



HOXTON

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

Snacks - eat with your hands

Chicken butter, sourdough bread - 6

Heritage carrot, roasted hazelnuts, mint - 4

Cheese doughnuts - 5

Cod brandade, wild garlic - 5

Duck liver, plum on toast - 5

Starters

Celeriac, yolk, apple, dates, truffle - 15

Smoked salmon tart, burnt lemon, dill - 8

Burratina, romesco, BBQ leeks - 10

Spiced veal tartare, lovage, amaranth - 10

Mains

Mussel & pumpkin curry, monk's beard, scallop - 20

Pork, black pudding, cabbage, apple - 20

Ox cheek, shallot, sage, chestnut - 20

Mac & cheese - 15 *add truffle (10 supplement)*

Sides

Fried brussels, kimchi, chestnut, chilli - 7

Kale, miso, lime, garlic - 7

Maple parsnips, dukkah - 7

Desserts

Caramelized white chocolate, buckwheat, apple - 10

Chocolate tofu, coconut, lime - 10

Blood orange, lemon balm, oats - 10

7 course tasting menu - 60

Wine pairing supplement - 55

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

Snacks / Bread / Celeriac / Mussel / Pork / Cheese / Sweet

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 55 pp

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

Snacks – eat with your hands

Heritage carrot, roasted hazelnuts, mint

Cod brandade, wild garlic

Duck livers, plum on toast

Chicken butter, bread

Celeriac, yolk, apple, dates, truffle

Mussel & pumpkin curry, monk's beard, scallop

Pork, black pudding, cabbage, apple

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 55 pp

Beer pairing supplement 35 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

Parsnip, maple, dukkah

Flatbread, chestnut, shallot, sage

Cheese doughnut

Dessert – you decide

Chocolate tofu, coconut, lime

Blood orange, lemon balm, oats

Vegan Tasting Menu 50pp

Wine pairing supplement 55 pp

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

Snacks – *eat with your hands*

Heritage carrot, roasted hazelnuts, mint

Kohlrabi, apple, dill

Potato, mushroom, artichoke

Olivia olive oil, bread

Celeriac, apple, dates, truffle

Parsnip, maple, dukkah

Flatbread, chestnut, shallot, sage

Cashew cheese, truffle

Chocolate tofu, coconut, lime