

# HOXTON GRILL

## APPETIZERS

<b>PULLED PORK BUN</b> CANDIED CHILLI, CRACKLING 5	<b>ZUCCHINI FRIES (V)</b> AIOLI 6	<b>HONEY CHICKEN WINGS</b> CHILLI, SESAME, CORIANDER 6/11	<b>AVOCADO DIP (PB)</b> CORN CHIPS, SALSA, LIME 8
<b>PADRON PEPPERS (PB)</b> SPICY HUMMUS 6	<b>MAC &amp; CHEESE BITES (V)</b> HARISSA MAYO 6	<b>BEEF MEATBALLS</b> TOMATO SAUCE, PARMESAN 8	<b>SOFT SHELL CRAB</b> KIMCHI MAYO 9

## SOUP & SALADS ADD OVEN ROASTED CHICKEN OR THICK CUT MAPLE BACON 3

<b>JERUSALEM ARTICHOKES</b> <b>SOUP (PB)</b> TRUFFLE 6	<b>ROOT VEGETABLES (V)</b> PECANS, CASHEL BLUE, CHAMPAGNE VINAIGRETTE 8/12	<b>CAESAR</b> GARLIC CROUTONS, BABY GEM 9/13	<b>COBB</b> CRAB, POACHED EGG, AVOCADO, LEMON 11/15
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## GRILL ALL STEAKS SERVED WITH FRIES OR SALAD

<b>SKIRT STEAK 8oz</b> CRISPY SHALLOTS 16	<b>SALMON</b> CAULIFLOWER, WILD RICE 18	<b>NY STRIP 10oz</b> ROSEMARY SALT 26	<b>NY STRIP FOR TWO 34oz</b> ROAST GARLIC 60
<b>COD</b> PURPLE BROCCOLI, FENNEL, GREMOLATA 17	<b>SLOW COOKED SMOKED SHORT RIB</b> COLESLAW 22	<b>RIB-EYE ON THE BONE 13oz</b> HORSERADISH, WATERCRESS 29	<b>SAUCES</b> BEARNAISE, CHIMICHURRI, BBQ, GREEN PEPPERCORN, BLUE CHEESE

## SANDWICHES ALL SERVED WITH FRIES OR SALAD

<b>GRILLED CHEESE (V)</b> AGED CHEDDAR, BLOOMER 9	<b>BRISKET PHILLY CHEESE STEAK</b> PROVOLONE 14
<b>VEGGIE BURGER (V)</b> QUINOA, BEETROOT, ARUGULA 12	<b>HOXTON CHEESEBURGER</b> AMERICAN CHEESE, ONION JAM, HOUSE KETCHUP 15
<b>TURKEY BLT</b> THICK-CUT BACON, AVOCADO, HARISSA 13	<b>HOXTON BLUE CHEESEBURGER</b> CASHEL BLUE, BACON 16

## SPECIALTIES

<b>MAC &amp; CHEESE (V)</b> 12 ADD CHORIZO/JALAPENO 3	<b>ROAST CAULIFLOWER (PB)</b> SAVOURY GRANOLA, PECAN CREAM 14
<b>HICKORY SMOKED PORK RIBS</b> SWEET & SOUR PICKLES 15	<b>FLAT IRON CHICKEN</b> ROAST GARLIC, OREGANO 17

## SIDES ALL AT 4.50

<b>FRIES / SWEET FRIES (PB)</b>
<b>PURPLE POTATOES (PB)</b>
<b>ROCKET &amp; PARMESAN (V)</b>
<b>BLACKENED GREEN BEANS (PB)</b> CANDIED CHILLIES
<b>BUTTER LETTUCE (V)</b> AVOCADO, GREEN GODDESS

### LUNCH COMBO

12-4PM, MONDAY-FRIDAY

CHOOSE 2: SALAD/SOUP/SANDWICH 10  
ADD CHICKEN OR CRAB IN SALAD 1

### FOUR TO SEVEN

4-7PM, TUESDAY-FRIDAY

SELECTED APPETIZERS AT 4 & COCKTAILS AT 7

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.

