

## OPENING HOURS

Monday to Sunday  
07:00 — 23:00

Follow us on @brushhoxtan

# THE BRUSH

## GRAND CAFÉ

## COUNTER

Enjoy tea, coffee & something from the Counter  
everyday from 15:30 — 17:30 for £6.

Ask a member of our team for more details

### COMBO

SERVED BETWEEN 12:00 — 16:30

MONDAY - FRIDAY

CHOOSE YOUR SOUP & SANDWICH FOR £12

French Onion Soup, Gruyère, Croûton  
San Marzano Tomato Soup (vg)

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Half Croque Monsieur (Add Egg £2)

Half Salt Beef Sandwich

Avocado Toast, Chilli, Lime (v)  
(Add Egg £2)

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### NIBBLES

Crudites, Blue Cheese Dip (v) ..... 7  
Ibérico Lomito ..... 7  
Baked Bread Basket, Sea Salt Butter (v) ..... 4  
Green Nocellara Olives (vg) ..... 3  
Padrón Peppers, Lime (vg) ..... 6

### TO START

Beef Tartare, Confit Egg, Sourdough ..... 14  
Burrata, Heritage Tomato, Basil Oil (v) ..... 12  
Prawn Cocktail, Avocado, Marie Rose ..... 12  
French Onion Soup, Gruyère, Croûte ..... 9  
Goldstein Salmon, Rye Bread, Lemon ..... 12

### FLATBREADS

Heritage Tomatoes, Basil, Coconut  
Cheese (vg) ..... 12  
'Nduja, Mozzarella, Basil ..... 12  
Anchovies, Olives, Asparagus, Bottarga ..... 12

Grilled Aubergine, Ricotta, Pine Nuts (v) ..... 12  
Gruyère, Bacon, Caramelised Onions ..... 12  
Cultivated Mushrooms, Parmesan, Truffle ..... 12

### SALADS

Kale (vg) ..... 15  
*Cashews, Avocado, Squash*  
Beets (v) ..... 16  
*Grains, Corn, Goat's Curd, Feta*  
Chicken Caesar ..... 18  
*Bibb Leaves, Parmesan, Croutons*  
Chopped (v) ..... 15  
*Tofu, Pickles, Potatoes, Egg, Watercress, Broccoli, Bois Boudran Dressing*  
Tuna Niçoise ..... 19  
*Bonito Tuna, Baby Gem, Boiled Egg, Anchovies*

### MAINS

Veal & 'Nduja Meatballs, Roast Potatoes, Parmesan ..... 17  
Pan-Seared Salmon, Braised Chicory ..... 22  
Wiener Schnitzel, Cucumber & Dill Salad, Parsley Potatoes ..... 18/29  
Aubergine Schnitzel, Tomato Salad (vg) ..... 16  
Orecchiette, Basil, Pine Nuts, Garlic Oil (v) ..... 12/18  
Moules-Frites, Chilli & Lemon Thyme ..... 18  
Bavette Steak, Parsley Frites ..... 19

### JOSPER GRILL

Roast Chicken (Half or Whole) ..... 20/39.5  
*Garlic & Red Onion Jus*  
Charred Hispi Cabbage (vg) ..... 16  
*Pickled Shallots, Almonds, Oat Jalapeño Mayo*  
250g Charolais Rib-Eye ..... 32  
*Green Peppercorn Sauce, Braised Shallot, Watercress*  
The Brush Burger ..... 18  
*Bacon, Cheddar Cheese, Bone Marrow Relish, Frites*  
Grilled Monkfish Chop ..... 28  
*Clam Velouté*

### SIDES

Mac & Cheese (v) ..... 5  
Frites (vg) ..... 5  
Sprouting Broccoli, Chilli, Almonds (vg) ..... 5  
French Beans, Garlic (vg) ..... 5  
Endives, Walnuts, Apple (v) ..... 5  
Mesclun Leaves, Vinaigrette (vg) ..... 5  
Carrots, Burnt Butter, Sage (v) ..... 5

### TO FINISH

Choux, Mango, Basil (v) ..... 7  
Vanilla Crème Brûlée (v) ..... 7  
Basque Cheesecake, Strawberry Compote (v) ..... 7  
Raspberry Mille-Feuille, Diplomat Cream (v) ..... 7  
Isle of Wight Blue Cheese (v) ..... 12

### FROM THE COUNTER

Chocolate Gateaux ..... 6.5  
Éclair ..... 6.5  
Blueberry Amandine ..... 6.5  
Apple Tarte ..... 6.5  
Lemon Meringue ..... 5



## COCKTAILS

Bourbon & Croissant - <i>nutty, sweet</i> <i>Bulleit Bourbon, Halzenut, Cocoa, Croissant, Aromatic Bitters Blend</i>	14
Gimlet on the Stalk - <i>herbal, fresh</i> <i>Absolut Elyx, Lemongrass, Macerated Rhubarb, Tonka, Citrus</i>	14
Call Me Nutty - <i>hearty, fruity</i> <i>Woodford Reserve Bourbon, Chestnut, Peach, Dry Vermouth</i>	14
E2 Punch - <i>clear, smooth</i> <i>Macerated Hoxton Banana Rum, Toasted Oat, Orgeat, Cointreau</i>	15
Cocoa Royal - <i>sweet, aromatic</i> <i>Martel VS, Cocoa Nibs, Raspberry Pinot, Telmont Brut Réserve Champagne</i>	15
Rosa Paloma - <i>zesty, fresh</i> <i>Olmeca Blanco Tequila, Elderflower, London Essence Grapefruit Soda, Citrus</i>	14
A Sour, Please - <i>floral, sour</i> <i>Plymouth Gin, Assam Tea, Bergamot, Citrus</i>	14

