

12PM - 10.30PM

SNACKS & NIBBLES

CRISPS & DIP ^{306KCAL} 4	ROASTED NUTS & SPICY	TEAR & SHARE ^{214KCAL} 5	NOCELLARA OLIVES ^{92KCAL} 4
sour cream & chives dip	GIANT CORN ^{145KCAL} VG 4	sourdough bread, confit garlic butter	chilli, lemon, garlic
	almonds, pecans, cashews, corn		

SMALL PLATES

TAHINI FALAFELS ^{255KCAL} VG/GF	9
coconut yoghurt, mint, pomegranate molasses	
TUNA TARTARE ^{179KCAL} GF without bread	13
Wasabu 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, 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	

MAINS

ROAST CHICKEN SUPREME ^{521KCAL} GF	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
IClams, chilli, capers	
AUBERGINE CANNELLONI ^{468KCAL} GF/V	17
spinach, mushroom, tomato sauce	
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} GF/V	10
mascarpone	
HACKNEY GELATO ^{448KCAL} GF	6
selection of ice creams and sorbets	

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
Coley breaded fillet fingers, tartar sauce, chunky chips in thick white bread, mushy peas	

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 seeds, baby gem lettuce, cucumber, broccoli, micro coriander, coriander dressing, seeds	
GARDEN VEG GRAIN BOWL ^{504KCAL} VG/GF	15
cauliflower, aubergine, asparagus, broccoli quinoa, warm hummus, rose harissa dressing	
ADD GRILLED HALLOUMI ^{313KCAL} , GRILLED CHICKEN ^{148KCAL} , SMOKED TOFU ^{184KCAL} , FALAFEL ^{132KCAL}	5

SIDES

CHUNKY CHIPS ^{589KCAL} VG/GF	5
ROASTED HERITAGE CARROTS ^{204KCAL} VG/GF	5
LOADED CHIPS ^{535KCAL} V/GF	6
Hox sauce, parmesan, chives	
TENDERSTEM BROCCOLI ^{195KCAL} VG ON REQUEST	5
BRUSSELS SPROUTS ^{139KCAL} VG/GF	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

BLANC DE BLANCS SPUMANTE BRUT, Villa Sandi, Veneto, Italy	9.5/48
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

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
2021 CHENIN BLANC, Force Celeste Chenin, Mother Rock, Swartland, South Africa	33/61
2022 ALBARINO, Zarate, Rías Baixas, Spain	64
2020 SAUVIGNON BLANC, Sancerre Blanc, Gerard Fiou, Loire, France	36/72
2021 CHARDONNAY, Les Pierres Levées, Domaine de Thalie, Macon-Bray, Burgundy France	13/38/75
2020 CHARDONNAY, Chablis, Domaine de Cadet, Chablis, Burgundy, France	89
2020 CHARDONNAY, Saint Veran, Domaine Sumaize-Michelin, Macon, Burgundy, France	98

Measures: 125ML GLS / 375 CRF / 750ML

ROSE

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

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

2020 CARIGNAN/PAIS, La Cueva, Inacayal, Colchagua, Chile	6.5/18/35
2020 GRENACHE/TEMPRANILLO, Tres Tinto, Azul y Garanza, Navarra, Spain	7.5/21/40
2021 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	26/51
2019 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Maremma, Tuscany, Italy	9/27/55
2021 PRIMITIVO, Fatalone, Gioia del Colle, Puglia, Italy	10.5/31/60
2021 MALBEC, Salvo, Triangles Wines, Uco Valley, Mendoza, Argentina	32/63
2020 PINOT NOIR, Le Mondelot, Domain Lacour, Burgundy, France	11/32/65
2019 CORVINA/RONDINELLA, Valpolicella Ripasso Superiore, Adalia, 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

SWEET

2020 FURMINT/HARSLEVELU, Late Harvest, Gergerly Makai, Tokaj, Hungary	9.5/55
2010 RIESLING, Dhron Hofberger Auslese, Staffelter Hof, Mosel, Germany	50

SOFT-TAILS

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

HOX

THE HOX-BEE	12
CREATED IN AMSTERDAM BY LYNDON HACHEY Ketel One, honey cordial, London Essence soda	
MIDSUMMER NIGHT’S DREAM	12
CREATED IN SOUTHWARK BY CEDRIC WIEGEL Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez	
FROM THE WOODS OF THE NEW WORLD	14
CREATED IN SOUTHWARK BY JESUS CALVO Woodford Reserve, Martini Rubino, banana cordial, cocoa bitters	
PÉCHÉ MIGNION	16
CREATED IN PARIS BY GASPARD MIGNON Perrier Jouet Brut, poached peach St Germain liqueur	
LA JURADO	13
CREATED IN HOLBORN BY TOM BYRNE Olmeca Altos Plata, pink grapefruit juice, citrus cordial, London Essence soda	

CLASSICS
WITH A TWIST

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