

12PM - 10.30PM

SNACKS & NIBBLES

CRISPS & DIP ^{306KCAL} 4
sour cream & chives dip

ROASTED NUTS & SPICY
GIANT CORN ^{145KCAL} VG 4
almonds, pecans, cashews, corn

TEAR & SHARE ^{214KCAL} 5
sourdough bread, confit garlic
butter

NOCELLARA OLIVES ^{92KCAL} 4
chilli, lemon, garlic

SMALL PLATES

TAHINI FALAFELS ^{255KCAL} VG/GF 9
coconut yoghurt, mint, pomegranate molasses

SMOKED MACKEREL PÂTÉ ^{251KCAL} 11
pickled fennel, radish, caperberries, sourdough bread

SZECHUAN PEPPERED SQUID ^{347KCAL} GF 11
lime, sweet chilli mayo

CRISPY FREE RANGE CHICKEN WINGS ^{366KCAL} 11
sweet gochujang glaze, sesame

TRUFFLE AND COMTÉ CHEESE CROQUETTES ^{291KCAL} V 10
pickled walnut ketchup

CHARRED ENGLISH ASPARAGUS ^{GF/DF} ^{191KCAL} V 12
pistachio pesto, poached Fenton Farm egg, dukkah

MAINS

CONFIT DUCK LEG ^{521KCAL} GF 19
chickpea, cannellini & butter bean ragu

ROASTED SEA BREAM ^{486KCAL} GF 24
creamed leeks, pine nuts, capers

FLAT IRON STEAK ^{496KCAL} GF 28
dry aged 8oz flat iron steak, Béarnaise sauce, watercress, skinny chips

ANCHOVY & RED PEPPER LINGUINE ^{479KCAL} GF ON REQUEST 14
linguine with slow cooked peppers, anchovies and chilli

SEASONAL SQUASH RISOTTO ^{468KCAL} GF/ VG ON REQUEST 17
Arborio rice, squash, nduja, mascarpone, parmesan, sage

SPANAKOPITA ^{645KCAL} VG/DF 18
filo pastry bake, toasted walnut, vegan feta, romesco, mixed leaf salad,

DESSERTS

COCONUT TAPIOCA PUDDING ^{VG/GF/DF} 8
mango, pineapple, banana

BRAMLEY APPLE CRUMBLE ^{570KCAL} V 9
caramelised pecans & walnut biscuit crumb, vanilla ice cream

CHOCOLATE BROWNIE ^{505KCAL} V 8
salted caramel ice cream, butterscotch sauce

HACKNEY GELATO ^{448KCAL} GF 6
selection of ice creams and sorbets

BUNS & ROLLS with skinny chips or green salad

THE HOX SMASHED BURGER ^{648KCAL} 19
sustainably sourced double beef patty, burger sauce, American cheese, cos lettuce, crispy shallots & gherkins

BUFFALO CHICKEN BURGER ^{718KCAL} 18
breaded chicken, buffalo sauce, seasonal slaw & blue cheese ranch

JACKFRUIT GYROS ^{408KCAL} VG 16
hummus, cos lettuce, cucumber, coconut yoghurt, flat bread

BEEF SHORT RIB RUBEN ROLL ^{678KCAL} 18
sauerkraut, crispy onion, mustard mayo, Emmental cheese

FISH FINGER ROLL ^{450KCAL} 17
breaded haddock, brioche roll, cos lettuce & tartar sauce

SALADS

SCHNITZEL STILTON COBB SALAD ^{530KCAL} 16
fried chicken, crispy bacon, soft-boiled free-range egg, shredded cos, tomatoes, blue cheese & buttermilk dressing

GREEN GOODNESS ^{349KCAL} VG/GF 15
avocado, edamame, pumpkin seeds, baby gem lettuce, cucumber, broccoli, micro coriander, coriander dressing, seeds

GARDEN VEG GRAIN BOWL ^{504KCAL} VG/GF 15
cauliflower, aubergine, asparagus, broccoli quinoa, warm hummus, rose harissa dressing

ADD GRILLED HALLOUMI 5 ^{313KCAL}, GRILLED CHICKEN 5 ^{148KCAL},
SMOKED SALMON 6 ^{184KCAL}

SIDES

SKINNY CHIPS ^{589KCAL} VG/GF 5

CAJUN SWEET POTATO FRIES ^{453KCAL} GF 5

LOADED FRIES Hox sauce, parmesan, chives ^{535KCAL} VG/GF 6

TENDERSTEM BROCCOLI ^{195KCAL} VG ON REQUEST 5

GREEN SALAD ^{99KCAL} VG/GF 5

VG - Vegan | V - Vegetarian | GF - Gluten free | DF - Dairy 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	62
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	16,5 / 100
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

