

HOXTON GRILL

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WINE

WHITE

	Glass	Carafe	Bottle
Maison Vincent, Languedoc, France	7.5	20	29
Chardonnay, Santa Alegra, Chile	8	24	33
Grillo, Feudo Arancio, Sicily	9	26	36
Pinot Grigio 'Trovati', Terre del Noce, Italy	9.5	27	38
Sauvignon Blanc, Castel Firmian, Trentino, Italy	11	30	45
Gavi di Gavi, La Meirana, Piemonte, Italy	12.5	36	52

RED

	Glass	Carafe	Bottle
Maison Vincent, Languedoc, France	7.5	20	29
Nero d'Avola, Feudo Arancio, Sicily	8.5	25	35
Malbec, Finca La Colonia, Mendoza, Argentina	9	26	37
Montepulciano d'Abruzzo, Barrique, Italy	9.5	27	39
Cabernet Sauvignon, Lost Angel, California	12	34	49

ROSE

	Glass	Carafe	Bottle
Maison Vincent, Languedoc, France	7.5	20	29
Lady A, Provence IGP, France	11.5	32	46
Lady K, Coteaux d'Aix en Provence, France (org)			70

SPARKLING

	125ml	Bottle
Prosecco Treviso DOC, Luna Argenta, Brut NV	8.5	38
Thienot, Brut NV	12.5	69



**SCAN TO VIEW
A MENU WITH
CALORIES**

Please let us know if you have any allergies or dietary requirements. Adults need around 2000 kcal per day. There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT. Vintages may vary depending upon availability Glass: 175ml, Carafe: 500ml, 125ml also available upon request

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CLASSICS

ALL 13.5

FRENCH MARTINI

AMASS VODKA, CHAMBORD, PINEAPPLE

CLOVER CLUB

BOMBAY SAPPHIRE GIN, EGG WHITE,
RASPBERRY, LEMON

PALOMA

PATRON REPOSADO, LIME, GRAPEFRUIT SODA

NEGRONI

BOMBAY SAPPHIRE GIN, CAMPARI, MARTINI
ROSSO

HOUSE TONIC

ALL 13

PICANTE DE LA CASA

PATRON REPOSADO TEQUILA, CHILLI,
CORIANDER, LIME, AGAVE

EASTERN STANDARD

42 BELOW OR BOMBAY SAPPHIRE GIN
LIME, CUCUMBER, MINT

SOHO MULE

42 BELOW, HOUSE-MADE
GINGER SYRUP, LIME, SODA

CALLE OCHO

BACARDI OCHO RUM, COCONUT, LIME,
CACAO, BITTERS, CHAMPAGNE

NON ALCOHOLIC

7

VIBRANTE SPRITZ

MARTINI VIBRANTE, TONIC,
ORANGE

EASTERN FIZZ

PENTIRE SEAWARD, CUCUMBER, MINT, LIME,
SODA

PENTIRE & TONIC

PENTIRE ADRIFT, LIGHT TONIC WATER,
ROSEMARY

VIRGIN PICANTE

PENTIRE ADRIFT, CHILLI, CORIANDER, LIME,
AGAVE

BOTTLED BEER

LUCKY SAINT UNFILTERED LAGER, 0.5% ABV	5
PERONI 5.1% ABV	5.5
WORK IPA 5.4% ABV	5.5
THE TAUNTON CIDER 500ML, 4% ABV	6.5

DRAUGHT BEER

HEINEKEN 5%ABV	6.5
POSH LAGER 4.1% ABV	6.5
GUINNESS 4.1% ABV	6.5
RIDE, SESSION IPA 4% ABV	6.5

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BITES

AUBERGINE FRIES (PB) 8
FENNEL MAYO

SMOKED CHICKEN WINGS 10
CHILLI, GINGER

NACHOS (PB) 12
VEGAN CHEESE, CHILLI

NEW ENGLAND CRAB CAKES 14
OLD BAY MAYO

SANDWICHES

ADD **FRIED EGG** 1 | **BACON** 2

MONTE CRISTO 14
CRANBERRY SAUCE

PHILLY CHEESE STEAK 16
FRIES

DIRTY VEGAN BURGER (PB) 18
MUSTARD, ICEBERG, TOMATO, PICKLE,
SWEET POTATO FRIES

HOX CHEESEBURGER 18
DOUBLE 20
ONION, PICKLE, DIJONNAISE, FRIES

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients.
There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.

pb: plant based, v: vegetarian