

DINNER

SMALL PLATES

CELERIAC VELOUTÉ 10
parmesan, pickled mushrooms
fritters, pumpkin seeds

TERRINE 9
roasted pear, nut crumble
mustard

SCALLOPS 16
sweetcorn puree, radicchio
Vendée ham

SEA BREAM CEVICHE 15
tiger milk, sweet potato
avocado, coriander, crispy spiced
plantain, onion, peppers

CAULIFLOWER 13
crispy egg, truffle oil

SNAIL TOAST 13
charred garlic sourdough
pickled shallot
herb butter

LARGE PLATES

BEETROOTS AND GOAT'S CHEESE SALAD15
spiced seeds, nuts, fennel

WILD MUSHROOM GNOCCHI20
Jerusalem artichoke chips, parmesan

MARKET FISH22
chef's choice

HOXTON BURGER fries, salad16
THPB : caramelized onions, matured cheddar +2

ENTRECOTE 300G33
fries, bearnaise, mustard leaf salad

BABY CHICKEN28
blue cheese puree, roasted cauliflower, hazelnut, peppercorn jus

PUMPKIN TRIO17
pumpkin purée and pickles, puffed rice

GRILLED OCTOPUS26
tomato fondue, crispy potatoes, capers, chili, chorizo

SIDES

FRIES4
with truffle +2

SEASONAL VEGETABLE5
pine nuts, parsley

MAC & CHEESE6

POMME PURÉE5

SEASONAL SALAD5

DESSERTS

CHEESE PLATE10
cheese trio, dates, grappes, pear-mustard confit

COCONUT MERINGUE9
chocolate cream, shortbread, coconut

PEAR CRUMBLE9
caramel, pistacchio

CRISPY TUILE9
blood orange cream, zest and supreme

GLOUTON COFFEE9

ICE CREAMS AND SORBETS8