bold, Martini Vibrante, strawberry, pineapple, lime, sugar | 9.5 |
| DRY BATANGA, Palette White, orgeat, lime, Diet Coke | 9.5 |
| COASTAL SPRITZ, Pentire Coastal, London Essence tonic | 9.5 |

HOX SIGNATURES

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| 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

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| PAPER LEAVES, Absolut Elyx, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda | 13.5 |
| WILD SPRITZ, Bombay Sapphire, Lillet Rose, strawberry shrub, lemon, peach & jasmine soda, Prosecco | 14.5 |
| SPRITZ SBAGLIATO, the Botanist, 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, Oxley, 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 |