# Restaurant

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

#### Starters

Grilled Tiger Prawns, samphire, chilli, lemon 333 kcal 15

Burrata, pumpkin coulis, walnut and pumpkin seed granola V 516 kcal 12

Cured Breast of Duck, celeriac remoulade, cherry gel 409 kcal 13

Vegan Feta & Quince Terrine, charred Tenderstem®, roasted hazelnuts VG 401 kcal 10

Cream of Carrot & Parsnip Soup, honey roasted pumpkin seeds V 403 kcal 9

Oak Smoked Salmon, beetroot tartare, dill mayonnaise 388 kcal 12

#### Mains

Roast Breast of Turkey, wrapped in streaky bacon, cranberry and chestnut stuffing, chipolata, red wine sauce 901 kcal 26 Braised Beef Cheeks, forest mushroom, horseradish and thyme jus 871 kcal 24

Wild Mushroom & Three Nut Roast, cranberry relish, vegan gravy VG 709 kcal 20

All of the above are served with roast potatoes and seasonal vegetables

Fish & Chips, peas, tartare sauce, lemon 825 Kcal 22

Cheeseburger, bacon jam, tomato, lettuce, gherkins, fries 985 kcal 19

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 34

6oz Beef Fillet, fries, confit shallots, sautéed 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

Mac & Cheese V 390 kcal 6

Baby Leaf & Parmesan Salad 160 kcal 5

Roast Potatoes V 349 kcal 6

Tenderstem® Broccoli, smoked almonds, chilli V 211 kcal 6

Honey & Thyme Roasted Carrots V 341 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