

BOXHALL CITY

Drinks Menu



Signature Serves

- Clover Club**..... 13.00
Bombay Sapphire Gin, Lillet Blanc, raspberry purée, lemon juice, sugar syrup, egg white
- Pornstar Martini**..... 14.00
Absolut Vanilia, passionfruit purée, vanilla syrup, Moët & Chandon
- Hugo Spritz**..... 13.50
St-Germain elderflower liqueur, Prosecco, soda, mint
- Henney-where Punch**..... 14.00
Hennessy Cognac, Bacardi Caribbean, pineapple juice, mango purée, lime juice, grenadine, vegan foamer, lemonade.
- Espresso Martini** 13.00
Absolut Vodka, Kahlúa coffee liqueur, cold brew espresso
- Island Bubble Tea**..... 13.00
Absolut Passionfruit, Fevertree Sicilian Lemonade, mango pearls
- Andean Condor**..... 14.00
El Gobernador Pisco, lime, pineapple, honey, Malbec, Amargo Chunchu Bitters
- Caballo Loco**..... 14.00
Horse With No Name Bourbon, lemon, ginger, hot honey
- Saigon Frappé**..... 13.00
Hennessy Cognac, cold brew espresso, condensed milk, Mikado sticks



- Tennessee Sweet Tea**..... 13.00
Jack Daniel's Tennessee Apple, lemon juice, apple slices, lemon slices and a mint sprig
- Beetroot Cooler** 14.00
Bacardi Ocho, Cointreau, beetroot juice, caramel syrup, pineapple juice, lime juice, vegan foamer
- Hennyrita**..... 14.00
Hennessy Cognac, lime juice, agave
- Spicy Mango Margarita**..... 14.00
Chilli-infused Tequila, Aperol, mango purée, lime juice, pineapple juice
- BOXHALL Margarita**..... 13.50
Patron Silver, Cointreau, lime, agave, salt

- Zombie Rum Punch Sharer** 45.00
Serves up to 8.
La Hechicera Rum, Bacardi 8 Year Old Reserva Ocho Rum, Wray & Nephew Overproof Rum, mango, hibiscus, lime, apple, Angostura Bitters

Fancy a timeless favourite?
Just ask our bartenders for any classic cocktail.



Mindful Drinking

All the flavour without the fuzz. Enjoy our crafted mocktails and refreshing serves with little to no alcohol, so you can sip and savour every moment.

Cocktails

Vietnamese Iced Coffee	7.00
Cold brew espresso and condensed milk	
BOXHALL Iced Tea.....	7.00
Black tea, lemon juice, apple slices, lemon slices and a mint sprig	
Ramble.....	7.00
Tanqueray 0.0% Gin, raspberry purée, ginger ale	
Zest Intentions.....	7.00
Pineapple juice, orange juice, passionfruit purée, lemon juice, soda	
Passion Peral Tea.....	7.00
Mango Boba Pearls, passionfruit purée, Fevertree Sicilian Lemonade.	
Beetroot Refresher	7.00
Beetroot juice, caramel syrup, lime juice, pineapple juice, vegan foamer	

Beer & Wine

Lucky Saint Unfiltered Lager.....	6.00
UK / ABV 0.5%	
Lucky Saint Hazy IPA.....	6.00
UK / ABV 0.5%	
Guinness 0.0	6.00
Ireland / ABV 0.0%	
Madrí Excepcional Zero.....	5.50
Spain / ABV 0.0%	
Freixenet Sparkling Wine.....	7.00
Spain / ABV 0.0% / 20cl	

Spirits

Seedlip Garden 108.....	10.20
England / ABV 0.0%	
Seedlip Grove 94	10.20
England / ABV 0.0%	
Seedlip Spice 42	10.20
England / ABV 0.0%	



