

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
- SEAFOOD LINGUINE ^{479KCAL} GF ON REQUEST 18
linguine, prawns, clams, mussels, white wine, chilli, lemon & parsley
- PEA & PECORINO RISOTTO ^{468KCAL} GF/V/ VG ON REQUEST 17
Arborio rice, fresh English sweet peas, Pecorino Romano, pea shoots
- 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} GF/V 8
vanilla ice cream, salted caramel 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, 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} V/GF 5
- CAJUN SWEET POTATO FRIES ^{453KCAL} GF 5
- LOADED FRIES Hox sauce, parmesan, chives ^{535KCAL} V/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 / 54 Villa Sandi, Veneto, Italy	
2021 ENTRE VINYES, Pet Nat Rose, Penedes, Spain	62
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy	58
IL FRESCO, Treviso DOC Prosecco Organic, Villa Sandi, Veneto, Italy	62
NV PERRIER-JOUET GRAND BRUT, Champagne, France	18 / 130
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	135
NV PERRIER-JOUET BLASON ROSE, Champagne, France	155
VEUVE CLICQUOT ROSE, Champagne, France	160
NV PERRIER-JOUET BLANC DE BLANCS, Champagne, France	180

WHITE

2021SEMILLON/MOSCATEL, La Patagua, 6.50/35 Inacayal, Colchagua, Chile	
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
2022 GRECANICO, Sketta, Grecanico IGP, Cantina Marlina, Terre Siciliane, Sicily, Italy	60
2021 CHENIN BLANC, Force Celeste Chenin, Mother Rock, Swartland, South Africa	61
2022 ALBARINO, Zarate, Rias Baixas, Spain	64
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, Chablis, Domaine de Cadet, Chablis, Burgundy, France	89
2020 CHARDONNAY, Saint Veran, Domaine Sumaize-Michelin, Macon, Burgundy, France	98

ROSE

2021 CINSAULT/GRENACHE/SYRAH, Famille Perrin, South-Rhône, France	7 / 35
2021 GRENACHE/SYRAH/CINSAULT Domaine Triennes, Triennes Rose, Provence, France	7.50 / 40
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

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, Mendoza, Argentina	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
2016 SANGIOVESE, Esperianza N8, Rocca delle Macie, Brunello Di Montalcino, Italy	98
2019 PINOT NOIR, Les Perrieres, Simon Bize, Burgundy, France	110
2020 GAMAY, Fleurie Clos de la Grand Cour, Famille Dutraive, Beaujolais, France	115
2020 CABERNET SAUVIGNON/MERLOT La Chapelle, Chateau Haut Bages, Pauillac, Bordeaux, France	120
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	13.5
MIDSUMMER NIGHT'S DREAM CREATED IN SOUTHWARK BY CEDRIC WIEGEL Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez	13.5
FROM THE WOODS OF THE NEW WORLD CREATED IN SOUTHWARK BY JESUS CALVO Woodford Reserve, Martini Rubino, banana cordial, cocoa bitters	14
PÉCHÉ MIGNION CREATED IN PARIS BY GASPARD MIGNON Perrier Jouet Brut, poached peach St Germain liqueur	17.5
LA JURADO CREATED IN HOLBORN BY TOM BYRNE Olmea Altos Plata, pink grapefruit juice, citrus cordial, London Essence soda	14.5

CLASSICS WITH A TWIST

PAPER LEAVES Absolute Elyx, Convert Fig Leaf, Martini Ambrato, walnut bitters, London Essence Soda	13.5
WILD SPRITZ Bombay Sapphire, Lillet Rose, strawberry shrub, lemon, peach & jasmine soda, Prosecco	14.5
SPRITZ SBAGLIATO the Botanist, Lillet Rosé, Martini Bitter, crème de framboise, Villa Sandi Blanc de Blanc prosecco	13
OLD FASHIONED DE MI TERRA Volcán blanco, Jasmine & Earl Grey agave cordial	15
HIDDEN LIE the Botanist, mezcal, apricot, pineapple, lime, peach bitters	15
CUBAN EXPRESS Eminente Reserva 7yr, Discarded Banana Peel Rum. pineapple, Pale Ale, agave, lime, black walnut bitters	13
NAKED TRUTH Casamigos Mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling& Chamomile Droplets	15