# the hoxton



Can be served family style on sharing platters or individually plated.

For individually plated, a full pre-order is required.

Add £5 per person Sourdough or Butter,

add £6 per person Roti – Curry Dip or Prawn Cracker

### **All-Round Classic**

3 Courses £50 per person

#### **Starters**

Chet's Wedge Crisp iceberg lettuce, candied pork jowl with blue cheese dressing, spicy & garlicky Nam Jim

Vegan Larb Fritters Crispy herbal tofu patties with lemongrass, cilantro, lime leaves with creamy goddess sauce VG

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

#### Mains

Pineapple Rice Fried rice seasoned with garlic, fish sauce, onion, cashew with Nam Pla Prik V/E/N/Sd

Yellow Curry Fish Confit seabream, topped with a yellow curry sauce served with lemongrass, jasmine rice, herbs & lime

Fried Chicken Khao Soi Chiang Mai curried noodles with Katsu-style fried chicken. Our Khao Soi comes with the fixings already - pickled mustard greens, red onions, coriander, bean sprout

#### Dessert

Salted Caramel Brownie Vanilla gelato, cacao nibs <sup>v</sup>

Coconut Rice & Mango Sweet & salty coconut rice pudding with fresh mango V/M/Sd

Miso Caramel Apple Pie Madagascan vanilla gelato V/G/E/M



## Feeling Fancy?

3 Courses £60 per person

#### **Starters**

Aubergine Wok stir fried fine bean, tenderstem broccoli, Nam Prik Pao, yellow miso, coriander VG/S/Sd

BBQ Mushrooms Sweet soy glazed king brown & seasonal mushrooms seasoned with lime vinegar, wok toasted sesame seeds, coriander VG/Sesame/Sd

Sticky Spicy BBQ Rib Tamarind glazed pork rib seasoned with tingly spicy five spice. Served with Thai herb salad, Nam Jim and lime

#### Mains

Pineapple Rice Fried rice seasoned with garlic, fish sauce, onion, cashew with Nam Pla Prik VIE/N/Sd

3 Flavour Sea Bream Green bean, coriander, spring onion, Thai chilli

Rib Eye Steak Charbroiled umami-glazed ribeye with Thai chimichurri <sup>G/F/S/Sd</sup>

#### **Dessert**

Coconut Rice & Mango Sweet & salty coconut rice pudding with fresh mango V/M/Sd

Miso Caramel Apple Pie Madagascan vanilla gelato V/G/E/M

Thai Tea Pie Fresh cream, gluten-free ginger crust, lime zest <sup>v</sup>

