

BRUNCH			
7 AM - 2:45 PM			
PASTRIES			
ALL 4			
CINNAMON SWIRL	CROISSANT	PAIN AU CHOCOLAT	
GOJI BERRY GRANOLA 481KCAL V, VG available	9.5	SIDES	
yoghurt, toasted almonds & date syrup			
CHIA SEED & COCONUT PUDDING 858KCAL VG/GF	12		
chia & overnight oats, berries, toasted coconut, micro basil			
EGGS YOUR WAY 262KCAL GF available	9		
Fenton Farm free range eggs: fried, scrambled or poached, sourdough toast			
3 EGG OMLETTE 371KCAL GF	13		
Fenton Farm free range whole egg omelette with peppers, tomato & cheese			
BREAKFAST BURRITO 387KCAL V, VG available	12		
flour tortilla, egg white, spinach, beans, mushroom, tomato			
SMASHED AVO ON TOAST 412KCAL V/VG/GF available	13	SCOTTISH SMOKED SALMON 92KCAL 5	
poached egg, cherry tomatoes, coriander dressing, red amaranth, sourdough			
HOX BENNY 645KCAL GF available	13		CRISPY STREAKY BACON 359KCAL 5
English muffin, poached egg, tomato & garlic chutney, smoked ham, hollandaise			CUMBERLAND SAUSAGE 490KCAL 5
HALLOUMI BAGEL 478KCAL V	12		HASH BROWNS 326KCAL V 4
grilled halloumi, cucumber, tomato & lettuce, mayo			SMASHED AVOCADO 177KCAL VG 4.5
SMOKED SALMON & EGG BAGEL 571KCAL	13.5		GRILLED TOMATO 65KCAL VG 4
Fenton Farm free range scrambled eggs, smoked salmon, mascarpone, dill			PORTOBELLO MUSHROOM 14KCAL VG 4
FRENCH TOAST 708KCAL V	14		FRUIT BOWL 87KCAL VG 7
orange blossom ricotta, lemon curd, summer berries, orange			
LARGE PLATES AVAILABLE FROM 12PM			
ALBIE BIG CHEESE BURGER 648KCAL	20	ALSO AVAILABLE FROM 12PM	
double smashed beef patty, spiced yoghurt, roasted peppers, smoked cheese, spicy burger sauce		SKINNY FRIES 559KCAL VG/GF 5	
CORNFLAKE CHICKEN BURGER 718KCAL	20	MAC 'N' CHEESE 337KCAL V 10	
chipotle mayo, lettuce, tomato, with French fries or mixed leaf salad		GREEN SALAD 99KCAL VG/GF 5	
VEGAN CHEESE BURGER 408KCAL VG	20	SNACKS AVAILABLE FROM 12	
Moving Mountains patty, sweet onion, baby gem, tomato, burger sauce, vegan cheese, with French fries or mixed leaf salad			CRISPS & DIP 306KCAL 5
FISH N CHIPS 743KCAL	25		crispy shallots, sour cream & chives dip
Masala battered Hake, gherkin, tartar, chunky chips			TEAR & SHARE 214KCAL V 5
PANZANELLA 431KCAL VG	16		sourdough bread, confit garlic butter
heritage tomatoes, croutons, capers, red onion, basil, vegan stracciatella			MIXED OLIVES 92KCAL 6
Add a topping:			chilli, lemon, garlic
grilled halloumi 313KCAL GF/V 5, grilled chicken 148KCAL 6.5, smoked salmon 287KCAL 7			ROASTED NUTS & SPICY CORN 145KCAL VG 5
			almonds, pecans, corn
			HARISSA HALLOUMI 255KCAL V/GF 6
		grilled halloumi marinated in sour cherry harissa, lemon, parsley	
SMALL PLATES AVAILABLE FROM 12PM			
JALAPENO CHEESE CROQUETTES 315KCAL V	11		
paprika mayo, red chilli			
CHICKEN TENDERS 452KCAL	14		
buffalo sauce, blue cheese dip			
PRAWN CHICORY LEAF TACO 255KCAL GF	14		
Marie Rose sauce, spiced avocado			
CRISPY BRIE CHEESE 382KCAL V	12		
smoked fig relish, mint salt			

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.

