



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

£22pp

Menu feeds 4 guests

Chargrilled Flatbread cauliflower yoghurt, pomegranate (v)

Sweet Potato & Broccoli Fritters spiced yoghurt, honey (v)

Burnt Eggplant Salad toasted coconut, cherry tomato, apple, beetroot, hazelnuts (ve/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 Option

Roasted Courgette whipped feta, chickpea, peas, sunblush tomatoes (v)

Roast Root Vegetable hazelnuts, whipped goats curd, truffle hong (n/v)

Lamb Rump chermoula, goats curd, dukkha (n)

Crispy Pork Belly jalapeno salsa, miso dressing

Veggie Option

Saffron Potato preserved lemon, raisins, spiced yoghurt (v)

Mapo 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 cauliflower yoghurt, pomegranate (v)
Sweet Potato & Broccoli Fritters spiced yoghurt, honey (v)

Burnt Eggplant Salad toasted coconut, cherry tomato, apple, beetroot, hazelnuts (ve/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 Option

Burrata, pickled plum, yuzu, togarashi, sourdough (v)
Roasted Courgette whipped feta, chickpea, peas, sunblush tomatoes (v)

Crispy Pork Belly jalapeno salsa, miso dressing
Angus Beef truffle honey, salsa verde, chicory, parmesan

Veggie Option

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

Lamb Rump chermoula, goats curd, dukkha (n)
Chilli Fried Rice peppers, longanisa meat, prawn sambal, fried egg

Veggie Option

Mapo Eggplant tofu shitake mushrooms, black bean, sichuan pepper (n)
Saffron Potato preserved lemon, raisins, spiced yoghurt (v)

Chef's selection of desserts

OR

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

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



£34.50pp
Menu feeds 4 guests

Chargrilled Flatbread cauliflower yoghurt, pomegranate (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
Salt & Peppered Squid, nuoc cham, lychee & herbs

Veggie Option

Burrata, pickled plum, yuzu, togarashi, sourdough
Roasted Courgette whipped feta, chickpea, peas, sunblush tomatoes (v)

Angus Beef truffle honey, salsa verde, chicory, parmesan
Crispy Pork Belly jalapeno salsa, miso dressing
Whole Baby Chicken adobo, lime, sweet and spicy patis

Veggie Option

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

Lamb Rump chermoula, goats curd, dukkha (n)
Chilli Fried Rice peppers, longanisa meat, veggie sambal, fried egg, chilli (v)

Veggie Option

Ma-po Eggplant, tofu shitake mushrooms, black bean, sichuan pepper (n)
Saffron Potato preserved lemon, raisins, spiced yoghurt (v)

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

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.