

SNACKS & NIBBLES

CRISPS & DIP ^{306KCAL V} crispy shallots, sour cream & chives dip	5
NUTS & SPICY CORN ^{145KCAL VG/GF} almonds, corn	6
GRILLED FLATBREAD ^{239KCAL V} rose harissa butter	8
MIXED GORDAL OLIVES ^{92KCAL VG/GF} lemon, garlic, herbs	6
SMOKED SARDINE ON BRIOCHE ^{315KCAL} stracciatella cheese	7

SALADS

GREEN GOODNESS ^{481KCAL VG/GF} butter lettuce, cucumber, avocado, broccoli, edamame, chives, whipped vegan feta, olive oil, seeds	18
CARAMELISED PEACH & ASPARAGUS SALAD ^{417KCAL V} peach, rocket, asparagus, croutons	20
ADD:	
grilled chicken ^{GF} 6.5 halloumi ^V 5	
smoked salmon ^{GF} 7	

FROM OUR GRILL

ROASTED DUCK BREAST ^{653KCAL GF} sour buckwheat salad, garden peas, fresh pickled cherries, apple and cherry reduction	30
DRY AGED EX-DAIRY RIB-EYE (8OZ) ^{762KCAL GF} grass-fed West Country British beef, rosemary salt, chimichurri	39
CHARRED CAULIFLOWER STEAK ^{362KCAL VG} caramelised cauliflower purée, pickles, smoked vegan aioli, pickled chilli	22
HERB-ROASTED HALF CORNISH CHICKEN ^{721KCAL VG/GF} corn-fed free range chicken, herb jus, grilled lemon	29

STARTERS

CHARCUTERIE & CHEESE SELECTION ^{22/39} Jambon sec de Corse, Coppa de Corse, Camembert di Bufala, Saint-Nectaire, quince jelly, pickles, crackers	22/39
JALAPENO CHEESE CROQUETTES ^{315KCAL V} paprika mayo, lime salt	12
BEEF TARTARE ^{521KCAL} citrus egg yolk dressing, brioche	16
CRISPY BUTTERMILK CHICKEN ^{427KCAL} smoked & spicy mayo	14
PRAWN CHICORY LEAF TACO ^{255KCAL GF} Marie Rose sauce, spiced avocado, pickled chilli, coriander	14
MAPLE GLAZED HERITAGE CARROTS ^{355KCAL VG} vegan feta mouse, pistachio, thyme	17

MAINS

GOLDEN FISH 'N' CHIPS ^{743KCAL} hake, gherkin, tartar	29
PAN-FRIED COD ^{721KCAL GF} sustainably farmed cod, sweetcorn velouté, baby leek, sweetcorn salsa	29
BASIL & RICOTTA RAVIOLINI ^{534KCAL V} smoky tomato sauce, pickled shallots, crispy basil	22

BUNS

ALBIE BIG CHEESE BURGER ^{648KCAL} double smashed beef patty, spiced yoghurt, roasted peppers, smoked cheese, spicy burger sauce	24
CORNFLAKE CHICKEN BURGER ^{718KCAL} chipotle mayo, lettuce, tomato	24
GRILLED PORTOBELLO BURGER ^{408KCAL VG} pepper relish, beef tomato, onion, lettuce, smoked paprika aioli	21

SIDES

SKINNY FRIES ^{559KCAL VG/GF} 7	MIXED LEAF SALAD ^{99KCAL VG/GF} 6 cucumber, cherry tomato	ASPARAGUS ^{337KCAL V} 9 vegan aioli, crispy shallots
TENDERSTEM BROCCOLI ^{190KCAL VG/GF} 7 walnuts	SMASHED NEW POTATOES ^{240KCAL VG/GF} 7 garlic oil, rosemary	

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
POMMERY BRUT ROYAL Champagne, France	20 / 100
POMMERY BRUT ROSE Champagne, France	26 / 180
POMMERY BLANC DE BLANC Champagne, France	160
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	150
NV PERRIER-JOUET BLANC DE BLANCS Champagne, France	180

WHITE

2023 PINOT GRIGIO Cantina Castelnuovo Del Garda, Italy	7.5/20/39
2022 PICPOUL DE PINET Villa Des Croix, France	9/25/46
2021 SAUVIGNON BLANC Guy Allion, Loire, France	10/28/52
2022 CHARDONNAY Sebastiani, Sonoma, USA	13/35/65
2023 VINHO VERDE, Chin Chin Quinta do Ermizi, Portugal	45
2023 ROLLE/SAUVIGNON BLANC/SEMILLON 70 Roseblood, Provence, France	

