

BRUNCH

7AM - 2:45 PM

PASTRIES

ALL 4

CINNAMON SWIRL

CROISSANT

PAIN AU CHOCOLAT

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

LARGE PLATES AVAILABLE FROM 12PM

with chunky chips or mixed leaf salad

HOX BURGER 648KCAL 200gr sustainably sourced beef patty, onion relish, smoked applewood cheese, crispy bacon, beef tomato, baby gem, gherkins	19
CRISPY CORNFLAKE CHICKEN BURGER 718KCAL cornflake chicken, red cabbage slaw, buffalo sauce, pickles	18
KOREAN CHILLI DOG 408KCAL VG Moving Mountains vegan meat, gochujang cheese sauce, crispy shallots, spring onion, sesame plant based bun	18
MASALA FISH & CHIPS 1089KCAL Masala battered line caught cod, casava chips, pickled red onion, curry sauce	24
CHOPPED RAINBOW SALAD 349KCAL VG/GF baby gem, cucumber, cherry tomato, bell peppers, red onion, sweetcorn, radish, pumpkin seeds, dill CHOOSE YOUR DRESSING: blue cheese GF/V, tamari & lime GF/VG, cashew & dijon mustard GF/VG, olive oil & lemon GF/VG ADD YOUR CHOICE OF PROTEIN: grilled halloumi 313KCAL GF/V, grilled chicken 148KCAL, falafel 132KCAL GF/VG grilled smoked tofu 184KCAL GF/VG, 2 fenton farm eggs 160KCAL GF/V peeled prawns 134KCAL GF	15 5 6

SIDES

SCOTTISH SMOKED SALMON 92KCAL	5
CRISPY STREAKY BACON 359KCAL	5
CUMBERLAND SAUSAGE 490KCAL	5
HASH BROWNS 326KCAL V	4
SMASHED AVOCADO 177KCAL VG	4
GRILLED TOMATO 65KCAL VG	4
PORTOBELLO MUSHROOM 14KCAL VG	4
FRUIT BOWL 87KCAL VG	5
ALSO AVAILABLE FROM 12PM	
CHUNKY CHIPS 559KCAL VG/GF	5
LOADED CHIPS 769KCAL V/GF Hox sauce, parmesan, chives	6
GREEN SALAD 99KCAL VG/GF	5
KALE & RADISH SLAW 204KCAL VG/GF	5

SNACKS

AVAILABLE FROM 12

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

SMALL PLATES AVAILABLE FROM 12PM

FETA & WATERMELON 255KCAL V/GF VG AVAILABLE ON REQUEST mint, honey, sumac	9
JALAPENO CHEESE POPPERS 179KCAL V crispy dill pickle, paprika aioli	11
PINEAPPLE & CHILLI CHICKEN WINGS 347KCAL GF Puffed rice, spring onions	11
PRAWN LETTUCE TACOS 366KCAL V peanut sauce, cucumber, spring onion, carrot, avocado, lime, sweet chilli mayo	11
SEA BASS CEVICHE 291KCAL GF Lime cured sea bass, pico de gallo, whipped avocado, nachos	12
TAHINI FALAFELS 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	5
APPLE	5
CRANBERRY	5
PINK GRAPEFRUIT	5
PINEAPPLE	5

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 Ketel One infused with chilli, Pimento Dram, London Essence Ginger Beer, lime, topped with a lemongrass and ginger foam	14
GOODNIGHT MARTINI Bombay Sapphire, chamomile infused Martini Ambrato, walnut and orange bitters	14
ICE BREAKER Woodford Reserve, Bruichladdich, Bitter Koosh, Dr Hostettters, DOM Benedictine, Martini Rubino, Manzanilla, Angostura	14
AGAVE COLADA Olmeca Altos Plata, Casamigos mezcal, Taylor's Velvet Falernum, pineapple, cream of coconut, 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	9.5 / 54
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy 2021	10 / 58
ENTRE VINYES, Pet Nat Rose, Penedes, Spain	62
IL FRESCO, Treviso DOC Prosecco Organic, Villa Sandi, Veneto, Italy	62
NV PERRIER-JOUET GRAND BRUT, Champagne, France	18 / 130