V= vegetarian | PB= plant based

# HOXTON GRILL

## WHITE

	Glass	Carafe	Bottle		Glass	Carafe	Bottle
Vermentino, Griffin Ridge, Languedoc, France	6.5	17	24	Picpoul de Pinet, Domaine Delsol, France	8.5	25	34
Macabeo, Valdemoreda, Spain			25	Chardonnay, Cycle Gladiator, California, USA	9	26	37
Chenin Blanc, Riebeek, Swartland, Sth Africa	7	19	27	Sauvignon Blanc, Lanark Lane, Marlborough NZ	9.5	27	39
Torrontes, La Colonia, Mendoza, Argentina			28	Macon-Villages, Domaine Perraud, Burgundy, France			42
Soave Classico, Monteforte, Veneto, Italy			28	Gavi di Gavi La Meirana, Piemonte, Italy	11.5	32	46
Sauvignon Blanc, La Prade, Languedoc, France			29	Riesling, Firestone, Central Coast, California			44
Unoaked Chardonnay, Santa Alegria, Chile			29	Pouilly Fume, Domaine Bel Air, Loire, France			55
Pinot Grigio 'Dolomiti', Terre del Noce, Italy	7.9	22	32	Chardonnay, Saintsbury, Carneros, California			75

## RED

Grenache, Griffin Ridge, Languedoc, France	6.5	17	24	Pinot Noir, Cycle Gladiator, California	10	28	40
Nero d'Avola, Pieno Sud, Sicily, Italy			25	Cabernet Franc, Valduga, Raizes, Brazil			41
Tempranillo Barrica 3, Castilla y Leon, Spain			26	Malbec 'Single Vineyard', Decero, Argentina			42
Cabernet Merlot, Mancura Etnia, Chile			26	Montagne St Emilion, Vieux Chateau Negrit, France			43
Primitivo, Visconti della Rocca, Puglia, Italy	7	19	27	Cabernet Sauvignon, Lost Angel, California	11	30	44
Carmenere, d'Alamel by Lapostolle, Chile			29	Zinfandel, Joel Gott, California			48
Malbec, La Colonia, Mendoza, Argentina	8	22	32	Pinot Noir, Sebastiani, Sonoma, California			55
Corbieres, Chateau St Lucie, Roussillon, France			32	Chateau Perron, Lalande de Pomerol, France			65
Montepulciano d'Abruzzo, Barrique, Itynera, Italy	8.5	28	35	Cabernet Sauvignon, Sebastiani, Alexander Valley, California			75
Merlot, Guenoc, California, USA			35	Amarone, Alpha Zeta, Veneto, Italy			80
Cannonau 'Primo Scuro', Mesa, Sardinia, Italy			37	Cabernet Sauvignon, Antica, Napa Valley, California			110

## ROSE

Grenache, Griffin Ridge, Languedoc, France	6.5	17	24	Lady A, Provence IGP, France	9.5	26	38
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## SPARKLING

	125ml	Bottle		125ml	Bottle
Prosecco Treviso DOC, Luna Argenta, Brut NV	8.5	38	Perrier Juvet	13	72
Casa Valduga Tradicional Rose, Brut Vintage, Brazil		45	Veuve Clicquot Yellow Label, Brut NV		86
Collet, Brut NV	11	56	Ruinart Rose, Brut NV		115
Collet Rose, Brut NV		64	Dom Perignon, Brut Vintage		195

## BOTTLE BEER

Sol / Peroni	4.8	Camden Pale Ale	4.9
Brooklyn Lager / Shoreditch blond	5	Amstel	4.9
Sierra Nevada	5	Heineken	4.9
Aspall's Cider	5	Guinness	5.25

## DRAUGHT BEER

Vintages may vary depending upon availability ~ Glass: 175ml, Carafe: 500ml, 125ml also available upon request

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