The Hoxton, Southwark

BITES

Beef short-rib sliders, spiced yoghurt, pickled guindilla pepper, truffle manchego

Wild mushroom croquette, almond & garlic sauce VG, DF, Halal

Brie & cranberry mini quiche, chives V, Halal

Karaage chicken, gochujang ketchup GF, DF

Pani puri, curried cauliflower, shemiji mushrooms VG, DF, Halal

Pigs in blankets, honey mustard glaze

Tempura prawn, sweet chilli sauce

Loch Duart salmon crudo, wasabi mayo, teriyaki glaze, coriander DF, Halal

Bombay potato, lime mayo, pickled spring onion VG, Halal

6 BITES £25pp

8 BITES £30pp

10 BITES £35pp

12 BITES £40pp

Chocolate and raspberry ganache GF, DF, Halal

GF almond cake, vanilla Chantilly GF, Halal

Mixed berry cheesecake with vanilla cream

BOWLS

£10 each
Minimum order of 20 per bowl required

Roasted root vegetable & gem lettuce salad, toasted pumpkin seeds, moscatel wine dressing VG, GF, DF, Halal

Winter vegetables & shiitake mushroom dumplings, light soy broth, crispy shallots, chilli V, Halal

Brussels sprouts & bacon, cranberries, maple-cider glaze GF

Spiced pumpkin mac 'n' cheese, harissa pumpkin cubes V, Halal

Spiced beef meatballs, smoked tomato stew, herb croutons, crispy sage

Prawn cocktail, red chicory, Marie Rose sauce, herring roe GF, DF, Halal

Roasted beets, goats cheese cream, toasted hazelnuts, pear
GF, DF, Halal

Red wine braised Ox cheek, grain mustard mash, parsnip crisp

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.

The Hoxton, Southwark

£75

STARTERS

Wild mushroom & mascarpone tart V, Halal
Red onion ketchup, mushroom velouté & crisps, chives

Loch Duart salmon tataki GF, Halal
Yuzu ponzu dressing, pickled shallots, fennel, lime mayo

Pressed ham hock
Pickled baby vegetables, quail egg, Dijon musard dressing

MAINS

We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.

36 day dry aged sirloin GF
Crispy brussles sprouts, glazed heritage carrots, beef jus

Roasted Delica pumpin VG, DF, Halal
Harissa marinated Delica pumpkin, pepper relish, coconut & pumpkin cream, smoked almonds, pomegranate

Baked Atlantic cod fillet Halal
Champagne beurre blanc, new potatoes, sautéed mussels, samphire dill

DESSERT

Vanilla panna cotta GF
Winter berries compote, blackberry, mint

Salted caramel & chocolate tart Halal
Vanilla bourbon ice cream

Churros VG, DF, Halal
Warm chocolate sauce

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The Hoxton, Southwark

£85

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STARTERS

Yellowfin tuna ceviche GF, DF, Halal
Spicy citrus dressing, pickled fennel & preserved lemon salsa, seaweed caviar

Wild mushroom & mascarpone tart V
Caramelised onion ketchup, mushroom velouté & crisps, chives

Crispy pork belly, hoi sin glaze GF
Sweet potato puree, blood orange, red chilli, watercress

MAINS

Roast rump of lamb DF
Savoy cabbage, black garlic ketchup, savoury granola, caramelised onion

Roasted seabass GF, DF, Halal
Salsify, king oyster mushrooms, celeriac puree, truffle and parsley salsa

Roasted globe artichoke heart VG, GF, DF, Halal
Rocket & vegan Parmesan, XO reduction, pomegranate, herb croutons

DESSERT

Espresso crème brûlée GF
Winter berries compote, blackberry, mint

Chocolate truffle ganache
Vanilla bourbon ice cream

Almond tart VG, GF, DF, Halal
Coconut sorbet, maple syrup & thyme

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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SOMETHING EXTRA?

Charcuterie & crudite board — £24pp

Coppa di Parma, truffle mortadella – buffalo camembert, semi cured manchego

Quince jelly – sea salt crackers – pickled sweet chilli

Triple cooked chips VG, GF, Halal — £8pp

Triple cooked jenga chips, rosemary & paprika salt

Green goodness salad VG, GF, DF, Halal — £20pp

Avocado, round lettuce, cucumber, edamame beans, garden peas, vegan feta

d mousse, spiced seed mix, Moscatel wine dressing

Platter to share — £18pp

Pigs in blankets, honey mustard glaze, Jalepeno cheese croquettes, paprika

Selection of ice cream & sorbet VG, GF, DF available, Halal — £7pp

Vanilla ice cream, strawberry ice cream, Coconut sorbet, lemon sorbet, chocolate sorbet

GET MERRY

First Frost — £16

Vodka, cranberry cordial, spiced ginger ale

Midwinter — £16

Gin, sloe berry, sweet vermouth, chocolate

Snowy Soltice — £16

Tequilla, gingerbread and caramel, orange, lime

Yule Fizz — £17

Prosecco, mulled wine, cinamon

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