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

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

Main Course

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

Coconut Rice & Mango
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 Rillete
Grilled baguette, gherkin

12 Hour Burrata
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
Pine nuts, raisins, whey caramel

Grass-Fed Yorkshire Sirloin Steak
Carrot puree, turnips, salsa verde

Dessert

Apple Pie
Clotted cream gelato

Salted Caramel Brownie
Cacao nibs

Caramel Budino
Cultured cream, sea salt

Vegan V
Vegetarian VG
Rate includes VAT // 12.5% Service Charge will be added. Please note that all menus are subject to seasonal change.