

BRUNCH

11 AM - 2:45 PM

WINTER BERRY GRANOLA ^{481KCAL VG} coconut yoghurt, toasted almonds flakes, maple syrup, lemon balm	12.5
EGGS YOUR WAY ^{262KCAL V GF available} Fenton Farm free range eggs: fried, scrambled or poached, marinated tomato, Aleppo chilli, sourdough toast	14.5
VEGAN SCRAMBLED EGGS ^{371KCAL VG GF available} Tofu based vegan scrambled, onion, paprika, sourdough toast	13
SMASHED AVO ON TOAST ^{412KCAL V/VG/GF available} poached eggs, cherry tomatoes, harissa dressing, watercress, sourdough toast	16
THE HOX BREAKFAST ^{831KCAL} Fenton Farm free range poached eggs, Cumberland sausage, smoked bacon, baked beans, grilled tomato, hash brown, sauteed portobello mushroom, sourdough toast	18
SMOKED SALMON & EGG MUFFIN ^{571KCAL} Fenton Farm free range poached eggs, smoked salmon, mascarpone, paprika hollandaise, chimichurri	17.5
BLUEBERRY PANCAKES ^{608KCAL V} vanilla chantilly, honey, winter berries, coconut flakes	16

SIDES

SCOTTISH SMOKED SALMON ^{92KCAL}	6
CRISPY STREAKY BACON ^{359KCAL}	6
CUMBERLAND SAUSAGE ^{490KCAL}	6
HASH BROWNS ^{326KCAL V}	4
SMASHED AVOCADO ^{177KCAL VG}	4.5
PORTOBELLO MUSHROOM ^{14KCAL VG}	4
SKINNY FRIES ^{559KCAL VG/GF}	5
GREEN SALAD ^{99KCAL VG/GF}	5

SNACKS

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
SARDINE ON BRIOCHE ^{315KCAL} straciatella cheese	7

LARGE PLATES

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
GOLDEN FISH 'N' CHIPS ^{743KCAL} hake, gherkin, tartar	29
CARAMELISED PEACH & ASPARAGUS SALAD ^{417KCAL V} peach, rocket, asparagus, croutons	20

ADD YOUR CHOICE OF PROTEIN:

grilled halloumi ^{313KCAL GF/V} 5, grilled chicken ^{148KCAL} 6.5, smoked salmon ^{287KCAL} 7.5

SMALL PLATES

JALAPENO CHEESE CROQUETTES ^{315KCAL} paprika mayo, lime zest	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 mousse, pistachio, thymes	17

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

COCKTAILS

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

FIZZ

BLANC DE BLANCS SPUMANTE BRUT, 10 / 58 Villa Sandi, Veneto, Italy	
ROSE MILLESIMATO, DOC Prosecco 10 / 58 Villa Sandi, Veneto, Italy 2021	
POMMERY BRUT ROYAL 20 / 10 Champagne, France	
POMMERY BRUT ROSE 26 / 160 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, Butterfield 13/35/65 Sebastiani, Sonoma, USA	
2023 VINHO VERDE, Chin Chin 45 Quinta do Ermizi, Portugal	Magnum 75

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	

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 PINACOLADA 15 Discarded Banana, coconut, pineapple	
DIRTY LEMON MARTINI 15 Hendricks, Muyu Chinoto Nero, Noilly Prat, parmesan	
STOUT OLD FASHIONED 12 Monkey Shoulder, stout, muscavado, coffee, orange	

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, Provanche, France	

ORANGE

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

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	

SOFT-TAILS

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 11 Martini Floreale, Everleaf Forrest, honey	

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 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 GRENACHE/SYRAH, La Garrigue 64 St. Etienne, Rhone, France	
2022 BARBERA, Barbera del Monferrato DOC, 66 Hic et Nunc, Piedmont, Italy	
SWEET served 100ml	
2022 GROS & PETIT MANSENG 7 / 65 Clos Lapeyre, Jurançon, France	
2022 MOSCATEL 9 / 80 Bodegas Bentomiz, Andalucía, Spain	