

12PM - 10.30PM

## SNACKS & NIBBLES

CRISPS & DIP <sup>306KCAL</sup> 4  
sour cream & chives dip

ROASTED NUTS & SPICY  
GIANT CORN <sup>145KCAL</sup> VG 4  
almonds, pecans, cashews, corn

BAKED SOURDOUGH <sup>214KCAL</sup> 5  
sea salt butter, olive oil

NOCELLARA OLIVES <sup>92KCAL</sup> 4  
chilli, lemon, garlic

## SMALL PLATES

INVISIBLE KIEV FOR KYIV <sup>0KCAL</sup> 5  
order the invisible Kiev for Kyiv and a £5 donation will be made to the Choose Love Ukraine Appeal

TAHINI FALAFELS <sup>255KCAL</sup> VG/GF 8  
coconut yoghurt, mint, pomegranate molasses

CURED SCOTTISH SALMON <sup>283KCAL</sup> 11  
grilled flatbread, dill, labneh, fennel seeds

SZECHUAN PEPPERED SQUID <sup>347KCAL</sup> GF 10  
lime, sweet chilli mayo

CRISPY FREE RANGE CHICKEN WINGS <sup>366KCAL</sup> GF 11  
sweet gochujang glaze, sesame

NDUJA & TALEGGIO CROQUETTES <sup>191KCAL</sup> 9  
lime zest, chilli, honey

CHARRED WILD ASPARAGUS <sup>156KCAL</sup> VG/GF 9  
fava bean, macadamia, tarragon dressing

GARLIC FLATBREAD <sup>235KCAL</sup> 7  
ricotta, rosemary, anchovy, rocket

## MAINS

CORNFED GRILLED CHICKEN BREAST <sup>419KCAL</sup> GF 20  
roscoff onions, broad beans, candied beetroot, garden peas, radishes

ORECCHIETTE PASTA <sup>445KCAL</sup> VG 16  
charred zucchini, aubergine & basil pesto

BBQ GLAZED SHETLAND COD <sup>384KCAL</sup> GF 23  
baby spinach, grilled corn, coriander, creole dressing

FLAT IRON STEAK <sup>496KCAL</sup> GF 28  
dry aged 8oz flat iron steak, Béarnaise sauce, watercress, chunky chips

CAULIFLOWER RISOTTO <sup>299KCAL</sup> V/GF 17  
wild mushrooms, Romanesco, aged pecorino

BAKED SEABASS <sup>354KCAL</sup> GF 20  
fennel carpaccio, blood orange, kalamata olives

## BUNS & WRAPS

 with chunky chips or green salad

THE HOX BURGER <sup>618KCAL</sup> 18  
sustainably sourced beef patty, burger sauce, Gruyère, cos lettuce, beef tomato, gherkins, brioche bun

CHICKEN IN A BUN <sup>723KCAL</sup> 17  
buttermilk fried free range chicken, Buffalo sauce, apple slaw, American cheese

MUSHROOM TORTILLA WRAP <sup>187KCAL</sup> VG 16  
portobello mushrooms, turmeric coconut yoghurt, seasonal slaw, radishes

PHILLY CHEESESTEAK <sup>578KCAL</sup> 18  
sliced rump steak, caramelized onions, applewood cheddar, crispy spiralised potato

FISH FINGER SANDWICH <sup>450KCAL</sup> 16  
breaded haddock, brioche bun & gribiche

## SALADS

BURRATA & AUBERGINE <sup>390KCAL</sup> V/GF 16  
heritage tomatoes, baba ganoush, black olives, basil leaves

CHICKEN SCHNITZEL CAESAR SALAD <sup>578KCAL</sup> 15  
cos lettuce, parmesan, anchovies, croutons

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

QUINOA GRAIN BOWL <sup>514KCAL</sup> VG/GF 15  
cauliflower, radishes, avocado, tomatoes, spinach, sweet potato, herb mayo

ADD GRILLED HALLOUMI <sup>5</sup> <sup>313KCAL</sup>, GRILLED CHICKEN <sup>5</sup> <sup>148KCAL</sup>,  
SMOKED SALMON <sup>6</sup> <sup>184KCAL</sup>

## SIDES

CHUNKY CHIPS <sup>489KCAL</sup> V/GF Hox dip 5

CAJUN SWEET POTATO WEDGES <sup>453KCAL</sup> GF Creole mayo 5

SAUTEED SPINACH <sup>121KCAL</sup> GF olive oil, garlic 5

JERSEY ROYALS <sup>150KCAL</sup> GF sea salt butter, fresh mint 5

GREEN SALAD <sup>99KCAL</sup> VG/GF 5

## DESSERTS

RICOTTA CAKE <sup>343KCAL</sup> mascarpone, honey & citrus zest 6

KNICKERBOCKER GLORY <sup>572KCAL</sup> rhubarb, Chantilly, ice cream, almonds 9

SELECTION OF HACKNEY GELATO <sup>448KCAL</sup> GF ice creams and sorbets 6

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.