Sparkling

125ml/Bottle

Mionetto Avantgarde DOC Treviso	
Italy.....	8.50/39.00
Floral, pear, melon, fine & frothy mousse	
Mionetto Luxury Prosecco DOCG	
Italy.....	/45.00
Citrus blossom, green apple, honey, pear	
Mionetto Prosecco Rosé	
Italy.....	/45.00
Bread crust, red fruits, honey, grapefruit	
Moët & Chandon Impérial Champagne	
France	15.00/80.00
Apple, citrus, white peach, brioche	
Moët & Chandon Rosé Impérial Champagne	
France.....	/95.00
Expressive, wild strawberry, raspberry, pink grapefruit, hawthorn	
Krug Grande Cuvée Champagne	
France	/250.00
Hazelnut, nougat, candied citrus, crioche & honey	

Rosé

250ml/Bottle

Maison Bosquet Rosé	
Languedoc, France.....	10.85/31.00
Pale, elegant, summer fruits	
Argento Organic Rosé	
Mendoza, Argentina	/45.00
Bright, juicy, red berries, floral	
Whispering Angel Rosé	
Provence, France.....	/55.00
Iconic, apple, pink grapefruit, peaches & cream	



White

250ml/Bottle

El Ninot de Paper Blanco

Valencia, Spain..... 10.20/29.00
Soft, floral, citrus, apple

Il Badalisc Pinot Grigio

Veneto, Italy..... 11.50/34.00
Apple, peach, refreshing

Talisman Grüner Veltliner

Tokaj, Hungary /37.50
Zingy citrus, green herbs, white pepper

Black Cottage Sauvignon Blanc

Marlborough, New Zealand.....15.50/45.00
Tropical, gooseberry, passionfruit, lime

Hubert Brochard Sancerre

Loire, France /49.00
Elegant, citrus, apple, grassy, mineral

Schloss Johannisberg Riesling

Rheinhessen, Germany...../55.00
Citrus, pineapple, papaya, honey, wildflowers

Domaine G. Saumaize

Pouilly-Fuissé Grande Réserve,

Burgundy, France...../70.00
White peach, almonds, brioche, richness, finesse

Orange

Orange Wine

Romania 12.00/35.00
Candied peach, orange zest, almond, dried fruit

Red

250ml/Bottle

El Ninot de Paper Tinto

Valencia, Spain..... 10.20/29.00
Soft, juicy, black fruit, spice

Maison Bosquet Merlot

Languedoc, France..... 11.50/34.00
Velvety texture, plum, cassis, liquorice

Terre di Vita Nero d'Avola

Sicily, Italy..... /37.50
Juicy red fruits, chocolate, dark raspberries

Acordeón Malbec

Mendoza, Argentina..... 15.50/45.00
Plum, blackberry, bramble, vanilla, spice

Torre Del Falasco

Valpolicella Metodo Ripasso

Veneto, Italy/50.00
Rich, full bodied, cherry, mocha, dried fruits, nutmeg

Smith & Hook Cabernet Sauvignon

California, USA/65.00
Brooding blackberry, black cherry, fig, dark chocolate & vanilla spice

Domaine Chanson Beaune Bastion

Premier Cru Rouge

Burgundy, France...../85.00
Savoury, red fruits, oak, developed



Beer

Draught

BOXHALL Pale Ale	7.10
A refreshingly hoppy pale ale with a delicate sweetness, bursting with bright citrus aromas and flavours	
England / ABV 4.5%	
Madrí Excepcional.....	7.15
Spain / ABV 4.6%	
Staropramen.....	7.45
Czech Republic / ABV 5.0%	
Pravha.....	6.45
Czech Republic / ABV 4.0%	
Monte Carlo Larger.....	7.75
Monaco / 4.8%	
Alpacalypse IPA.....	7.30
England / ABV 4.3%	
40ft Brewery	
Dalston Sunset Hazy IPA.....	6.95
England / ABV 5.5%	
Blue Moon.....	7.60
USA / ABV 5.4%	
Guinness	6.90
Ireland / ABV 4.2%	
Aspall Cyder	6.70
England / ABV 4.5%	

Bottles / Cans

Madrí Excepcional.....	6.00
Spain / ABV 4.6%	

Madrí Excepcional Ice Bucket	
6 Bottles.....	30.00
10 Bottles.....	45.00
20 Bottles.....	85.00

