

7AM - 2:45 PM

ALL 4

CROISSANT

PAIN AU CHOCOLAT

9.5

12

9

13

12

13

13

12

13.5

14

AVAILABLE FROM 12PM

20

20

20

25

16

SCOTTISH SMOKED SALMON 92KCAL 5

CRISPY STREAKY BACON 359KCAL 5

CUMBERLAND SAUSAGE 490KCAL 5

HASH BROWNS 326KCAL V 4

SMASHED AVOCADO 177KCAL VG 4.5

GRILLED TOMATO 65KCAL VG 4

PORTOBELLO MUSHROOM 14KCAL VG 4

FRUIT BOWL 87KCAL VG 7

ALSO AVAILABLE FROM 12PM

SKINNY FRIES 559KCAL VG/GF 5

MAC 'N' CHEESE 337KCAL V 10

GREEN SALAD 99KCAL VG/GF 5

AVAILABLE FROM 12

CRISPS & DIP 306KCAL 5
crispy shallots, sour cream & chives dip

TEAR & SHARE 214KCAL V 5
sourdough bread, confit garlic butter

MIXED OLIVES 92KCAL 6
chilli, lemon, garlic

ROASTED NUTS & SPICY CORN ^{145KCAL VG} 5
almonds, pecans, corn

HARISSA HALLOUMI 255KCAL V/GF 6
grilled halloumi marinated in sour cherry harissa, lemon,
parsley

AVAILABLE FROM 12PM

JALAPENO CHEESE CROQUETTES 315KCAL V 11
paprika mayo, red chilli

GRIDDLED COURGETTE & RICOTTA TOAST 412KCAL V 14
lemon ricotta, toasted sourdough, hazelnut dukkah

CHICKEN TENDERS 452KCAL 14
buffalo sauce, blue cheese dip

TAHINI FALAFELS	255KCAL VG/GF	10
red pepper hummus, crispy chickpeas, mint		

VG - Vegan | V - Vegetarian | GF - Gluten free

We do our best to serve up all dishes using seasonal and locally and sustainably sourced produce where possible

If you have any special dietary requirements or allergies, please let us know. A discretionary 12.5% service charge will be applied to your bill.

FRESH JUICE *by SQUISH*

GINGER SHOT	3.5
ORANGE	5
APPLE	5
CRANBERRY	5
PINK GRAPEFRUIT	5
PINEAPPLE	5
FIELD OF GREENS apple, cucumber, pear, avocado, rocket, spinach, mint, lime	6
FOREST BERRIEST pomegranate, strawberry, raspberry, apple, grape	6
RISE & SHINE apple, carrot, ginger, turmeric, lemon	6

HOX SIGNATURES

THE HOX-MULE chilli-infused Grey Goose, Pimento Dram, London Essence Ginger Beer, lime, topped with a lemongrass and ginger foam	15
GOODNIGHT MARTINI Bombay Sapphire, chamomile infused Martini Ambrato, walnut and orange bitters	15
ICE BREAKER Woodford Reserve, Bruichladdich, Bitter Koosh, Dr. Hostetters, Dom Benedictine, Martini Rubino, Manzanilla, Angostura	15
AGAVE COLADA Herradura Plata, Casamigos mezcal,Taylor’s Velvet Falernum, pineapple, coconut cream, lime, aromatic spray	15
MILKY WAY Bacardi Ocho, Pussers Gunpowder Spiced, Cointreau, mango, lime oleo saccharum	16

FIZZ

BLANC DE BLANCS SPUMANTE BRUT, Villa Sandi, Veneto, Italy	10/58
ROSE MILLESIMATO, DOC Prosecco Villa Sandi, Veneto, Italy 2021	10 / 58
POMMERY BRUT ROYAL Champagne, France	30 / 144
POMMERY BRUT ROSE Champagne, France	35 / 180

