

BRUNCH
7 AM - 2:45 PM

PASTRIES
ALL 4

CINNAMON BUN

CROISSANT

PAIN AU CHOCOLAT

PECAN & COCONUT GRANOLA	662KCAL V/VG available	10
Greek yoghurt or coconut yoghurt, winterberry compote, goji, agave		
EGGS YOUR WAY	262KCAL GF available	9
Fenton Farm free range eggs, fried, scrambled or poached on sourdough toast		
SMASHED AVO ON TOAST	514KCAL GF/VG available	13
Fenton Farm free range poached eggs, olive oil, aleppo chilli, oregano		
HOX BENNY	1216KCAL GF available	14
English muffins, Fenton Farm free range poached eggs, hardwood smoked bacon, brown butter hollandaise		
SMOKED SALMON ON RYE	675KCAL GF available	15
Fenton Farm free range scrambled eggs, seeded rye, mascarpone, dill, lemon		
DOUBLE SAUSAGE BAP	718KCAL	12
English muffin, double sausage patty, American cheese, fried egg, brown sauce, butter		
BEANS ON TOAST	371KCAL VG/GF available	9.5
homemade cannellini, butter & borlotti bean ragu on sourdough toast		
VEGAN CHICKPEA OMELETTE	469KCAL VG	12
Za'atar, nutritional yeast, rocket, piquillo peppers, olive oil, coriander		
BELGIAN WAFFLE STACK	949KCAL V	12
Nutella, banana fritter, cinnamon, maple syrup, toasted almonds		
JUMBO PORRIDGE OATS	248KCAL GF/ VG available	9
cooked apples, cinnamon, medjool date syrup		

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
CITRUS FRUIT BOWL	56KCAL VG	5

SNACKS
AVAILABLE FROM 12

CRISPS & DIP	306KCAL	4
sour cream & chives dip		
BAKED SOURDOUGH	214KCAL	4
sea salt butter, olive oil		
NOCELLARA OLIVES	92KCAL	4
chilli, lemon, garlic		
ROASTED NUTS & SPICY CORN	145KCAL VG	4
almonds, pecans, cashews, corn		

BUNS & ROLLS
AVAILABLE FROM 12PM
with skinny fries or green salad

THE HOX SMASHED BURGER	648KCAL	19
sustainably sourced double beef patty, burger sauce, American cheese, cos lettuce, crispy shallots & gherkins		
BUFFALO CHICKEN BURGER	718KCAL	18
breaded chicken, buffalo sauce, seasonal slaw & blue cheese ranch		
JACKFRUIT GYROS	408KCAL VG	16
hummus, cos lettuce, cucumber, coconut yoghurt, flat bread		
BEEF SHORT RIB RUBEN	678KCAL	18
sauerkraut, crispy onion, mustard mayo, Emmental cheese		
FISH FINGER ROLL	450KCAL	17
breaded haddock, Brioche roll, cos lettuce & tartar sauce		

SMALL PLATES
AVAILABLE FROM 12PM

BEETROOT CURED SCOTTISH SALMON	306KCAL	11
toasted rye bread, horseradish mousse		
SZECHUAN PEPPERED SQUID	347KCAL GF	10
lime, sweet chilli mayo		
CRISPY FREE RANGE CHICKEN WINGS	366KCAL	11
sweet gochujang glaze, sesame		
CHARRED ENGLISH ASPARAGUS	GF/DF	12
pistachio pesto, poached egg, dukkah		

SALAD

GREEN GOODNESS	349KCAL VG/ GF	15
avocado, edamame, pumpkin seeds, baby gem lettuce, cucumber, broccoli, micro coriander, coriander dressing, seeds		

VG - Vegan | V - Vegetarian | GF - Gluten free

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. 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

COFFEE

ESPRESSO	3
AMERICANO	3
MACCHIATO	3
FLAT WHITE	3.5
CAPPUCCINO	3.5
LATTE	3.5
MOCHA	4.5
COFFEE OVER ICE	3

TEAS

BREAKFAST	3
EARL GREY	3
FRESH MINT	3.5
FRESH GINGER	3.5
GREEN	3.5
JASMINE	3.5
CHAMOMILE	3.5
LEMONGRASS & GINGER	3.5
DECAF BREAKFAST	3.5
MATCHA	5
CHAI	3.5

