# Restaurant

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

#### Starters

Grilled Tiger Prawns, samphire, chilli, lemon 333 kcal 14.95

Bang Bang Cauliflower, gochujang sauce, spring onion, chilli VG 418 kcal 8

Chargrilled Beef Tataki, ponzu dressing, crisp shallots 317 kcal 14

Seared Scallops, boudin noir, samphire, orange, brown shrimp butter 429 kcal 15

Severn & Wye Smoked Salmon, beetroot tartare, dill crème fraîche 216 kcal 13

Serrano Ham Croquette, pineapple and pink peppercorn salsa 576 kcal 10.95

Burrata, pumpkin coulis, walnut and pumpkin seed granola  ${
m V}$  516 kcal 12

## Mains

Fish & Chips, Peas, Tartare Sauce, Lemon 825 Kcal 22

Corn Fed Chicken Supreme, chorizo croquette, Tenderstem®, chilli jam 895 kcal 24

Cheeseburger, bacon jam, tomato, lettuce, gherkins, fries 985 kcal 18

Duck Breast, peach compote, walnut granola, charred gem, red wine jus 1161 kcal 28

Roast Salmon Fillet, chorizo, tomatoes, chickpeas and white beans 917 kcal 23.95

Monkfish Fillet Wrapped in Prosciutto, prawns, mussels, spiced sausage and saffron orzo 711 kcal 26

Butternut Squash Ravioli, caramelised pecans, maple and sage butter V 729 kcal 20

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 Beef Fillet, fries, confit shallots, sauteed spinach 712 kcal 38

Add - Tiger Prawns 177 kcal 9

Add a sauce - Peppercorn 201 kcal | Garlic Butter 214 kcal | Red Wine Jus 174 kcal | 3 each

#### Salads

Crispy Duck, carrots, cabbage, spring onions, hoisin sauce 580 kcal 18

Vegan Poke Bowl, crispy tofu, couscous, pickled cabbage, tomatoes, cucumber, carrots, avocado, hummus dressing VG 544 kcal 16

Add a little extra - Prawns 117 kcal | Chicken 178 kcal 8

### 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

Honey & Sesame Seed Mangetout V 222 kcal 6

Green Beans, garlic butter V 388 kcal 6

Roasted Root Vegetables, honey thyme V 347 kcal 6

#### 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 | KITCHEN | CLUB