WHITE

2023 PINOT GRIGIO Cantina Castelnuovo Del Garda, Italy	7.5/20/39
2022 PICPOUL DE PINET Villa Des Croix, France	9/25/46
2021 SAUVIGNON BLANC Guy Allion, Loire, France	10/28/52
2023 VINHO VERDE, Chin Chin Quinta do Ermizi, Portugal	45 Magnum 75
2022 CHARDONNAY, Butterfield Station Sebastiani, Sonoma, USA	68

COFFEE *Origin roastery, certified BCorp*

ESPRESSO	3.5
AMERICANO	4
MACCHIATO	3.5
FLAT WHITE	4.5
CAPPUCCINO	4.5
LATTE	4.5
MOCHA	4.5
COFFEE OVER ICE	4
COCOA	
MUSHROOM MAGIC CACAO	4.5
HOT CHOCOLATE	4

CLASSICS WITH A TWIST

NEGRONI CAPRESE Bombay Sapphire, tomato-infused Martini Rubino, Luxardo Bitter Bianco, Basil	15
STOLINOMA Stoli Elit, Italicus, Del Maguey mezcal, agave, London Essence Grapefruit Soda	15
SORT ME OUT Eminente, Doorly’s 5y, Pimento Dram, Galliano L’Authentico, pineapple, lime, coconut	15
NAKED TRUTH Casamigos mezcal, Amaro Montenegro, Green Chartreuse, lychee, lime, Darjeeling & Chamomile Droplets	15.5
DAMN THE WEATHER No.3 London Dry, Martini Rubino, Cointreau, fresh orange juice,	15

2023 ROLLE/SAUVIGNON BLANC/ SEMILLON Roseblood, Provence France	70
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ROSE

2023 GRENACHE/CINSAULT/SYRAH Mirabeau, Provance, France	11/32/65
2023 GRENACHE/SYRAH/CINSAULT Roseblood, Provence, France	12/34/64
2022 GRENACHE/ROLLE/CINSAULT La Réserve, Mirabeau, Provance, France	85

ORANGE

2022 XAREL-IO, PARELLA Entre Vinyes, Penedes, Spain,	9.5/28/54
2022 MUSCAT Pedro Olivares, Blanc d'Argila, Spain	68

TEAS *ethically sourced*

BREAKFAST	4
EARL GREY	4
FRESH MINT	4
FRESH GINGER	4
GREEN	4
JASMINE	4
CHAMOMILE	4
LEMONGRASS & GINGER	4
TRIPLE MINT	4
MATCHA LATTE	5
CHAI LATTE	4.5

SOFT-TAILS

HOX GARDEN CleanT 0.0%, rosemary & grapefruit saccharum, lime, London Essence grapefruit & rosemary tonic	11.5
LAVENDER FIELDS Martini Vibrante, Pentire Adrift, Palette Roots, lavender & citrus cordial, lime, honey & orange blossom bitter, cardamom, London Essence soda	11.5
COASTAL SPRITZ Pentire Coastal, London Essence tonic	11.5

RED

2023 CARIGNAN/PAIS La Cueva, Inacayal, Colchagua, Chille	7.5/20/39
2018 TEMPRANILLO/GARNACHA Perica Olagosa, Rioja Crianza, Spain	8/21/40
2020 SANGIOVESE/SYRAH Sasyr IGT, Rocca della Macie, Tuscany, Italy	10.5/30/58
2023 MALBEC Magna Montis, Uco Valley, Argentina	60
2022 GRENACHE/SYRAH La Garrigue, St. Etienne, Rhone, France	64
2022 BARBERA Hic et Nunc, Del Monferrato DOC, Piedmont, Italy	66

SWEET *served 100ml*

2020 FURMINT/HARSLEVELU Late Harvest, Gergely Makai, Tokaj, Hungary	9.5/55
2010 RIESLING, Dhron Hofberger Auslese, 50 Staffelter Hof, Mosel, Germany [500ml]	