HOX SIGNATURES

THE HOX-BEE CREATED IN AMSTERDAM BY LYNDON HACHEY Ketel One, honey cordial, London Essence soda	12
MIDSUMMER NIGHT’S DREAM CREATED IN SOUTHWARK BY CEDRIC WIEGEL Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez	12
FROM THE WOODS OF THE NEW WORLD CREATED IN SOUTHWARK BY JESUS CALVO Woodford Reserve, Martini Rubino, banana cordial, cocoa bitters	14
PÉCHÉ MIGNION CREATED IN PARIS BY GASPARD MIGNON Perrier Jouet Brut, poached peach St Germain liqueur	16
LA JURADO CREATED IN HOLBORN BY TOM BYRNE Olmeca Altos Plata, pink grapefruit juice, citrus cordial, London Essence soda	13

CLASSICS
WITH A TWIST

PAPER LEAVES Absolute Elyx, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda	13.5
GOOD OL’ SMITH the Botanist, Pimento Dram, apple, cinnamon, lemon	13.5
HOXTON 75 Bombay Bramble, raspberry, gingerbread, lemon, Prosecco	14
OLD FASHIONED DE MI TERRA Volcán Blanco, jasmin & earl grey agave cordial, grapefruit bitters	15
SPRITZ SBAGLIATO the Botanist, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco	13

CUBAN EXPRESS Eminente Riserva 7yr, Discarded Banana Peel Rum, pineapple, agave, lime, black walnut bitters, Pale Ale	13
NAKED TRUTH Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplet	15

NON ALCOHOLIC
COCKTAILS

FRENCH DELIGHT Palette Bold, Martini Vibrante, strawberry, pineapple, lime, sugar	9.5
DRY BATANGA Palette White, orgeat, lime, Diet Coke	9.5
OH MY SHIRLEY! Atopia Citrus, Martini Vibrante, orange, London Essence ginger beer	9.5

FIZZ

BLANC DE BLANCS SPUMANTE BRUT, 9.5 / 48 Villa Sandi, Veneto, Italy	
ROSE MILLESIMATO, DOC Prosecco 55 Villa Sandi, Veneto, Italy	
IL FRESCO, Treviso DOC Prosecco Organic, 58 Villa Sandi, Veneto, Italy	
NV PERRIER-JOUET GRAND BRUT, 16.5 / 100 Champagne, France	
NV PERRIER-JOUET BLASON ROSE, 120 Champagne, France	

WHITE

2021 SEMILLON/MOSCATEL, La Patagua, 6.5/35 Inacayal, Colchagua, Chile	
2021 VINHO VERDE, Chin Chin, 7 / 40 Quinta do Ermizi, Portugal	Magnum 80
2021 PICPOUL, Domain des Lauriers, 7.80 /44 Languedoc, France	

2022 SAUVIGNON BLANC, 9 / 52 Te Whare Ra, Marlborough, New Zealand	
2020 RIESLING, Magnus Trocken, 9.5/ 55 Staffelter Hof, Mosel, Germany	
2020 CHENIN BLANC, Force Celeste Chenin, 61 Mother Rock, Swartland, South Africa	
2021 CHARDONNAY, Les Pierres Levées, 13 / 75 Domaine de Thalie, Macon-Bray, Burgundy France	

ROSE

2021 CINSAULT/GRENACHE/SYRAH, 7 / 35 Famille Perrin, South-Rhône, France	
2021 TREPAT/GRENACHE, Oniric Rosat 8 / 42 Entres Vinyes, Penedes, Spain	

ORANGE

2021 XAREL-IO, PARELLADA, Oniric Brisat, 8.5/54 Entre Vinyes, Penedes, Spain,	
2021 CHENIN, Stay Brave, 56 Testalonga, Swartland, South Africa,	
2021 CARIGNAN/PAIS, La Cueva, 6.5 / 35 Inacayal, Colchagua, Chile	
2020 GRENACHE/TEMPRANILLO, Tres Tinto, 7.5/40 Azul y Garanza, Navarra, Spain	
2021 MERLOT, Bordeaux Rouge, 51 Cassini, Bordeaux, France	
2020 SANGIOVESE/SYRAH, Sasyr IGT, 9 / 55 Rocca della Macie, Maremma, Tuscany, Italy	
2021 MALBEC, Salvo, 63 Triangles Wines, Uco Valley, Chile	
2020 PINOT NOIR, Le Mondelot 10 / 55 Domain Lacour, Burgundy, France	