



Optional Aperitif Extra £6pp: **100Hoxton Champagne Cocktail**, kwai feh lychee liquor, chilli, lemongrass, ginger & lemon

**£22pp**

**Menu feeds 4 guests**

**Chargilled Flatbread** crushed broad bean & mint, sumac feta (v)  
**Sweet Potato & Broccoli Fritters**, spiced yoghurt, honey (v)

**Burnt Eggplant Salad**, toasted coconut, cherry tomato, apple, beetroot, hazelnuts (v/n)  
**Crumbed Halloumi Fingers**, tomato chilli jam (v)

**Pan Fried Hake**, peanut & coriander chutney, coconut tomato sambal (n)  
**Prawn Dumpling** wasabi marie-rose, tobiko, black vinegar reduction

**Veggie Swap-out Options**

**Roast Kohlrabi** bulgar puff, ras el hanout, dill yoghurt (v)  
**Roast Root Vegetables** hazelnuts, whipped goats curd, truffle hong (n/v)

**Lamb Rump** chermoula, goats curd, dukkha (n)  
**Crispy Pork Belly** jalapeno salsa, miso dressing

**Veggie Swap-out Options**

**Sprouts** chestnuts, raisins, tomato, masala  
**Ma-po Eggplant**, tofu, shiitake mushrooms, black bean, sichuan pepper (v/n)

**Chef's selection of desserts**

Our menu is designed for sharing, please ask for advice on portion sizes  
If you have any allergies or dietary requirements please inform a member of staff.



Optional Aperitif Extra £6pp: **100Hoxton Champagne Cocktail**, kwai feh lychee liquor, chilli, lemongrass, ginger & lemon

**£27.50pp**  
**Menu feeds 4 guests**

**Chargrilled Flatbread** crushed broad bean & mint, sumac feta (v)  
**Sweet Potato & Broccoli Fritters**, spiced yoghurt, honey (v)

**Burnt Eggplant Salad** toasted coconut, cherry tomato, apple, beetroot, hazelnuts (v/n)  
**Crumbed Halloumi Fingers**, tomato chilli jam (v)

**Pan Fried Hake** peanut & coriander chutney, coconut tomato sambal (n)  
**Prawns** tamarind, green peppercorn sauce, thai basil

**Veggie Swap-out Option**

**Burrata** pickled plum, yuzu, togarashi, sourdough (v)  
**Roast Kohlrabi** bulgar puff, ras el hanout, dill yoghurt (v)

**Crispy Pork Belly** jalapeno salsa, miso dressing  
**Lamb Rump** chermoula, goats curd, dukkha (n)

**Veggie Swap-out Option**

**Roast Root Vegetables** hazelnuts, whipped goats curd, truffle hong (n/v)  
**Roast Cauliflower** preserved lemon yoghurt, walnut pomegranate salsa (v/n)

**Salt Moss Cave Aged Rib** roast chicory, seaweed butter  
**Chilli Fried Rice** peppers, longanisa meat, prawn sambal, fried egg

**Veggie Swap-out Option**

**Ma-po Eggplant** tofu shitake mushrooms, black bean, sichuan pepper (n)  
**Sprouts** chestnuts, raisins, tomato, masala

**Chef's selection of desserts**

**OR**

**Spiced Old Fashioned**, allspice syrup, Whiskey Thief bourbon, star anise

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Optional Aperitif Extra £6pp: **100Hoxton Champagne Cocktail**, kwai feh lychee liquor, chilli, lemongrass, ginger & lemon

**£34.50pp**  
Menu feeds 4 guests

**Chargrilled Flatbread** crushed broad bean & mint, sumac feta (v)  
**Sweet Potato & Broccoli Fritters** spiced yoghurt, honey (v)

**Burnt Eggplant Salad** toasted coconut, cherry tomato, apple, beetroot, hazelnuts (v/n)  
**Crumbed Halloumi Fingers** tomato chilli jam (v)

**Pan Fried Hake** peanut & coriander chutney, coconut tomato sambal (n)  
**Prawn Dumpling** wasabi marie-rose, tobiko, black vinegar reduction  
**Salt & Peppered Squid** nuoc cham, lychee & herbs

**Veggie Swap-out Option**

**Burrata** pickled plum, yuzu, togarashi, sourdough (v)  
**Roast Kohlrabi** bulgar puff, ras el hanout, dill yoghurt (v)

**Lamb Rump** chermoula, goats curd, dukkha (n)  
**Crispy Pork Belly** jalapeno salsa, miso dressing  
**Whole Baby Chicken** adobo, lime, sweet and spicy patis

**Veggie Swap-out Option**

**Roast Root Vegetables** hazelnuts, whipped goats curd, truffle hong (n/v)  
**Roast Cauliflower** preserved lemon yogurt, walnut pomegranate salsa (v/n)

**Salt Moss Cave aged Rib** roast chicory, potato crisp, seaweed butter  
**Chilli Fried Rice** peppers, veggie sambal, fried egg, chilli (v)

**Veggie Swap-out Option**

**Ma-po Eggplant** tofu shitake mushrooms, black bean, sichuan pepper (v/n)  
**Sprouts** chestnuts, raisins, tomato, garam masala

**Chef's selection of desserts**

**OR**

**Hoxton Espresso Martini** frangelico, cherry heering, coffee heering, vanilla  
**Spiced Old Fashioned** all spice syrup, woodford reserved bourbon, star anise

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