

DINNER

SMALL PLATES

CELERIAC VELOUTÉ 10 parmesan, oyster mushrooms pumpkin seeds	TERRINE 9 roasted pear, nut crumble mustard	SCALLOPS 16 sweetcorn purée, radicchio Vendée ham
SEA BREAM CEVICHE 14 Coriander tiger milk, sweet potato, avocado, crispy spiced plantain	CAULIFLOWER 13 crispy egg, truffle	SNAIL TOAST 13 charred garlic sourdough pickled shallot herb butter
	BEETROOTS AND GOAT'S CHEESE SALAD 15 spiced seeds, nuts, fennel	

LARGE PLATES

WILD MUSHROOM GNOCCHI	20
Jerusalem artichoke chips, parmesan	
MARKET FISH	22
chef's choice	
HOXTON CHEESE BURGER	18
fries, salad	
ENTRECOTE 300G	33
fries, bearnaise, mustard leaf salad	
BABY CHICKEN	28
blue cheese puree, roasted cauliflower, hazelnut, peppercorn jus	
PUMPKIN TRIO	17
pumpkin purée and pickles, puffed rice	
GRILLED OCTOPUS	26
tomato fondue, crispy potatoes, capers, chili, chorizo	

SIDES

FRIES	4
with truffle +2	
SEASONAL VEGETABLE	5
pine nuts, parsley	
MAC & CHEESE	6
POMME PURÉE	5
with bone marrow +2	

DESSERTS

COCONUT MERINGUE	9
chocolate cream, coconut	
PEAR CRUMBLE	9
caramel, pistacchio	
ALMOND DACQUOISE	9
clementines, white chocolate crémeux	
GLOUTON COFFEE	9
ICE CREAMS AND SORBETS	8

All prices are net in €, including VAT 10%.

If you have a food allergy or intolerance please let your server know. Alternatively we have a list of allergens available from your server at anytime. We will gladly accept your restaurant ticket, apart from the weekend. We do not offer change from the unused ticket value. Cheques are not accepted.