

Seated Lunch and Dinner Menu

Chet's Seated Menu

£45 per person
+£5 per person Roti – Curry Dip

Can be served family style on sharing platters or individually plated.
For individually plated, a full pre-order is required.

Starter

Grass-Fed Beef Tartare

Hand-chopped top round steak seasoned with creamy spicy fish sauce, shallots, & lemongrass, served with prawn crackers

Vegan Larb Fritters ^{VG}

Crispy herbal tofu patties with lemongrass, cilantro, lime leaves with creamy goddess sauce

Papaya Salad ^V

Mortar-pounded salad of shredded green papaya with vegan fish sauce, palm sugar, lime juice, bird eye chilli, peanuts

Main Course

Green Curry ^{VG}

With Japanese eggplant, red pepper, and coconut curry broth. Served with roti

Yellow Curry Seabass

Crispy seabass, topped with a yellow curry sauce served with lemongrass, jasmine rice, herbs and lime

Rib Eye Steak

Charbroiled umami-glazed ribeye with Thai chimichurri

Dessert

Banana Roti ^{VG}

Pan-fried roti stuffed with banana and drizzled with condensed milk

Coconut Rice & Mango ^{VG}

Sweet and salty coconut rice pudding with fresh mango

Apple Pie

Clotted cream gelato

Hoxton Seated Menu

£55 per person
+£5 per person Sourdough – Butter

Can be served family style on sharing platters or individually plated.
For individually plated, a full pre-order is required.

Starter

Whipped Pork Rilette

Grilled baguette, gherkin

12 Hour Burrata ^{V, GF}

Grilled fig, aged balsamic

Brussels Sprouts & Secret Smokehouse Salmon

Apple, celery, pecan, tahini lemon dressing

Main Course

Roast Cod

Hot tartare sauce, curry, shoestring

Roasted Pumpkin ^V

Pine nuts, raisins, whey caramel

Grass-Fed Yorkshire Sirloin Steak ^{GF}

Carrot puree, turnips, salsa verde

Dessert

Apple Pie

Clotted cream gelato

Salted Caramel Brownie ^{V, GF}

Cacao nibs

Caramel Budino

Cultured cream, sea salt

