



HOXTON

Snacks - eat with your hands

- Chicken butter, sourdough bread - 6
- Heritage carrot, roasted hazelnuts, mint - 4
- Cheese doughnuts - 5
- Trout, passion fruit, buckwheat - 5
- Duck, miso, cucumber, spring onion - 8

Starters

- Celeriac, yolk, apple, dates, truffle - 15
- Smoked salmon tart, burnt lemon, dill - 8
- Burratina, romesco, BBQ leeks - 10
- Spiced beef tartare, lovage, amaranth - 10

Mains

- Hake, crab, radish, limestone potato - 20
- Iberico, ajo blanco, date- 23
- Duck, sour cream, black garlic, artichoke - 23
- Mac & cheese - 15 *add truffle (10 supplement)*

Sides

- Romanesco cauliflower, kimchi - 7
- Purple sprouting broccoli, miso, lime, garlic - 7
- Smoked Pink Fir, pickled seaweed- 7

Desserts

- Chocolate, malt, lemon - 10
- Pear, lemongrass, molasses - 10
- Passion fruit, miso, white chocolate - 10

7 course tasting menu - 60

Wine pairing supplement - 60

Beer pairing supplement - 45 (selected from Bean & Wheat)

Snacks / Bread / Celeriac / Hake / Lamb / Cheese / Sweet

Drinks - 9.5

Alfonso

Dubonnet, Bitters, Sugar, Sparkling Wine

Little Italy

Rye Whiskey, Cynar, Sweet Vermouth

Naked & Famous

Mezcal, Aperol, Yellow Chartreuse

Negroni Sbagliato

Sparkling Wine, Campari, Sweet Vermouth

White Americano

Cocchi Americano, Gentian, St. Germain, Rosemary Soda

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

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

Tasting Menu 60pp

Wine pairing supplement 60 pp

Beer pairing supplement 45 pp

(selected from Bean & Wheat)

Snacks – eat with your hands

Heritage carrot, roasted hazelnuts, mint

Trout, buckwheat, passion fruit

Beef, chilli, lovage

Chicken butter, bread

Celeriac, yolk, apple, dates, truffle

Mussel & pumpkin curry, wild rice

Duck, rhubarb, pistachio

Cheese doughnut

Dessert – you decide

Caramelized white chocolate, buckwheat, apple

Chocolate tofu, coconut, lime

Blood orange, lemon balm, oats

Vegetarian Tasting Menu 50pp

Wine pairing supplement 60 pp

Beer pairing supplement 45 pp
(selected from Bean & Wheat)

Snacks – *eat with your hands*

Heritage carrot, roasted hazelnuts, mint

Kohlrabi, apple, dill

Potato, mushroom, artichoke

Onion butter, bread

Celeriac, yolk, apple, dates, truffle

Broccoli, miso, lime, garlic

Flatbread, romesco, BBQ leek

Cheese doughnut

Dessert – you decide

Chocolate, malt, lemon

Pear, lemongrass, molasses

Passion fruit, miso, white chocolate

Vegan Tasting Menu 50pp

Wine pairing supplement 60 pp

Beer pairing supplement 45 pp
(selected from Bean & Wheat)

Snacks – *eat with your hands*

Heritage carrot, roasted hazelnuts, mint

Kohlrabi, apple, dill

Potato, mushroom, artichoke

Vegan butter, bread

Celeriac, apple, dates, truffle

Broccoli, miso, lime, garlic

Flatbread, romesco, BBQ leek

Cashew cheese, truffle

Chocolate, malt, lemon