

Hexagon

HEXAGON

LONDON

Contemporary Dining & Lounge Experience

Shisha • Cocktails • Cuisine

◆ SHISHA MENU ◆

Al Fakher Classics

(Subject to Availability)

Double Apple	£35.00	Guava	£35.00
Pomegranate	£35.00	Lemon	£35.00
Kiwi	£35.00	Peach	£35.00
Orange	£35.00	Bubble Gum	£35.00
Vanilla	£35.00	Watermelon	£35.00
Sweet Melon	£35.00	Mango	£35.00
Grape	£35.00	Blueberry	£35.00

Hayatt Recommended

Signature Blends by Our Master Mixologists

Apple, Grape & Mint	£35.00	Apple & Mint	£35.00
Blueberry & Mint	£35.00	Coconut & Mint	£35.00
Grape, Lemon & Mint	£35.00	Grape & Mint	£35.00
Guava & Mint	£35.00	Kiwi, Peach & Mint	£35.00
Lemon & Mint	£35.00	Mango & Sweetmelon	£35.00
Vanilla, Strawberry & Mint	£35.00	Watermelon & Mint	£35.00
Orange, Lemon & Mint	£35.00	Orange & Mint	£35.00

Starbuzz & Exclusive Flavours

Premium Selection — Served with Premium Grade Setup | (Subject to Availability)

Blue Mist	£40.00	Frozen Apple	£40.00
Pink Lemonade	£40.00	Irn Bru	£40.00
Frozen Pineapple	£40.00	Frozen Raspberry	£40.00
Frozen Blueberry	£40.00	Love 66	£40.00
Mango Tango ICE	£40.00		

◆ SPIRITS & BOTTLES ◆

Vodka

42 Below	£150	Absolut Vodka	£150
Cîroc Original	£170	Cîroc Flavours (Apple / Pineapple)	£190
Au Vodka (Red Cherry / Blue Raspberry)	£180	Belvedere	£150
Belvedere Magnum	£400	Grey Goose	£180
Grey Goose Altius	£400		

Rum

Bacardi Carta Blanca	£150	Bacardi Spiced	£150
Bacardi Negra	£150	Bacardi Coconut	£150
Captain Morgan's Dark	£150	Wray & Nephew	£150
Malibu Coconut	£140		

Tequila

Cazadores Blanco	£130	Cazadores Reposado	£140
Sierra Blanco	£130	Sierra Reposado	£140
Don Julio Reposado	£220	Casamigos	£260
Don Julio 1942	£500	Clase Azul	£500
Volcán De Mi Tierra X.A	£500	Patrón Silver	£200
Patrón Reposado	£220	Patrón Añejo	£240

Café Patrón XO	£200	Patrón El Alto	£500
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Gin

Bombay Sapphire	£150	Gordon's Pink Gin	£150
Hendrick's	£170		

Whisky

Jack Daniel's	£160	Jameson	£160
Woodford Reserve	£180	Black Label	£170
Blue Label	£300	Glenfiddich 12 Year	£160
Glenfiddich 15 Year	£180	Glenfiddich 21 Year	£400

Brandy

Hennessy VS	£160	Hennessy VSOP	£220
Hennessy XO	£400	Martell VS	£160
Martell Blue Swift	£220	Courvoisier	£160
Rémy VSOP	£200	Rémy XO	£400

Champagne

Prosecco	£60	Belaire	£160
Moët Brut	£170	Moët Ice Impérial	£180
Moët Rosé Impérial	£180	Veuve Clicquot Rosé	£250
Veuve Clicquot Rich	£240	Laurent Perrier Rosé	£220
Dom Pérignon	£500	Louis Roederer Cristal	£500
Ace of Spades	£500		

◆ COCKTAILS & MIXOLOGY ◆

Signature Shots

Strawberry Delight	£10	Jägerbomb	£10
Tequila Rose	£10	Casamigos Shot	£15

Sours (Apple / Cherry / Strawberry)	£10	Patrón Silver	£12
Patrón Reposado	£14	Patrón Añejo	£14
Patrón El Alto	£20	Grey Goose	£10
Grey Goose Altius	£20		

The Page Signatures

The Page Zombie £15

Bacardi Carta Blanca, Bacardi Spiced, Pineapple Juice, Triple Sec, Apricot Brandy, Grenadine & Lime

The Page Signature £15

Hennessy, Pineapple Juice, Triple Sec, Grenadine & Lime

Martini Menu

Pornstar Martini £14

Grey Goose Vodka, Passoã, Passionfruit Purée & Prosecco

Lychee Martini £14

Grey Goose Vodka & Lychee Purée

Berry Pink Martini £14

Pink Gin, Triple Sec, Lemon Juice, Raspberry Purée & Cranberry Juice

Patrón Margaritas

Classic Margarita £14

Patrón Silver, Lime Juice & Triple Sec

Spicy Margarita £14

Patrón Reposado, Lime Juice, Triple Sec and Chilli

Classic Cocktails

Frozen Strawberry Daiquiri £14

Bacardi Carta Blanca, Strawberry & Lime

Rum Punch £14

Bacardi Carta Blanca, Malibu, Captain Morgan's, Wray & Nephew, Pineapple Juice, Orange Juice, Grenadine, Watermelon & Lime

Piña Colada

£14

Malibu, Bacardi Coconut, Coconut Cream & Pineapple

Long Island Iced Tea

£14

Bacardi Carta Blanca, 42 Below Vodka, Cazadores Tequila, Bombay Sapphire, Triple Sec, Lemon Juice, Lime Juice & Cola