## BEER

Bright Lights Pilsner Half Pint	5.5	Lucky Saint 0%	7
Bright Lights Pilsner Pint	8	Sassy Cidre Brut	7
Bright Lights Pilsner Bottle	7		
Prime Time IPA	7		

## NON-ALCOHOLIC COCKTAILS

Dirty D - <i>fruity, spiced</i> <i>Feragaia, Spiced Ginger, Orgeat, Lemon Verbena, Pink Peppercorn</i>	10
Citrus Touch - <i>sweet &amp; sour</i> <i>Pentair Coastal Spritz, Citrus Sherbet, Peach, Lemon Sorbet Foam</i>	10
Pink - <i>zesty, fresh</i> <i>Pentire Seeward, Elderflower, Pink Grapefruit Soda, Citrus</i>	10

## SPARKLING WINE

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Prosecco 'Argeo' <i>NV, Ruggeri, Veneto, Italy</i>	8	45
Lambrusco dell'Emilia 'Solco' <i>NV, Paltrinieri, Emilia-Romagna, Italy</i>	10	63
Telmont Brut Réserve <i>NV, Champagne, France</i>	14	85
Telmont Brut Rosé <i>NV, Champagne, France</i>	16	96
Billecart Salmon Brut Rosé <i>NV, Champagne, France</i>	156	
Ruinart Blanc de Blancs <i>NV, Champagne, France</i>	172	
Dom Pérignon <i>2013, Champagne, France</i>	347	

## WHITE WINE

	🍷	🍷
Anciens Temps <i>2022, Blanc, Vin de France, France</i>	7	29
Cortese 'Amonte' <i>2022, Cantine Volpi, Piemonte, Italy</i>	9	35
Trebbiano Garganega <i>2022, Pontepietra, Veneto, Italy</i>		37
Muscadet Sevre et Maine <i>2022, Poyet, Loire, France</i>	10	39
Verdejo <i>2022, Duquesa de Valladolid, Rueda, Spain</i>	11	45
Fiano 'Molino a Vento' <i>2022, Tenute Oristaldi, Sicilia, Italy</i>		47
Azevedo <i>2022, Quinta do Azevedo, Vinho Verde</i>	12	48
Gruner Veltliner Vom Haus <i>2022, Pfaffl, Niederostereich, Austria</i>		49
Picpoul de Pinet <i>2022, Baron de Badassière, Languedoc, France</i>	13	51
Pinot Grigio <i>2022, Colterenzio, Alto Adige</i>		52
Muscadet Sèvre et Maine Sur Lie <i>2022, Château du Coing de St. Fiacre, Loire, France</i>		56
Assyrtiko <i>2022, Kir-Yianni, Macedonia, Greece</i>		59
Gewürztraminer Réserve <i>2020, Cave de Hunawehr, Alsace, France</i>		63
Gavi di Gavi 'Lugarara' <i>2022, La Giustiniana, Piemonte, Italy</i>		67

## RED WINE

	🍷	🍷
Anciens Temps <i>2022, Rouge, Vin de France, France</i>	7	29
Primitivo Salento <i>2022, Boheme, Puglia, Italy</i>	9	34
Monastrell Organic <i>2022, Familia Castaño, Murcia, Spain</i>		38
Cabernet Sauvignon <i>2022, Les Mougeottes, Languedoc, France</i>	10	39
Pinot Noir <i>2022, Les Mougeottes, Languedoc, France</i>	11	42
Bordeaux Supérieur <i>2019, Château des Antonins, Bordeaux, France</i>		48
Crasto <i>2021, Quinta do Crasto, Douro, Portugal</i>	13	52
Côtes-du-Rhône <i>2021, Famille Perrin, Southern Rhône, France</i>		57
Rioja Crianza <i>2021, Bedega LAN, Spain</i>		61
Chianti 'I Poderi del Filandra' <i>2021, Buccianera, Toscana, Italy</i>		64
Beaujolais Lantignié <i>2022, Jean-Marc Burgaud, Beaujolais, France</i>		70
Valpolicella Classico 'Velluto' <i>2022, Meroni, Italy</i>		75
Nero d'Avola 'Deracine' <i>2021, Pianogrillo, Sicilia, Italy</i>		80
Cahors Malbec 'En Pente' <i>2021, Causse du Théron, Cahors, France</i>		82

## ROSÉ WINE

	🍷	🍷
Pinot Grigio Blush <i>2022, Vigna Mescita, Veneto, Italy</i>	10	39
Love by Leoube Organic <i>2022, Domaine Leoube, Provence, France</i>	18	71
Coteaux d'Aix-en-Provence 'Cuvée Alexandre' <i>2022, Château Beaulieu, Provence, France</i>		74

PLEASE ASK YOUR SERVER  
FOR THE FULL WINE LIST