

LOTTI'S

BRUNCH

YOGHURT & GRANOLA (v) — 9

*berries, banana, dates, roasted nuts and seeds
(vegan option available)*

FRUIT BOWL (vg) — 9

fresh seasonal fruit

OVERNIGHT OATS (vg) — 9

apricots, dates, seeds, walnuts, crispy coconut

FRENCH TOAST (v) — 13

brioche, mascarpone, blueberry jelly

SCRAMBLED EGGS (v) — 11

sourdough toast, chives

AVO TOAST (v) — 14

sourdough, poached eggs, chili flakes

LOTTI'S BENNY — 15

*english muffin, free range ham, poached eggs,
hollandaise*

SMOKED SALMON ON TOAST — 15

*brioche, cream cheese, dill, capers, chives,
salmon caviar*

GRILLED TOMATO — 3

GRILLED MUSHROOMS — 3

STREAKY BACON — 4

SMOKED SALMON — 5

BAKERY

APPLE PIE (v) — 6

BANANA BREAD (v) — 5

CARROT CAKE (v) — 5

VEGAN BLUEBERRY CAKE (vg) — 5

CROISSANT (v) — 4

PAIN AU CHOCOLAT (v) — 4

DANISH PASTRIES (v) — 5

SMALL PLATES

FOCACCIA (vg) — 3

provençal infused olive oil, tomato, olives

BRUSCHETTA — 6

tomato, garlic, balsamic

TOMATO GAZPACHO (vg) — 9

watermelon, croutons, basil

CARROT & RED PEPPER SOUP (vg) — 9

fennel & coriander seed, coconut, parsley

PROSCIUTTO & NECTARINE — 15

fennel, mesclun, dill, peach vinaigrette

GOAT CHEESE PANZANELLA — 15

cherry tomatoes, apple capers, balsamic

BURRATA (v) — 14

pistachio, raspberries, balsamic, red mizuna

CEVICHE — 14

dorado, leche de tigre, mango, chilli, coriander

SANDWICHES

GRILLED VEGGIES (v) — 14

*focaccia square, peppers, aubergine,
sun dried tomatoes, tahini*

PASTRAMI — 15

rye bread, horseradish, sour cream

CRAB — 16

brioche bun, maitaise, chilli, spring onion, radish

MAINS

TRUFFLE TAGLIATELLE (v) — 22

summer truffle, portobello, shiitake, aged pecorino

HOX VEGGIE BURGER (vg) — 17

*charcoal bun, wheat patty, pickles, spiced vegan mayo,
greens, fries*

add sweet potato fries — 2.5

SEABASS — 24

dill & oregano salsa, greens

HOX CHEESEBURGER — 18

brioche, emmental, aioli, pickles, bacon confit, fries

add fried egg or bacon — 2

add sweet potato fries — 2.5

**please advise your server if you have any allergies or require
information on the ingredients used in our dishes.*

DRINKS

FRESH & HOMEMADE

ORANGE JUICE — 5

APPLE JUICE — 5

ICED TEA — 3.5

LEMONADE — 3.5

GINGER BEER — 3.5

KOMBUCHA — 3.5

GINGER SHOT — 2.75

ginger, pepper

CITRUS SHOT — 2.75

lemon, lime, grapefruit

TEA

FRESH MINT — 4

FRESH GINGER — 4

EARL GREY — 4

ENGLISH BREAKFAST — 4

GREEN TEA — 4

LEMONGRASS — 4

GEN MAI CHA SHIZUOKA — 4

green tea, popped brown rice

FLORAL JASMINE — 4

green tea, jasmine

AMSTERDAM BLEND — 4

rooibos, cinnamon

CHAMOMILE GARDEN — 4

caffeine free

RECOVERY TEA — 4

blend green & white tea, ginger, rooibos

BLACKBERRY CREAM — 4

black tea, cranberries, blueberries, vanilla

COFFEE *all available iced*

BLACK *Bombora, Lot Sixty One*

ESPRESSO — 3.5

AMERICANO — 3.5

POUR OVER — 4

COLD BREW — 4

WHITE *Bean & Gone, Origin*

CORTADO — 3.5

FLAT WHITE — 4

MACCHIATO — 3.5

CAPPUCCINO — 4

LATTE — 4

MILK CHOICE

oat, almond, soy, coconut

NOT COFFEE

STICKY CHAI LATTE — 5.5

oat milk

ICED CHARCOAL LATTE

— 5.5

vanilla, oat

MATCHA SUPERIOR LATTE

— 5.5

oat milk

RAW CACAO LATTE — 5.5

oat milk

COCKTAILS

MIMOSA — 10

spumante, orange juice, bitters

BELLINI — 10

spumante, housemade peach

purée, bitters

LOTTI'S SEASONAL SLUSHY — 10

ask your server about our

current flavour

BLOODY MARY — 13

tomato juice, homemade spice

mix

choice of:

- ketel one vodka

- bombay sapphire gin

- verde mezcal

WINE

SPARKLING

PROSECCO VILLA SANDI ORGANIC, Treviso, Veneto - NV 12 50

PROSECCO ROSE VILLA SANDI, Treviso, Veneto - NV 12 55

PERRIER-JOUËT GRAND BRUT, Champagne, France - NV 22 109

RAUMLAND TRAUBEN 0.0%, Germany, Sec - NV 9 40

GRANGE DES ROCS, Sauvignon Blanc & Viognier, Languedoc, France - '20 5.5 27

MONTES, Chardonnay, Central Valley, Chile - '20 7 34

BASA, Verdejo, Castilla y León, Spain - '20 7.5 36

BRIGALDARA, Soave, Garganega, Veneto, Italy - '20 8.5 41

ALBA MARTIN, Albariño, Rias Baixas, Spain - '20 10 50

ALDEA 0.0%, Verdejo, Pontevedra, Spain 5.5 25

ESTANDON GRIS DES SEIGNEURS, Cinsault & Grenache, Provence, France - '20 7 34

WHITE

ROSE

GRANGE DES ROCS, Grenache & Syrah, Languedoc, France - '18 5.5 27

I MURI, Primitivo, Puglia, Italy - '20 6 29

VINHA DA FONTE, Tinto Touriga Nacional, Península de Setúbal, Portugal - '20 7 33

DOMAINE DE THULON, "Boite a Gamay", Beaujolais, France - '20 8.5 42

VALÉRIE COURRÈGES ZINZOLIN, Malbec, Cabernet Franc, Merlot, Syrah, France - '19 10.5 50

RED

Vintages may vary depending on availability