

SNACKS & NIBBLES

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

HOX FAVOURITES

ALBIE BIG CHEESE BURGER	1104KCAL	22
double smashed beef patty, spiced yoghurt, roasted peppers, smoked cheese, burger sauce		
GOLDEN FISH 'N' CHIPS	1181KCAL	26
hake, gherkin, tartar		
GREEN GOODNESS	319KCAL VG/GF	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	22/39
Capocollo calabrese, truffle mortadella, Occelli al Barolo cheese, Taleggio cheese		
GARDEN PEA ARANCINI	629KCAL V	14
basil aioli, Provolone cheese		
ROASTED DELICA PUMPKIN	405KCAL GF/VG	16
shredded cheese, pomegranate		
CRISPY BUTTERMILK CHICKEN	655KCAL	14
smoked & spicy mayo		
LOCH DUART SALMON TARTARE	350KCAL GF	18
squid ink cracker, radish		
HERITAGE BEETROOT	421KCAL GF/V	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	39
peppercorn sauce		
DUCK BREAST	655KCAL GF	26
carrots, jus		
POUSSIN	844KCAL GF	29
orzo, chimichurri		
CHARRED AUBERGINE	551KCAL VG/GF	21
pepper relish, vegan feta dressing		
SLOW-COOKED BEEF SHORT RIB	1004KCAL GF	30
grape & chilli salad, caramelised shallots, watercress		
PAN-FRIED BRILL	610KCAL GF	28
beurre blanc, daikon & dill salad		
MUSHROOM CANNELLONI	784KCAL V	23
mushroom velouté, truffle cheese		

SIDES

SKINNY FRIES	450KCAL GF/VG	6.5	MIXED LEAF SALAD	90KCAL VG/GF	5.5	CAULIFLOWER BITES	389KCAL VG	8
TENDERSTEM BROCCOLI	120KCAL VG/GF	6.5	TRIPLE-COOKED CHIPS	659KCAL VG/GF	7			
walnuts			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.