2021SEMILLON/MOSCATEL, La Patagua, Inacayal, Colchagua, Chile	6,50/35
2022 VINHO VERDE, Chin Chin, Quinta do Ermizi, Portugal	7 / 40 Magnum 80
2021 PICPOUL, Domaine des Lauriers, Langedoc, France	7,80 / 44
2022 SAUVIGNON BLANC, Te Whare Ra, Marlborough, New Zealand	9 / 52
2021 VERDICCHIO, Verdicchio di Matelica, Azienda colle Stefano, Marche, Italy	46
2019 CORTESE, Gavi Marne Oro Le Marne di Carraro Federica, Piedmont, Italy	55
2021 RIESLING, Magnus Trocken, Staffelter Hof, Mosel, Germany	9,50 / 55
2021 CHENIN BLANC, Force Celeste Chenin, Mother Rock, Swartland, South Africa	61
2022 ALBARINO, Zarate, Rías Baixas, Spain	64
2019 PINOT BLANC, Birgit Braunstein, Burgerland, Austria	71
2020 SAUVIGNON BLANC, Sancerre Blanc, Gerard Fiou, Loire, France	72
2021 CHARDONNAY, Les Pierres Levées, Domaine de Thalie, Macon-Bray, Burgundy France	13 / 75
2020 CHARDONNAY, Chardonnay, Lelie Van Soren, Hemel-en-Aarde, South Africa	82
2020 CHARDONNAY, Chablis, Domaine de Cadet, Chablis, France	89

ROSE

2021 CINSAULT/GRENACHE/SYRAH, Famille Perrin, South-Rhône, France	7 / 35
2021 TREPAT/GRENACHE, Oniric Rosat Entres Vinyes, Penedes, Spain	8 / 42

ORANGE

2021 XAREL-IO, Oniric Brisat, Entre Vinyes, Penedes, Spain,	8,50 / 54
2021 CHENIN, El Bandido Stay Brave, Testalonga, Swartland, South Africa,	56
2019 REISLING/SAUV BLANC/MUSCAT, Little Bastard, Staffelter Hof, Mosel, Ger	70 Magnum 138

RED

2020 CARIGNAN/PAIS, La Cueva, Inacayal. Colchagua, Chile	6,50 / 35
2020 GRENACHE/TEMPRANILLO, Tres Tinto, Azul y Garanza, Navarra, Spain	7,50 / 40
2021 MERLOT, Bordeaux Rouge, Cassini, Bordeaux, France	51
2019 SANGIOVESE/SYRAH, Sasyr IGT, Rocca della Macie, Maremma, Tuscany, Italy	9 / 55
2020 PINOT NOIR, Le Mondelot Domain Lacour, Burgundy, France	10 / 55
2021 PRIMITIVO, Fatalone, Gioia del Colle, Puglia, Italy	10,50 / 60
2021 MALBEC, Salvo, Triangles Wines, Uco Valley, Chile	63
2019 CORVINA/RONDINELLA, Valpolicella Ripasso Superiore, Adalia, Veneto, Italy	67
2016 DOLCETTO, Lamilla, Cascina Borgatta, Piedmont, Italy	68
2019 GRENACHE/SYRAH, Priorat Classic, Lectores Vini, Priorat, Spain	72
2020 XINOMAVRO, Xinomavro Naoussa, Dalamara, Naoussa, Greece	72
2018 MERLOT/CAB SAV & FRANC, Vin de Jardin, Domaine de Galouchey, Bordeaux, France	95
2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy	98
2019 PINOT NOIR, Les Perrieres, Simon Bize, Burgundy, France	110
2010 RIESLING, Dhron Hofberger Auslese Staffelter Hof, Mosel, Germany	50

SWEET

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
PÉCHÉ MIGNON CREATED IN PARIS BY GASPARD MIGNON Perrier Jouet Brut, poached peach St Germain liqueur	16
LA JURADO CREATED IN HOLBORN BY TOM BYRNE Olmecca Altos Plata, pink grapefruit juice, citrus cordial, London Essence soda	13
RUBY WOO CREATED IN ROME BY IOANA POP Bacardi Carta Blanca, Martini Bitter, Barbaro Zucca, lime, beetroot syrup, egg white	13
PAPER LEAVES Absolute Elyx, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda	13,5
GOOD OL' SMITH the Botanist, Pimento Dram, apple, cinnamon, lemon	13,5
HOXTON 75 Bombay Bramble, raspberry, gingerbread, lemon, Prosecco	14
OLD FASHIONED DE MI TERRA Volcán Blanco, jasmin & earl grey agave cordial, grapefruit bitters	15
SPRITZ SBAGLIATO the Botanist, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco	13
CUBAN EXPRESS Eminente Riserva 7yr, Discarded Banana Peel Rum, pineapple, agave, lime, black walnut bitters, Pale Ale	13
NAKED TRUTH Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplets	15