

SNACKS & NIBBLES

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

SALADS

- GREEN GOODNESS ^{481KCAL VG/GF} (B) 18
butter lettuce, cucumber, avocado, broccoli, edamame, chives, whipped vegan feta, olive oil, seeds

- CARAMELISED PEACH & ASPARAGUS SALAD ^{417KCAL V} (B) 20
peach, rocket, asparagus, croutons

- ADD:
grilled chicken ^{GF} 6.5 halloumi ^V 5
smoked salmon ^{GF} 7

FROM OUR GRILL

- ROASTED DUCK BREAST ^{653KCAL GF} (C) 25
sour buckwheat salad, garden peas, fresh pickled cherries, apple and cherry reduction
- DRY AGED EX-DAIRY RIB-EYE (8OZ) ^{762KCAL GF} (E) 39
grass-fed West Country British beef, rosemary salt, chimichurri
- CHARRED CAULIFLOWER STEAK ^{362KCAL VG} (B) 22
caramelised cauliflower purée, pickles, smoked vegan aioli, pickled chilli
- HERB-ROASTED HALF CORNISH CHICKEN ^{721KCAL GF} (C) 27
corn-fed free range chicken, herb jus, grilled lemon

STARTERS

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

MAINS

- GOLDEN FISH 'N' CHIPS ^{743KCAL} (D) 25
hake, gherkin, tartar
- PAN-FRIED COD ^{721KCAL GF} (B) 29
sustainably farmed cod, sweetcorn velouté, baby leek, sweetcorn salsa
- BASIL & RICOTTA RAVIOLINI ^{534KCAL V} (B) 22
smoky tomato sauce, pickled shallots, crispy basil

BUNS

- with skinny fries or mixed leaf salad
- ALBIE BIG CHEESE BURGER ^{648KCAL} (E) 21
double smashed beef patty, spiced yoghurt, roasted peppers, smoked cheese, spicy burger sauce
- CORNFLAKE CHICKEN BURGER ^{718KCAL} (C) 21
chipotle mayo, lettuce, tomato
- GRILLED PORTOBELLO BURGER ^{408KCAL VG} (B) 21
pepper relish, beef tomato, onion, lettuce, smoked paprika aioli

SIDES

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

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

KLIMATO

the labels show the co2 emission per dish as a rating reflecting it's relative climate impact

(A) (B) (C) (D) (E)
VERY LOW LOW MEDIUM HIGH VERY HIGH

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	10 / 58
Villa Sandi, Veneto, Italy	
ROSE MILLESIMATO, DOC Prosecco,	10 / 58
Villa Sandi, Veneto, Italy	
POMMERY BRUT ROYAL	20 / 100
Champagne, France	
POMMERY BRUT ROSE	26 / 180
Champagne, France	
POMMERY BLANC DE BLANC	160
Champagne, France	
2021 ENTRE VINYES, Pet Nat Rose,	64
Penedes, Spain	
IL FRESCO, Treviso DOC Prosecco Organic,	65
Villa Sandi, Veneto, Italy	
NV PERRIER-JOUET GRAND BRUT	150
Champagne, France	
NV PERRIER-JOUET BLANC DE BLANCS	180
Champagne, France	

WHITE

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

ROSE

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

ORANGE

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

RED

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

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

HOX SIGNATURES

FIG LEAF HIGHBALL	14
Bacardi Cuatro, fig leaf, lime, sugar	
RASPBERRY TOFFEE MANHATTAN	16
Rabbit Hole, Lillet Rose, raspberry, toffee	
PEACH ICED TEA	15
Woodford Reserve, peach, maple syrup, port, tea	
PINEAPPLE PALOMITA	15
1800 Blanco, pineapple, pink peppercorn, lime	
HOX MULE	15
Reyka, ginger, chilli, lime, lemongrass & ginger foam	
CHERRY GODMOTHER	13
Stoli, Crème de Noyaux, beetroot, cherry	
SPICY BERGAMOT MARGARITA	14
Codigo Rosa, aji pepper, bergamot, mandarin	
NEGRONI CAPRESE	13
Bombay Sapphire, Campari, tomato, basil	
RHUBARB & BLOOD ORANGE SPRITZ	14
Belvedere, blood orange, pomegranate, sparkling wine	
PEAR GIMLET	14
Del Maguey Vida, Patron Silver, pear, honey	
BANANA PINA COLADA	15
Discarded Banana, coconut, pineapple	
DIRTY LEMON MARTINI	15
Hendrick's, Muyu Chinotto, Noilly Prat, parmesan	
STOUT OLD FASHIONED	12
Monkey Shoulder, stout, muscavado, coffee, orange	
CLASSICS	
MULLED WINE	10
red wine, Martini Rubino, orange, cinnamon, cloves	
NEW YORK SOUR	13
Woodford Reserve, lemon, sugar, egg white, red wine	
CORPSE REVIVER NO.2	13
Bombay Sapphire, Cointreau, vermouth, lemon, absinthe	
PALOMA	13
1800 Blanco, grapefruit, soda	
JUNGLE BIRD	13
Bacardi Ocho, Campari, pineapple, lime, sugar	
LEMON DROP	13
Grey Goose, Cointreau, Lemon	
CHRYSTANTHEMUM	13
Noilly Prat, Benedictine, absinthe	
STINGER	13
Rémy Martin VSOP, Crème De Menthe	