

the hoxton

Lobby menu

Available from Middy



SNACKS

Olives £4 (Vg) 57kcal

Smoked Almonds £4 (Vg) 407kcal

Sourdough and Glastonbury butter £5 (v) 68kcal

Pitchfork cheddar croquettes, pickled walnut £4 (v) 451kcal

Cobble Lane charcuterie plate, pickles £12 302kcal

Neil's Yard Cheese, house chutney & oat cakes £14 (v) 831kcal

Fries £4 (v) 291kcal

Autumn salad, mustard dressing £5 (Vg) 150kcal

STARTERS

Leek and Charlotte potato soup £7 (Vg) 277kcal

—with potted shrimp on toast +£4 321kcal

Watercress, fennel and Spenwood salad £8 (v) 272kcal

Sheep's curd and beetroot ravioli

& sage butter £11 (v) 420kcal

MAINS

Confit pork belly, watercress and

mustard focaccia sandwich £9 762kcal

Aubergine, mozzarella and tomato

focaccia sandwich £8(v) 468kcal

Roast Crown Prince squash, pearly spelt,

ginger & pumpkin seeds £17 (Vg) 518kcal

Hox Black Label cheeseburger & fries £17 1017kcal

Moving Mountains Vegan burger & fries £17 (Vg) 722kcal

SEASONAL

Granny Smith Gimlet ^{£12}

Ford's Dry Gin, granny smith apple, London Vermouth Co. # 3

Verde Spritz ^{£13}

Mezcal Verde, cucumber, green Jalapeno, London Essence Peach & Jamine Soda

Rose Negroni ^{£14}

Hendrick's Gin, Doppelganger Aperitivo, damask rose

Briar Briar ^{£14}

Monkey 47 gin, lacto-fermented blackberries, lemon, honey

Hand Clap ^{£13}

Remy Martin VSOP, Bacardi Spiced, Coconut, Velvet Falernum,

Coconut Soda

Burnt Peach Punch ^{£13}

Talisker 10y, burnt peach, thyme, vanilla, gruner veltliner, lemon, clarified milk

NON-ALC

Long Atopia ^{£10}

Atopia, citrus soda, Angostura Bitters

Vibrante Spritz ^{£10}

Martini Vibrante, London Essence Roasted Pineapple Soda

SIGNATURE

The Hox Bee ^{£ 1 2}

Ketel One Vodka, honey cordial, London Essence soda

La Jurado ^{£12}

Olmea Altos Plata, London Essence soda, pink grapefruit juice, citrus cordial

Pêché Mignon ^{£17.5}

Perrier Jouet Brut, poached peach St Germain liqueur

Ruby Woo ^{£12}

Bacardi Carta Blanca, Martini bitter, rhubarb, lime, beetroot syrup

Midsummer Night's Dream ^{£12}

Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez

From the Woods of the New World ^{£13}

Woodford Reserve, Martini Rubino, banana spiced cordial, cocoa bitters

WINE BY THE GLASS 125ml

Fizz

Villa Sandi, Prosecco, ITA ^{£9.5}

Nyetimber, Classic Cuvée, UK ^{£14}

Devaux Grande Reserve, Champagne, FRA ^{£16}

Perrier-Jouët, Grand Brut, FRA ^{£16}

Perrier-Jouët, Blason Rosé, FRA ^{£24}

White

Le Paradou Vioginer, FR ^{£6}

Il Folle, Grillo, ITA ^{£7}

Picpoul de Pinet, Domaine de Cantagrils, FRA ^{£7.5}

Framingham, Sauvignon blanc, NZ ^{£8.5}

Gruner Veltliner, Kamptal, AUSTRIA ^{£8.5}

Gandines, Macon Blanc, FRA ^{£11}

Rosé

Cinsault Rosé, Languedoc, FRA ^{£6}

Laballe Brume, Gascony, FRA ^{£7}

Château Aspras, Provence, FRA ^{£7}

Red

Ca' Palma, Sangiovese, ITA ^{£7}

Il Folle, Nero D'Avola, ITA ^{£7}

Château Deville, Bordeaux, FRA ^{£7}

Château Cesseras, Languedoc, FRA ^{£8}

Rouge Cerise, Shiraz, FRA ^{£8.5}

Fleurie, Beaujolais, FRA ^{£9.5}

Draught Beer & Cider

Camden Hells 4.6% ^{£6}

Brooklyn Lager 5.2% ^{£6.5}

Camden Pale Ale 4.0% ^{£6}

Camden IPA 5.8% ^{£6}

Guinness 4.1% ^{£6}