## FIZZ

BLANC DE BLANCS SPUMANTE BRUT, 9.5 / 48 Villa Sandi, Veneto, Italy	
2021 ENTRE VINYES, Pet Nat Rose, Penedes, Spain	49
2020 RENEGADE JAMIE), Pet Nat, Bachus, Herefordshire, England	52
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy	55
IL FRESCO, Treviso DOC Prosecco Organic, Villa Sandi, Veneto, Italy	58
NV PERRIER-JOUET GRAND BRUT, Champagne, France	14 / 80
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	115
NV PERRIER-JOUET BLASON ROSE, Champagne, France	120
VEUVE CLICQUOT ROSE, Champagne, France	145
NV PERRIER-JOUET BLANC DE BLANCS, Champagne, France	180

## WHITE

2021 SEMILLON/MOSCATEL, La Patagua, Inacayal, Colchagua, Chile	6 / 30
2020 VINHO VERDE, Chin Chin, Quinta do Ermizi, Portugal	7 / 33 Magnum 67
2020 VERDICCHIO, Verdicchio di Metalica, Azienda colle Stefano, Marche, IT	39
2019 SAUVIGNON BLANC, Les Deux Moulin, Loire, France	8 / 40
2020 MOSCATEL, Moscatel Galego, Folias de Baco, Douro, Portugal	49
2020 FIELD BLEND, Dao Branco DOC Alvaro Castro, Dao, Portugal	45
2018 REISLING, Dajoar, Andreas Bender, Mosel, Germany	9 / 51
2020 CHENIN BLANC, Force Celeste Chenin, Mother Rock, Swartland, South Africa	53
2020 ALBARINO, Zarate, Rias Baixas, Spain	58
2020 CHARDONNAY, Atout Vent, Domaine de Thalie, Macon-Bray, Burgundy France	10 / 60
2020 SAUVIGNON BLANC, Sancerre Blanc, Gerard Fiou, Loire, France	70
2020 CHARDONNAY, Chardonnay, Lelie Van Soren, Hemel-en-Aarde, South Africa	78
2020 CHARDONNAY, Chablis, Domaine de Cadet, Chablis, France	84

Measures: 125ML GLS / 750ML BTL

## ROSE

2019 CINSAULT/GRENACHE/SYRAH, Famille Perrin, South-Rhône, France	7 / 35
2020 TREPAT/GRENACHE, Oniric Rosat Entres Vinyes, Penedes, Spain	8 / 42
2020 GRENACHE/CINSAULT/SYRAH, Triennes, Provence, France	45 Magnum 93

## ORANGE

2020 XAREL-IO/PARELLADA, Oniric Brisat, Entre Vinyes, Penedes, Spain,	8 / 45
2021 CHENIN, Stay Brave, Testalonga, Swartland, South Africa,	49
2019 REISLING/SAUV BLANC/MUSCAT, Little Bastard, Staffelter Hof, Mosel, Germany	62 Magnum

## RED

2020 CARIGNAN/PAIS, La Cueva, Inacayal. Ccolchagua, Chile	6 / 30
2020 GRENACHE/TEMPRANILLO, Tres Tinto, Azul y Garanze, Navarra, Spain	7 / 35
2020 GAMAY, Beaujolais, Domaine de Charvay, Beaujolais, France	8 / 45
2020 TEMPRANILLO, Vina Almate, Alfredo Maestro, Ribera del Duero, Spain	49
2019 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	51
2020 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Chianti, Italy	9 / 55
2019 XINOMAVRO, Xinomavro Naoussa, Dalamara, naoussa, Greece	59
2019 PINOT NOIR, Bourgogne Rouge, Olivier Morin, Bourgogne, France	11 / 60
2015 DOLCETTO, Lamilla, Cascina Borgatta, Piedmont, Italy	62
2020 MALBEC, Tresptz, Domaine La Calmette, Cahors, France	65
2019 GRENACHE/SYRAH, Priorat Classic, Lectores Vini, Priorat, Spain	70
2018 MERLOT/CAB SAV & FRANC, Vin de Jardin, Domaine de Galouchey, Bordeaux, France	85
2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy	90
2017 PINOT NOIR, Savigny les Beaunes, Simon Bize, Burgundy, France	96

## SEASONAL COCKTAILS

all non alcoholic

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

## 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
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PÉCHÉ MIGNON CREATED IN PARIS BY GASPARD MIGNON Perrier Jouet Brut, poached peach St Germain liqueur	16
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LA JURADO CREATED IN HOLBORN BY TOM BYRNE Olmecca Altos Plata, pink grapefruit juice, citrus cordial, London Essence soda	13
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RUBY WOO CREATED IN ROME BY IOANA POP Bacardi Carta Blanca, Martini Bitter, Barbaro Zucca, lime, beetroot syrup, egg white	13
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## CLASSICS WITH A TWIST

TRIP COLLINS Absolute Elyx vodka, Martini Ambrato, makrut lime liqueur, lemon, Trip lemon basil CBD infused soda	13
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RHUBARB LAST WORD Hendrick's gin, rhubarb, Green Chartreuse maraschino, lemon	13
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ARCHIE'S HIGBALL Talisker 10, Cynar, Tio Pepe, lemon, London Essence Tonic	14
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CHOCO CARRÉ Rémy Martin VSOP, Woodford Rye, Martini Rubino, crème de cacao blanc, chocolate bitters	15
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SPRITZ SBAGLIATO the Botanist, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco	13
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ADAMO DAIQUIRI Bacardi Carta Blanca, Leblon, pear, apple, lime	13
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NAKED TRUTH Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime	15
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NITRO GOOSE MARTINI Grey Goose, cold brew coffee, coffee liqueur, tonka bean	13
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