

# BRUNCH

7 AM - 2:45 PM

## PASTRIES

ALL 4

CINNAMON SWIRL

CROISSANT

PAIN AU CHOCOLAT

<b>GOJI BERRY GRANOLA</b> 481KCAL V, VG available yoghurt, toasted almonds & date syrup	9.5
<b>CHIA SEED &amp; COCONUT PUDDING</b> 858KCAL VG/GF chia & overnight oats, berries, toasted coconut, micro basil	12
<b>EGGS YOUR WAY</b> 262KCAL GF available Fenton Farm free range eggs: fried, scrambled or poached, sourdough toast	9
<b>3 EGG OMLETTE</b> 371KCAL GF Fenton Farm free range whole egg omelette with peppers, tomato & cheese	11
<b>BREAKFAST BURRITO</b> 387KCAL V, VG available flour tortilla, egg white, spinach, beans, mushroom, tomato	11
<b>SMASHED AVO ON TOAST</b> 412KCAL V/VG/GF available poached egg, cherry tomatoes, coriander dressing, red amaranth, sourdough	13
<b>HOX BENNY</b> 645KCAL GF available English muffin, poached egg, tomato & garlic chutney, smoked ham, hollandaise	13
<b>HALLOUMI BAGEL</b> 478KCAL V grilled halloumi, cucumber, tomato & lettuce, mayo	12
<b>SMOKED SALMON &amp; EGG BAGEL</b> 571KCAL Fenton Farm free range scrambled eggs, smoked salmon, mascarpone, dill	13.5
<b>FRENCH TOAST</b> 708KCAL V orange blossom ricotta, lemon curd, summer berries, orange	13

## LARGE PLATES AVAILABLE FROM 12PM

with chunky chips or mixed leaf salad

<b>HOX CHEESE BURGER</b> 648KCAL sweet onion, baby gem, tomato, burger sauce, smoked applewood cheese	19
<b>CORNFLAKE CHICKEN BURGER</b> 718KCAL chipotle mayo, lettuce, tomato	19
<b>VEGAN CHEESE BURGER</b> 408KCAL VG Moving Mountains patty, sweet onion, baby gem, tomato, burger sauce, vegan cheese	19
<b>FISH N CHIPS</b> 743KCAL Masala battered cod, gherkin, tartar	24
<b>CAESAR</b> 513KCAL cos, anchovy, croutons, caesar dressing, parmesan	16
<b>ADD YOUR CHOICE OF PROTEIN:</b> grilled halloumi 313KCAL GF/V, grilled chicken 148KCAL, falafel 132KCAL GF/VG grilled smoked tofu 184KCAL GF/VG	5

## SIDES

<b>SCOTTISH SMOKED SALMON</b> 92KCAL	5
<b>CRISPY STREAKY BACON</b> 359KCAL	5
<b>CUMBERLAND SAUSAGE</b> 490KCAL	5
<b>HASH BROWNS</b> 326KCAL V	4
<b>SMASHED AVOCADO</b> 177KCAL VG	4
<b>GRILLED TOMATO</b> 65KCAL VG	4
<b>PORTOBELLO MUSHROOM</b> 14KCAL VG	4
<b>FRUIT BOWL</b> 87KCAL VG	5

ALSO AVAILABLE FROM 12PM

<b>CHUNKY CHIPS</b> 559KCAL VG/GF	5
<b>CAULIFLOWER CHEESE</b> 337KCAL V	5
<b>GREEN SALAD</b> 99KCAL VG/GF	5

## SNACKS

AVAILABLE FROM 12

<b>CRISPS &amp; DIP</b> 306KCAL crispy shallots, sour cream & chives dip	4
<b>TEAR &amp; SHARE</b> 214KCAL V sourdough bread, confit garlic butter	5
<b>NOCELLARA OLIVES</b> 92KCAL chilli, lemon, garlic	4
<b>ROASTED NUTS &amp; SPICY CORN</b> 145KCAL VG almonds, pecans, cashews, corn	4

## SMALL PLATES AVAILABLE FROM 12PM

<b>JALAPENO CHEESE CROQUETTES</b> 315KCAL V paprika mayo, red chilli	11
<b>PLOUGHMANS PLATE</b> 412KCAL V cornichon, pickled silverskin onion, mature cheddar, sourdough	11
<b>CHICKEN TENDERS</b> 452KCAL buffalo sauce, blue cheese dip	10
<b>TAHINI FALAFELS</b> 255KCAL VG/GF coconut yoghurt, mint, pomegranate molasses	9

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

ORANGE	6
APPLE	6
CRANBERRY	6
PINK GRAPEFRUIT	6
PINEAPPLE	6

## ORGANIC COLD PRESS JUICE

EVERGREEN apple, kale, cucumber, celery, ginger, lemon	6
RISE UP carrot, apple, beetroot, ginger, lemon	6
GOLDEN RATIO apple, orange, turmeric, lemon	6

## 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

## FIZZ

BLANC DE BLANCS SPUMANTE BRUT, Villa Sandi, Veneto, Italy	10/58
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy 2021	10 / 58
NV MAXIME BLIN CARTE BLANCHE, Champagne, France	17 / 96

## WHITE

2023 PINOT GRIGIO Cantina Castelnovo 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

## 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

MUSHROOM MAGIC CACAO	4.5
HOT CHOCOLATE	4

## 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

## 2023 ROLLE/SAUVIGNON BLANC/ SEMILLON

Roseblood, Provence France 70

## ROSE

2023 GRENACHE/CINSAULT/SYRAH 11/32/65  
Mirabeau, Provence, France

2023 GRENACHE/SYRAH/CINSAULT 12/34/64  
Roseblood, Provence, France

2022 GRENACHE/ROLLE/CINSAULT 85  
La Réserve, Mirabeau, Provence, 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

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

## RED

2023 CARIGNAN/PAIS 7.5/20/39  
La Cueva, Inacayal, Colchagua, Chile

2018 TEMPRANILLO/GARNACHA 8/21/40  
Perica Olagosa, Rioja Crianza, Spain

2020 SANGIOVESE/SYRAH 10.5/30/58  
Sasyr IGT, Rocca della Macie, Tuscany, Italy

2023 MALBEC 60  
Magna Montis, Uco Valley, Argentina

2022 GRENACHE/SYRAH 64  
La Garrigue, St. Etienne, Rhone, France

2022 BARBERA 66  
Hic et Nunc, Del Monferrato DOC, Piedmont, Italy

## SWEET *served 100ml*

2020 FURMINT/HARSLEVELU 9.5/55  
Late Harvest, Gergely Makai, Tokaj, Hungary

2010 RIESLING, Dhron Hofberger Auslese,  
50  
Staffelter Hof, Mosel, Germany [500ml]