# Restaurant & lounge

Hoxton Bakehouse Sourdough Bread, olive oil, balsamic, smoked sea salt VG 347 kcal 5

#### Small Plates

Burrata, pumpkin coulis, walnut and pumpkin seed granola V 516 kcal 12 Bang Bang Cauliflower, gochujang sauce, spring onion, chilli VG 418 kcal 9 Grilled Tiger Prawns, samphire, chilli, lemon 333 kcal 15 Oak Smoked Salmon, beetroot tartare, dill mayonnaise 388 kcal 12 Garlic & Parmesan Chicken Wings 440 kcal 10 Cream of Carrot & Parsnip Soup, honey roasted pumpkin seeds V 403 kcal 9

### Deli

Salt & Pepper Halloumi Wrap, peppers, onions, fries V 488 kcal 15 Chicken Club, sourdough bread, bacon, egg, tomato, lettuce, fries 828 kcal 16 Crispy Duck Salad, carrots, cabbage, spring onions, hoisin sauce 580 kcal 18 Vegan Poke Bowl, couscous, pickled cabbage, tomatoes, cucumber, carrots, avocado, crispy tofu, hummus dressing VG 544 kcal 16 Add - Prawns 117 kcal | Chicken 178 kcal 8

## Large Plates

Fish & Chips, peas, tartare sauce, lemon 825 kcal 22 Cheeseburger, bacon jam, tomato, lettuce, gherkins, fries 985 kcal 19 Buttermilk Chicken Burger, bacon jam, tomato, lettuce, raw slaw, fries 921 kcal 18 Crab Tagliatelle, broccoli and cherry tomato 788 kcal 24 Butternut Squash Ravioli, caramelised pecans, maple and sage butter VG 729 kcal 20 Chalk Stream Trout, chilli, sweetcorn and seafood orzo 688 kcal 24

Our dry aged steaks are sourced from responsible UK producers and dry-aged for 28 days in a Himalayan salt cave, ensuring exceptional flavour and tenderness 8oz Ribeye Steak, fries, baby leaf and Parmesan salad 905 kcal 32 6oz Fillet Steak, fries, confit shallots, sautéed spinach 712 kcal 38 Add a sauce - Peppercorn 201 kcal | Garlic Butter 214 kcal | Red Wine Jus 174 kcal 3 each Add - Tiger Prawns 177 kcal 9

#### Sides

Fries 225 kcal 6

Crispy Duck Fries, hoisin, cucumber, spring onions 617 kcal 9

Mac & Cheese V 390 kcal 6

Baby Leaf & Parmesan Salad 160 kcal 5

 $\begin{array}{c} Tenderstem {\ensuremath{\mathbb{R}}} \\ \text{Broccoli, smoked almonds, } \\ \text{chilli $V$ 211 kcal $6$} \end{array}$ 

The finer details

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.



ROOFTOP BAR I KITCHEN I CLUB