40ft Brewery Dalston	
Sunrise IPA.....	6.25
England / 330ml / ABV 4.4%	
40ft Brewery Disco Pils.....	6.25
England / 330ml / ABV 4.8%	
Franciscan Well Chieftan IPA.....	6.80
Ireland / 330ml / ABV 5.5%	
Franciscan Well Rebel Red Ale.....	6.80
Ireland / 330ml / ABV 4.3%	
Doom Bar Amber Ale.....	6.30
England / 550ml / ABV 4.3%	
Rekorderlig Wild Berries.....	7.20
England / 500ml / ABV 4.0%	
Rekorderlig Strawberry-Lime.....	7.20
England / 500ml / ABV 4.0%	
White Claw.....	6.00
Green Apple, Black Cherry, Mango. USA / 250ml / ABV 4.5%	



Tequila & Mezcal

50ml

Casamigos Blanco.....11.50

ABV 40%

Casamigos Reposado.....13.00

ABV 40%

Casamigos Mezcal.....15.00

ABV 40%

Patron Silver.....13.00

ABV 40%

Patron XO.....13.20

ABV 35%

Ilegal Joven Mezcal.....15.00

ABV 40%

Vodka

Absolut.....10.75

ABV 40%

Absolut Flavours.....11.50

ABV 37%

Ciroc.....13.00

ABV 40%

Ciroc Flavours.....13.00

ABV 38%

Brandy

Hennessy VS.....13.20

ABV 42%

Hennessy XO.....15.00

ABV 40%



Gin

50ml

Beefeater London Dry Gin.....10.75

ABV 40%

Malfy.....13.00

Limone / Rosa / Arancia / ABV 41%

Chase GB Gin.....11.50

ABV 40%

Chase Rhubarb & Apple Gin.....11.50

ABV 40%

Tanqueray London Dry Gin.....11.50

ABV 40%

Bombay Sapphire.....11.50

ABV 40%

Hendrick's Gin.....13.00

ABV 41.4%

Monkey 47 Dry.....13.20

ABV 47%

Rum

Bacardi Carta Blanca.....10.75

ABV 37.5%

Bacardi Caribbean Spiced.....11.50

ABV 40%

Bacardi Reserva Ocho.....13.20

ABV 40%

Kraken.....13.00

ABV 40%



Whiskey

50ml

Jack Daniel's	10.75
ABV 40%	
Jameson Irish Whiskey	10.75
ABV 40%	
Johnnie Walker Black.....	13.00
ABV 40%	
Johnnie Walker Blue.....	23.00
ABV 35%	
The Glenlivet Founder's Reserve.....	11.50
ABV 40%	
Horse With No Name Bourbon.....	11.50
ABV 45%	

Liqueurs

Kahlua	6.60
ABV 20%	
Amaretto Disaronno	10.20
ABV 28%	
St Germain.....	11.20
ABV 20%	
Jagermeister	10.75
ABV 35%	
Campari.....	6.60
ABV 25%	
Aperol	6.60
ABV 11%	

Softs

Coca-Cola	3.40
330ml	
Coca-Cola Zero Sugar	3.40
330ml	
Ting.....	3.40
Jamaican sparkling grapefruit juice 330ml	
Kingsdown Water.....	4.20
Still / Sparkling 750ml	
Cawston Press.....	3.40
Orange / Rhubarb / Elderflower 330ml	
Red Bull Energy Drink	3.80
250ml	
Red Bull Sugarfree.....	3.80
250ml	
Fevertree.....	2.70
Mediterranean Tonic / Light Indian Tonic / Sicilian Lemonade / Pink Grapefruit Soda / Ginger Beer / Ginger Ale 200ml	

Allergen & Pricing Information

Our standard serves are 50ml for spirits and 250ml for wine unless otherwise specified, additional charge for mixers applied. 25ml and 175ml measures are also available—please ask a member of the team.

Please ask a member of our team for a full list of spirits.