FRESH JUICE *by SQUISH*

GINGER SHOT	3.5
ORANGE	5
APPLE	5
CRANBERRY	5
PINK GRAPEFRUIT	5
PINEAPPLE	5
FIELD OF GREENS apple, cucumber, pear, avocado, rocket, spinach, mint, lime	6
FOREST BERRIEST pomegranate, strawberry, raspberry, apple, grape	6
RISE & SHINE apple, carrot, ginger, turmeric, lemon	6

COFFEE *Origin roastery, certified BCorp*

ESPRESSO	3.5
AMERICANO	4
MACCHIATO	3.5
FLAT WHITE	4.5
CAPPUCCINO	4.5
LATTE	4.5
MOCHA	4.5
COFFEE OVER ICE	4
COCOA	
HOT CHOCOLATE	4

TEAS *ethically sourced*

BREAKFAST	4
EARL GREY	4
FRESH MINT	4
FRESH GINGER	4
GREEN	4
JASMINE	4
CHAMOMILE	4
LEMONGRASS & GINGER	4
TRIPLE MINT	4
MATCHA LATTE	5
CHAI LATTE	4.5

HOX SIGNATURES

THE HOX-MULE chilli-infused Grey Goose, Pimento Dram, London Essence Ginger Beer, lime, topped with a lemongrass and ginger foam	15
GOODNIGHT MARTINI Bombay Sapphire, chamomile infused Martini Ambrato, walnut and orange bitters	15
ICE BREAKER Woodford Reserve, Bruichladdich, Bitter Koosh, Dr. Hostetters, Dom Benedictine, Martini Rubino, Manzanilla, Angostura	15
AGAVE COLADA Herradura Plata, Casamigos mezcal,Taylor’s Velvet Falernum, pineapple, coconut cream, lime, aromatic spray	15
MILKY WAY Bacardi Ocho, Pussers Gunpowder Spiced, Cointreau, mango, lime oleo saccharum	16

CLASSICS WITH A TWIST

NEGRONI CAPRESE Bombay Sapphire, tomato-infused Martini Rubino, Luxardo Bitter Bianco, Basil	15
STOLINOMA Stoli Elit, Italicus, Del Maguey mezcal, agave, London Essence Grapefruit Soda	15
SORT ME OUT Eminente, Doorly’s 5y, Pimento Dram, Galliano L’Authentico, pineapple, lime, coconut	15
NAKED TRUTH Casamigos mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplets	15.5
DAMN THE WEATHER No.3 London Dry, Martini Rubino, Cointreau, fresh orange juice,	15

SOFT-TAILS

HOX GARDEN CleanT 0.0%, rosemary & grapefruit saccharum, lime, London Essence grapefruit & rosemary tonic	11.5
LAVENDER FIELDS Martini Vibrante, Pentire Adrift, Palette Roots, lavender & citrus cordial, lime, honey & orange blossom bitter, cardamom, London Essence soda	11.5
COASTAL SPRITZ Pentire Coastal, London Essence tonic	11.5

FIZZ

BLANC DE BLANCS SPUMANTE BRUT, Villa Sandi, Veneto, Italy	10/58
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy 2021	10 / 58
POMMERY BRUT ROYAL Champagne, France	30 / 144
POMMERY BRUT ROSE Champagne, France	35 / 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
2023 VINHO VERDE, Chin Chin Quinta do Ermizi, Portugal	45 Magnum 75
2022 CHARDONNAY, Butterfield Station Sebastiani, Sonoma, USA	68

2023 ROLLE/SAUVIGNON BLANC/SEMILLON 70 Roseblood, Provence France	70
--	----

ROSE

2023 GRENACHE/CINSAULT/SYRAH Mirabeau, Provance, France	11/32/65
2023 GRENACHE/SYRAH/CINSAULT Roseblood, Provence, France	12/34/64
2022 GRENACHE/ROLLE/CINSAULT La Réserve, Mirabeau, Provance, France	85

ORANGE

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

RED

2023 CARIGNAN/PAIS La Cueva, Inacayal, Colchagua, Chille	7.5/20/39
2018 TEMPRANILLO/GARNACHA Perica Olagosa, Rioja Crianza, Spain	8/21/40
2020 SANGIOVESE/SYRAH Sasyr IGT, Rocca della Macie, Tuscany, Italy	10.5/30/58
2023 MALBEC Magna Montis, Uco Valley, Argentina	60
2022 GRENACHE/SYRAH La Garrigue, St. Etienne, Rhone, France	64
2022 BARBERA Hic et Nunc, Del Monferrato DOC, Piedmont, Italy	66

SWEET *served 100ml*

2020 FURMINT/HARSLEVELU Late Harvest, Gergely Makai, Tokaj, Hungary	9.5/55
2010 RIESLING, Dhron Hofberger Auslese, Staffelter Hof, Mosel, Germany [500ml]	50