



HOXTON

Festive Menu

Snacks

- Chicken butter, sourdough bread - 6
- Heritage carrot, roasted hazelnuts, mint - 4
- Cheese doughnuts - 5
- Duck liver, plum on toast - 5
- Cod brandade, wild garlic - 5
- Spiced brown shrimp tartlet - 8

Starters

- Celeriac, yolk, apple, dates, Italian truffle - 15
- Trout, wasabi, radish, buttermilk - 10
- Smoked ham, beer, brown cheese, English mustard - 10

Mains

- Cod, potato, crab, seaweed - 20
- Turkey & all the trimmings - 20
- Ox cheek, shallot, sage, chestnut - 20
- Mac & cheese - 15 *add truffle (10 supplement)*

Sides

- Fried brussels, kimchi, chestnut, chilli - 7
- Chantenay carrots, sherry vinegar, honey - 7
- Roast potatoes - 7

Desserts

- Spiced butternut, coffee, yoghurt - 10
- Chocolate tofu, coconut, lime - 10
- Christmas pudding - 10

Hot Scotch

Scotch, Mulled Ginger & Apple Beer, Honey
6.5

Scottish Porn Star

Hopped Passionfruit Russian Standard, Thyme, Super T. Irr Bru
9.5

Mulled wine

5.0

Ambriel Blancs de Blanc

West Sussex, England - 2010
9.75

Billecart-Salmon Rosé

Champagne, France - NV
17.5



HOXTON
NEW YEAR'S EVE

Tasting menu £75pp

Wine pairing £75pp

BBQ heritage carrot, roasted hazelnuts, mint

Cod brandade, wild garlic

Duck on toast

Chicken butter, bread

Scallop, wasabi, radish

Celeriac, yolk, apple, dates, truffle

Roast cod, tartare, baked potato, clams

Venison, chestnut, shallot, "hunters pie"

Cheese doughnuts

Dessert – you decide

Popcorn, cornbread, lemon

Chocolate tofu, coconut, lime

White chocolate, dill, cucumber

If you have any dietary requirements or are concerned about food allergies, e.g nuts, please ask one of our team for assistance when selecting menu items

Tasting Menu 60pp

Wine pairing supplement 55 pp

*Beer pairing supplement 35 pp
(selected from Bean & Wheat)*

Heritage carrot, roasted hazelnuts, mint

Cod brandade, wild garlic

Duck livers, plum on toast

Chicken butter, bread

Celeriac, yolk, apple, dates, Italian truffle

Cod, potato, crab, seaweed

Venison, chestnut, shallot, sage, "hunters pie"

Cheese doughnut

Cranberry, pear, lemon thyme

Dessert – you decide

Spiced butternut, coffee, yoghurt

Chocolate tofu, coconut, lime

White chocolate, dill, cucumber

Hot Scotch

Scotch, Mulled Ginger & Apple Beer, Honey
6.5

Scottish Porn Star

Hopped Passionfruit Russian Standard, Thyme, Super T. Irn Bru
9.5

Mulled Wine

5.0

Ambriel Blancs de Blanc

West Sussex, England - 2010
9.75

Billecart-Salmon Rosé

Champagne, France - NV
17.5

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Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.

Vegetarian Tasting Menu 50 pp

Wine pairing supplement 55 pp

Beer pairing supplement 35 pp
(selected from Bean & Wheat)

Hot Scotch

Scotch, Mulled Ginger & Apple Beer, Honey
6.5

Scottish Porn Star

Hopped Passionfruit Russian Standard, Thyme, Super T. Irn Bru
9.5

Mulled Wine

5.0

Ambriel Blancs de Blanc

West Sussex, England - 2010
9.75

Billecart-Salmon Rosé

Champagne, France - NV
17.5

Heritage carrot, roasted hazelnuts, mint

Farm vegetables, buttermilk, vinaigrette

Beetroot, horseradish

Onion butter, bread

Celeriac, yolk, apple, dates, truffle

Roast carrots, satay, buckwheat

BBQ squash, flatbread, goats cheese

Cheese doughnut

Cherry, yoghurt

Chocolate tofu, plum, pistachio

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Vegan Tasting Menu 50 pp

Wine pairing supplement 55 pp

Beer pairing supplement 35 pp
(selected from Bean & Wheat)

Hot Scotch

Scotch, Mulled Ginger & Apple Beer, Honey
6.5

Scottish Porn Star

Hopped Passionfruit Russian Standard, Thyme, Super T. Irn Bru
9.5

Mulled Wine

5.0

Ambriel Blancs de Blanc

West Sussex, England - 2010
9.75

Billecart-Salmon Rosé

Champagne, France - NV
17.5

Heritage carrot, roasted hazelnuts, mint

Farm vegetables, cashew cheese

Beetroot, horseradish

Olivia olive oil, bread

Celeriac, apple, dates, Italian truffle

Roast carrots, satay, buckwheat

Flatbread, squash, chestnut, sage

Cashew cheese, Italian truffle

Cassis

Chocolate tofu, coconut, lime

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