Some food and drinks contain allergens. While we take great care in handling them, we cannot guarantee the absence of trace amounts. Please inform your server of any allergies or dietary requirements before placing your order.



Kitchens

Our kitchen and bar menus have been designed to perfectly complement each other. For the ultimate dining experience, you'll find a description of each kitchen below, along with our recommended food and drink pairings.

01. EGGSLUT

A chef-driven gourmet food concept known for its indulgent egg-based all-day brunch dishes.

Dish: Fairfax Sandwich. Free-range soft scrambled eggs, chives, caramelised onions, cheddar cheese, sriracha mayo in a warm brioche bun.

Drink: Espresso Martini

02. INAMO SUKOSHI

Sushi and fusion street food with influences from across Asia.

Dish: Dragon Roll. Tempura shrimp. avocado and mayo.

Drink: Maison Bosquet Rosé

03. SOFT SERVE SOCIETY

Dessert parlour, famed for its matcha and charcoal coconut soft serve ice creams and sundaes.

Dish: Soft Serve Ice Cream. Choice of vanilla or matcha.

Drink: Vietnamese Iced Coffee

04. WHOLESOME GREENS - BY TOSSED

Healthy & delicious food, made fresh, with love.

Dish: Avocado caesar chicken salad

Chicken served with hass avocado, house-baked parmesan crisps, free range egg, baby plum tomatoes, croutons, mixed leaves and caesar dressing.

Drink: Black cottage sauvignon blanc

05. LITTLE BAO BOY

Homemade bao buns and traditional Asian food with a Western and contemporary twist.

Dish: Sticky Pulled Beef Bao. Slow-cooked beef in hoisin sauce, garnished with pickled cucumber, chilli oil mayo, spring onions, crispy onions and toasted sesame seeds.

Drink: Saigon Frappé

06. CLUB MEXICANA

Plant based flavour ravers. Tacos, nachos, burritos...

Like you've never seen before!

Dish: BBQ Short 'Rib' Taco. Sticky glazed 'ribs', BBQ sauce, pico de gallo, pink onions, pickled cabbage, garlic mayo & jalapeños.

Drink: BOXHALL Margarita



07. BILÉYI MSJOYCEK

Congolese soul food fusion by MsJoyceK

Dish: Plantain Burger

A unique twist on a classic burger, featuring seasoned beef, melted cheese, avocado, caramelised onions, and fresh tomato, all sandwiches between two golden-fried plantains.

Drink: Beetroot Cooler

08. KITCHEN NO.8

Guest Chef Rotation.

09. OLD CHANG KEE

Singaporean street food serving curry puffs and more.

Dish: Signature Chicken Curry Puff. Hot savoury pastry filled with aromatic chicken filling.

Drink: BOXHALL Pale Ale

10. BURGER & BEYOND

Inspired by burger joints all over the world, the team know a good burger when they bite one.

Dish: Cheeseburger. Signature dry-aged beef patty, double American cheese, smokey mayo, onion, demi-brioche bun.

Drink: Madri Excepcional

11. FARZI LONDON

Combining traditional Indian cuisine with British ingredients.

Dish: Guntur Sannam Roast Chicken Tikka.

Rotisserie chicken marinated in Guntur chilli, yoghurt and lime juice, served with pickled onion and paratha.

Drink: Pornstar Martini

12. BAKED BIRD

This is not fried chicken, this is one-of-a-kind oven baked chicken and cluckin' fries.

Dish: Baked Wings. 24 hr marinated chicken wings, breaded in a secret herbs and spices, baked and finished with Naga, coriander and naga sauce.

Drink: Henney-where Punch

13. NATIVO

Where Latin American soul meets Japanese artistry.

Dish: Pork Belly Lettuce Tacos. Gem lettuce, apple bramble, creole salsa, spicy mayo and pickled onions.

Drink: Maison Bosquet Merlot.

KIOSK. BOKI COFFEE

Serving a variety of specialty & cold brew coffees using the Boki blend.

Dish: Salted Caramel Brownie.

Drink: Saigon Frappé

