SNACKS & NIBBLES

CRISPS & DIP 450KCAL V — 5.5
crispy shallots, sour cream & chives dip

TRUFFLE & PECORINO NUTS 554KCAL V/GF — 7

NOCELLARA OLIVES 188KCAL VG/GF — 7

STARTERS

JALAPENO CHEESE CROQUETTES 480KCAL V — 12
paprika mayo, lime salt

SLOW-COOKED OX CHEEK CROQUETTE 400KCAL — 14
celeriac purée, truffle Manchego

GRILLED TURKISH FLATBREADS 623KCAL V — 8
whipped brown butter, flat parsley, Maldon salt

CHICKEN KARAAGE 570KCAL — 16
katsu sauce, spring onion

GRILLED TIGER PRAWNS 410KCAL — 17
tomato chilli butter

ROASTED DELICA PUMPKIN 370KCAL VG — 16
vegan stracciatella, pomegranate

BEETROOT-CURED LOCH DUART SALMON — 18
squid ink, radish 370KCAL

HOX FAVOURITES

ALBIE BIG CHEESE BURGER 1104KCAL — 22
double smashed beef patty, spiced yoghurt, roasted piquillo pepper, smoked cheese, burger sauce

GOLDEN FISH 'N' CHIPS 1181KCAL — 26
catch of the day, tartare sauce, peas

GREEN GOODNESS 319KCAL VG/GF — 18
butter lettuce, cucumber, Hass avocado, broccoli, edamame, whipped vegan feta, olive oil, seeds

Add:
grilled chicken breast (210kcal) 7 / smoked Scottish salmon (140kcal) 8 / grilled halloumi (260kcal) 5.5

SEASONAL MAINS

PAN-FRIED CORNISH BRILL 510KCAL — 32
cavolo nero, citrus butter, fennel

CONFIT GRESSINGHAM DUCK LEG 650KCAL — 29
cranberry braised cabbage, mulled wine plums

CHARRED AUBERGINE 551KCAL VG/GF — 22
pepper relish, vegan feta dressing

FROM THE FIRE

28-DAY AGED GRAIN-FED BEEF
stout-braised shallot, charred baby gem, black garlic ketchup, savoury granola, whisky peppercorn cream

10OZ RIBEYE	1160KCAL GF	39
8OZ SIRLOIN	960KCAL GF	41
8OZ FILLET	860KCAL GF	48
BUTCHER'S CUT		speak to your server

SIDES

SKINNY FRIES 450KCAL VG/GF — 6.5

MIXED LEAF SALAD 90KCAL VG/GF — 6

FINE BEANS 240KCAL — 8
salted butter, toasted almonds

TRUFFLE & PARMESAN FRIES 560KCAL V — 11

CHARRED TENDERSTEM BROCCOLI 230KCAL — 8
Caesar dressing

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.