ROSE

2023 GRENACHE/CINSAULT/SYRAH Triennes, Provence, France	10/29//55 Magnum 100
2023 GRENACHE/SYRAH/CINSAULT Roseblood, Provence, France	12/34/64
2024 GRENACHE/SYRAH/ROLLE Minuty, Provance, France	14/40/78

ORANGE

2023 XAREL-IO/PARELLEDA Entre Vinyes, Penedes, Spain	9.5/28/54
2022 MUSCAT, Blanc d'Argila, Pedro Olivares, Spain	68

RED

2023 CARIGNAN/PAIS, La Cueva, Inacayal, Colchagua, Chile	7.5/21/39
2018 TEMPRANILLO/GARNACHA Perica Olagosa Crianza, Rioja, Spain	8/21/40
2020 SANGIOVESE/SYRAH, Sasyr IG, Rocca della Macie, Maremma,Tuscany, Italy	10.5/30/58
2022 PINOT NOIR Mondelot, Burgundy, France	13/35/65
2023 MALBEC Magna Montis, Uco Valley, Argentina	60
2022 BARBERA, Barbera del Monferrato DOC, Hic et Nunc, Piedmont, Italy	66

DRAUGHT BEER

BOHEM PILSNER LAGER 4.9%	7.5
DEYA MAGAZINE COVER PALE ALE 4.2%	7.5
HOXTON LAGER BY COALITION 4.6%	9
HOXTON PALE ALE BY COALITION 4.0%	9

SIREN IPA 4.8%	7.5
GUINNESS STOUT 4.2%	8.5
BROOKLYN STONEWALL IPA 4.6%	8
LUCKY SAINT LAGER 0.5%	8

BOTTLED BEER | CIDER

SASSY L'INIMITABLE CIDER 5.2%	6
SIREN PASTEL PILS 4.4%	6
SIREN SOUNDWAVE IPA 5.6%	6
LUCKY SAINT HAZY IPA 0.5%	6

MOCKTAILS

PENTIRE SPRITZ 0% ABV Pentire Coastal Spritz, cranberry, thyme, soda	11
CLEANG MULE 0% ABV Clean G, rosemary, bergamot, ginger beer	11
HONEY OLD FASHIONED 0% ABV Martini Floreale, Everleaf Forrest, honey	10

HOX SIGNATURES

FIG LEAF HIGHBALL Bacardi Cuatro, fig leaf, lime, sugar	14
RASPBERRY TOFFEE MANHATTAN Rabbit Hole, Lillet Rose, raspberry, toffee	16
PEACH ICED TEA Woodford Reserve, peach, maple syrup, port, tea	15
PINEAPPLE PALOMITA 1800 Blanco, pineapple, pink peppercorn, lime	15
HOX MULE Reyka, ginger, chilli, lime, lemongrass & ginger foam	15
CHERRY GODMOTHER Stoli, Crème de Noyaux, beetroot, cherry	13

SPICY BERGAMOT MARGARITA Codigo Rosa, aji pepper, bergamot, mandarin	14
NEGRONI CAPRESE Bombay Sapphire, Campari, tomato, basil	13

RHUBARB & BLOOD ORANGE SPRITZ Belvedere, blood orange, pomegranate, sparkling wine	14
PEAR GIMLET Del Maguey Vida, Patron Silver, pear, honey	14

BANANA PINA COLADA Discarded Banana, coconut, pineapple	15
DIRTY LEMON MARTINI Hendrick's, Muyu Chinotto, Noilly Prat, parmesan	15
STOUT OLD FASHIONED Monkey Shoulder, stout, muscavado, coffee, orange	12

CLASSICS

MULLED WINE red wine, Martini Rubino, orange, cinnamon, cloves	10
NEW YORK SOUR Woodford Reserve, lemon, sugar, egg white, red wine	13

CORPSE REVIVER NO.2 Bombay Sapphire, Cointreau, vermouth, lemon, absinthe	13
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PALOMA 1800 Blanco, grapefruit, soda	13
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JUNGLE BIRD Bacardi Ocho, Campari, pineapple, lime, sugar	13
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LEMON DROP Grey Goose, Cointreau, Lemon	13
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CHRYSTANTHEMUM Noilly Prat, Benedictine, absinthe	13
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STINGER Rémy Martin VSOP, Crème De Menthe	13
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