

# HOXTON GRILL

## SUNDAY COCKTAILS ALL AT 13.5

### BELLINI

PROSECCO, PEACH PUREE

### BLOODY MARY

KETEL ONE VODKA, TOMATO, LEMON, SPICE MIX

### FRENCH 75

BOMBAY SAPPHIRE GIN, CHAMPAGNE, LEMON

### APEROL SPRITZ

APEROL, PROSECCO, SODA

## BRUNCH

### ENGLISH BREAKFAST 15

EGGS, BACON, SAUSAGE, BLACK PUDDING, MUSHROOM, TOMATO, BAKED BEANS, TOAST

### CHIA SEED BOWL (v) 10

TOASTED COCONUT, MANGO

### AVOCADO ON TOAST (vg) 13

ADD POACHED EGGS +2

### BUTTERMILK PANCAKE STACK (v) 10

ADD BERRY COMPOTE +2  
ADD BACON +4

## BRUNCH SIDES

BAKED BEANS (vg) 2 | TOMATO (vg) 2 | MUSHROOM (vg) 2 | SPINACH (vg) 2 | AVOCADO (vg) 4 | HASH BROWNS (vg) 4 | EGGS 4 | SAUSAGES 4 | BACON 4 | SMOKED SALMON 4 | SOURDOUGH TOAST (vg) 4

## BITES

### CRISPY SQUID

CHILLI & LIME MAYO

10

### MUSHROOM ARANCINI (v)

CEP MAYO AND MUSHROOM SALT

9

### SMOKED CHICKEN WINGS

CHILLI, GINGER

12

## APPETIZERS/SALADS

ADD TO SALADS CHICKEN 5 | SALMON 5 | BURRATA 5 | BACON 3 | ANCHOVY 3

### PRAWN COCKTAIL

BABY GEM, AVOCADO, MARIE ROSE

15

### CLASSIC CAESAR

BABY GEM, PARMESAN, CROUTONS

13

### COBB SALAD

SMOKED CHICKEN, BLUE CHEESE, BACON, AVOCADO, TOMATOES

17

### AVOCADO SALAD (v)

BABY SPINACH, TENDER STEM, FETA, HERB VINAIGRETTE

14

## ROASTS 12 -5PM

ALL SERVED WITH SEASONAL VEGETABLES, ROAST POTATOES AND A YORKSHIRE PUDDING

### ROASTED BEEF SIRLOIN

20

### MUSHROOM WELLINGTON (vg)

18

### BRAISED LAMB SHANK

18

### LEMON AND HERB STUFFED CHICKEN

20

## ROAST SIDES 4 EACH

BRAISED RED CABBAGE (vg) | CAULIFLOWER CHEESE (v) | TENDER STEM BROCCOLI (vg)

## SANDWICHES

ADDITIONAL SIDES FRIES 6 | COLESLAW 6 | MIXED LEAF SALAD 6

### DOUBLE CHEESEBURGER

RED ONION, PICKLE, CHEDDAR, DIJONNAISE, FRIES

20

### NASHVILLE HOT FRIED CHICKEN BURGER

HOT SAUCE GLAZE, DILL MAYO, PICKLES, FRIES

16

### VEGAN BURGER (vg)

ICEBERG, TOMATO, PICKLE, BURGER SAUCE, SWEET POTATO FRIES

18

Please let us know if you have any allergies or dietary requirements.

There is a discretionary 12.5% service charge added to your bill.

All above prices are inclusive of VAT.

V = vegetarian | VG = vegan

# HOXTON GRILL

## WHITE

	Glass	Carafe	Bottle
Macabeo, Valdemoreda, SPain	8	22	29
Chardonnay, Santa Alegria, Chile	9	25	38
Grillo, Feudo Arancio, Sicily	10.5	30	44
Pinot Grigio 'Trovati', Terre del Noce, Italy	10.5	30	44
Sauvignon Blanc, Castel Firmain, Italy	12	30	48
Soave Superiore, Montegrande, Italy			48
Gavi, La Meirana, Italy	14	45	65

## RED

	Glass	Carafe	Bottle
Tempranillo, Vademoreda, Spain	8	22	29
Montagne St Emilion Merlot, Chateau Negrit, France			48
Primitivo, Visconti della Rocca, Puglia, Italy	9	26	37
Nero d'Avola, Feudo Arancio, Sicily	9	26	37
Montepulciano d'Abruzzo, Barrique, Italy	11	29	44
Shiraz/Carignan, Babylon's, Swartland, SA			46
Cabernet Merlot, Mancura Etnia, Chile			33
Malbec, Finca La Colonia, Mendoza, Argentina	9	26	37
Pinot Noir, Cycle Gladiator, California			49
2019 Zinfandel, Sebastiani, California			89

## ROSE

	Glass	Carafe	Bottle
Garnacha Rosado, Valdemoreda, Spain	8	22	29
Merlot, Isle St Pierre, Rhone, France	9	26	37

## SPARKLING

	125ml	Bottle	125ml	Bottle
Prosecco DOC, Villa Sandhi	9.5	48	Veuve Clicquot Yellow Label, Brut NV	18 120
Blanc de Blanc, Raventos i Blanc, Cataluna, Spain	12	65	Ruinart Blanc de Blancs, Brut NV	195
Lambrusco Rosato 'Quarticello'	11	59		

## BOTTLE BEER

	330ml
Lucky Saint UNFILTERED LAGER, 0.5% ABV	5.5
Peroni 5.1% ABV	5.5
Camden Pale 4% ABV	5.5
Gravity Theory Cider 4.5% ABV	6.5

## DRAUGHT BEER

	Pint
Meantime Greenwich Lager 4.5% ABV	7
Hox Lager 4.1% ABV	7
Guinness 4.1% ABV	7.5
Hoxton Session IPA 5% ABV	7.5

Vintages may vary depending upon availability ~ Glass: 175ml, Carafe: 500ml, 125ml also available upon request.  
There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT. ABV= alcohol by volume.