WHITE

2023 SEMILLON/MOSCATEL, La Patagua, Inacayal, Colchagua, Chile	6.5 / 35
2023 VINHO VERDE, Chin Chin,	7 / 40
2021 PICPOUL, Domain des Lauriers, Languedoc, France	7.80 / 44

COFFEE *Origin roastery, certified BCorp*

ESPRESSO	3.5
AMERICANO	3.5
MACCHIATO	3.5
FLAT WHITE	4
CAPPUCCINO	4
LATTE	4
MOCHA	4.5
COFFEE OVER ICE	3.5
COCOA	
MUSHROOM MAGIC CACAO	4.5
HOT CHOCOALTE	4

CLASSICS WITH A TWIST

PAPER LEAVES Absolut Elyx, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda	13.5
WILD SPRITZ Bombay Sapphire, Lillet Rose, strawberry shrub, lemon, peach & jasmine soda, Prosecco	14.5
SPRITZ SBAGLIATO the Botanist, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco	13
OLD FASHIONED DE MI TERRA Volcán blanco, Jasmine agave cordial	15
SMOKED APRICOT TEA Oxley, Earl Grey infused mezcal, apricot, pineapple, lime, peach bitters	15

2022 SAUVIGNON BLANC, Te Whare Ra, Marlborough, New Zealand	9 / 52
2023 RIESLING, Magnus Trocken, Staffelter Hof, Mosel, Germany	9.5 / 55
2022 GRECANICO, Sketa, Grecanino IGP Cantina Marlina, Terre Siciliane, Sicily, Italy	61
2022 CHARDONNAY, Les Pierres Levées, Domaine de Thalie, Macon-Bray, Burgundy France	13 / 75

ROSE

2023 CINSAULT/GRENACHE/SYRAH, Famille Perrin, South-Rhône, France	7 / 35
2022 TREPAT/GRENACHE, Oniric Rosat Entres Vinyes, Penedes, Spain	8 / 42
2022 GRENACHE/SYRAH/CINSAULT/ Maison Mirabeau, Provence, France	11 / 32 / 65
2022 GRENACHE/ROLLE/CINSAULT, La Réserve,, Domaine Mirabeau, Provence, France	85

TEAS *ethically sourced*

BREAKFAST	3.5
EARL GREY	3.5
FRESH MINT	4
FRESH GINGER	4
GREEN	4
JASMINE	4
CHAMOMILE	4
LEMONGRASS & GINGER	4
DECAF BREAKFAST	4
MATCHA LATTE	5
CHAI LATTE	4.5

CUBAN EXPRESS Eminente Riserva 7yr, Discarded Banana Peel Rum, pineapple, agave, lime, black walnut bitters, Pale Ale	14
NAKED TRUTH Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplet	15

SOFT-TAILS

HOX GARDEN Pentire Seaward, 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
HERBIE SUMMER Atopia Citrus, apple juice, lemon, sugar, basil, London Essence soda, egg white	11.5

ORANGE

2022 XAREL-IO, PARELLADA, Oniric Brisat, Entre Vinyes, Penedes, Spain,	8.5 / 54
2022 MUSCAT, Blanc d'Argila, Pedro Olivares, Spain	63

RED

2023 CARIGNAN/PAIS, La Cueva, Inacayal, Colchagua, Chile	6.5 / 35
2022 GRENACHE/TEMPRANILLO, Tres Tinto, Azul y Garanza, Navarra, Spain	7.5 / 40
2021 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	51
2020 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Maremma, Tuscany, Italy	9 / 55
2022 MALBEC, Salvo, Triangles Wines, Uco Valley, Mendoza, Argentina	63
2021 PINOT NOIR, Le Mondelot Domain Lacour, Burgundy, France	11 / 65