

SNACKS & NIBBLES

CRISPS & DIP	450KCAL V	C	5.5
crispy shallots, sour cream & chives dip			
TRUFFLE & PECORINO NUTS	554KCAL V/GF	C	7
GRILLED FLATBREAD	623KCAL V	C	8
whipped brown butter, parsley, Maldon salt			
NOCELLARA OLIVES	188KCAL VG/GF	B	7
JALAPENO CHEESE CROQUETTES	480KCAL V	C	12
paprika mayo, lime salt			

HOX FAVOURITES

ALBIE BIG CHEESE BURGER	1104KCAL	E	22
double smashed beef patty, spiced yoghurt, roasted peppers, smoked cheese, burger sauce			
GOLDEN FISH 'N' CHIPS	1181KCAL	D	26
hake, gherkin, tartar			
GREEN GOODNESS	319KCAL VG/GF	B	18
butter lettuce, cucumber, avocado, broccoli, edamame, chives, whipped vegan feta, olive oil, seeds			
Add:			
grilled chicken breast 7 / smoked Scottish salmon 8 / grilled halloumi 5.5			

STARTERS & SHARING

CHARCUTERIE & CHEESE	850KCAL	C	22/39
Capocollo calabrese, truffle mortadella, Occelli al Barolo cheese, Taleggio cheese			
GARDEN PEA ARANCINI	629KCAL V	C	14
basil aioli, Provolone cheese			
ROASTED DELICA PUMPKIN	405KCAL GF/VG	B	16
shredded cheese, pomegranate			
CRISPY BUTTERMILK CHICKEN	655KCAL	C	14
smoked & spicy mayo			
LOCH DUART SALMON TARTARE	350KCAL GF	C	18
squid ink cracker, radish			
HERITAGE BEETROOT	421KCAL GF/V	B	15
pear & candied walnut salad			
Add:			
grilled chicken breast 7 / smoked Scottish salmon 8 / grilled halloumi 5.5			

SEASONAL MAINS

CHARGRILLED 8OZ RIBEYE	904CAL GF	E	39
peppercorn sauce			
DUCK BREAST	655KCAL GF	D	26
carrots, jus			
POUSSIN	844KCAL GF	C	29
orzo, chimichurri			
CHARRED AUBERGINE	551KCAL VG/GF	B	21
pepper relish, vegan feta dressing			
SLOW-COOKED BEEF SHORT RIB	1004KCAL GF	E	30
grape & chilli salad, caramelised shallots, watercress			
PAN-FRIED BRILL	610KCAL GF	E	28
beurre blanc, daikon & dill salad			
MUSHROOM CANNELLONI	784KCAL V	C	23
mushroom velouté, truffle cheese			

SIDES

SKINNY FRIES	450KCAL GF/VG	B	6.5	MIXED LEAF SALAD	90KCAL VG/GF	A	5.5	CAULIFLOWER BITES	389KCAL VG	B	8
TENDERSTEM BROCCOLI	120KCAL VG/GF	B	6.5	TRIPLE-COOKED CHIPS	659KCAL VG/GF	B	7	truffle aioli, chives			

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.

KLIMATO
the labels show the co2 emission per dish as a rating reflecting it's rela-
tive climate impact

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