Midnight Magic

£14

AU Blueberry Vodka, Lemon Juice, Lavender Syrup, Lemonade & Edible Glitter

Old Fashioned

£14

Bourbon, Bitters, Lemon Juice & Garnished with Orange

Sex On The Beach

£14

Grey Goose Vodka, Schnapps, Orange Juice, Cranberry Juice & Grenadine

Bob Marley

£14

Malibu, Pineapple Rum, Mango Juice, Grenadine & Blue Curaçao

Hugo Spritz

£14

St Germain Liqueur, Soda Water, Prosecco & Mint

Mocktails

Pineapple Paradise

£11

Pineapple Juice, Lime Juice, Coconut Cream & Grenadine

Strawberry Cooler

£11

Strawberry Purée, Lime Juice, Lemonade & Mint

Virgin Mojito

£11

Mint, Lime Juice & Lemonade

Tropical Breeze

£11

Orange Juice, Pineapple Juice, Coconut Cream & Lime

Elderflower Fizz

£11

Elderflower, Lime, Sparkling Water & Mint

◆ CUISINE MENU ◆

Starters

Sliders

£18

x3 Mini Cheeseburger Sliders — Angus Beef, Sliced Gherkins, Plum Tomatoes, Baby Gem Lettuce, Ketchup & Aioli. Served in Mini Brioche Buns. (R, M, A)

California Uramaki Roll

£15

6 Pieces Medium Uramaki — Crabstick, Cucumber, Avocado & Mayonnaise

Baby Squid

£14

Crispy Fried Squid, Sweet Red Chilli, Spring Onion, Baby Mint & Coriander

Sweet Chilli Chicken Wings

£13

Chicken Wings Coated in Sweet Chilli Sauce, Sprinkled with Sesame Seeds

BBQ Chicken Wings

£13

Classic BBQ Coated, Sesame Seeds

Buffalo Chicken Wings

£13

Buffalo Coated, Sesame Seeds

Prawn Cookie

£12

Prawn Cookies Coated in Coriander & Panko Crumb, Fried Until Crisp, with Sweet-Sour Plum Dipping Sauce

Signature Small Plates

Seasonal Fresh Salad

£14

Seasonal Mixed Greens, Cherry Tomato, Buffalo Mozzarella, Balsamic Vinaigrette Dressing

Peppered Asun

£16

Diced Goat Meat with Mixed Peppers & Onions

Salt & Pepper Calamari

£14

Deep Fried Baby Squid Tossed in Salt & Pepper, Sriracha Mayo

Open Flame Beef Suya £16

Open Flame Grilled Beef Suya, Tomato, Onions, Topped with Spicy Suya Spice

Korean Glazed / Spicy Chicken Wings £14

Grilled Wings, Korean Glaze, Ginger, Sesame Seeds, Chilli Sauce, Chilli Flakes, Spring Onions

Crispy Glazed Shrimps £14

Korean Glazed Shrimps, Lime Mayo, Herbs

Mains

Tiger Prawns £35

Cajun Tiger Prawns

Sirloin Steak £34

Tender Grilled Sirloin, Potato Chips, Grilled Mushrooms, Tomato, Cowboy Peppercorn Sauce

Pan-Seared Red Salmon £24

Pan-Seared Red Salmon, Creamy Mashed Potatoes, Buttered Green Beans, Rich Cream Sauce

Korean Glazed Chicken £22

Crispy Chicken Coated in Rich Korean Glaze, Sticky Rice, Sautéed Pak Choi

Grilled Tiger Prawns £25

Shell-On Tiger Prawn Marinated in Spicy Chilli & Garlic, Choice of Side

Open Flame Grilled Lamb Chops £25

Tender Lamb Chops Grilled Over Open Flame, Smoky Jollof Rice & Coleslaw

Creamy Seafood Linguine £26

Linguine Pasta Tossed with Fresh Seafood in Rich Garlic Cream Sauce, Finished with Herbs

Chilli Bean Baby Chicken £28

Marinated Chicken, Pickled Ginger, Teardrop Radish, Drizzle of White Goma Dressing

Prawn & Thai Curry £28

Squid, King Prawns, Sesame, Coriander, Chilli Pepper & Ginger. Thai Red Sauce with Basmati Rice. (Contains Shellfish, Crustaceans, Lactose | DF, SH)

Buttermilk Fried Chicken Burger £21

Golden-Fried Chicken Breast, Brioche Bun, Chopped Lettuce, Pickles, Cheese, Burger Sauce, Skinny Fries. Brioche Bun

Contains Sesame Seeds.

Lamb Cutlets

£32

On-the-Bone Lamb, Asparagus, Baby Carrots

Vegetarian Burger

£18

Homemade Vegetable Patty, Lettuce, Pickles, Tomatoes, Spicy Vegan Chilli Sauce

Beef Burger

£21

6oz Beef Patty, Chopped Lettuce, Pickles, Cheese, Burger Sauce, Skinny Fries. Brioche Bun Contains Sesame Seeds.

Sharing Plate

The Page Mixed Grill Platter

£45

Flame-Grilled Lamb Cutlets, Grilled Chicken Wings, Cajun Prawn Skewers, Homemade Spicy Sauce, Choice of Two Sides, Fresh Coleslaw

Sides

Jollof Rice	£7	Thin Cut Chips	£7
Sweet Potato Fries	£7	Fried Plantain	£7
Creamy Mash Potato	£7	Coleslaw	£7
Onion Rings	£7	Mac & Cheese	£7
Shrimp Thai Fried Rice	£12	Skinny Fries	£6
Creamy Mash	£9		

Sauces

Sriracha Mayo | Sweet Chilli Sauce | Peppercorn Sauce | Homemade Chilli Sauce

◆ DESSERTS ◆

Chocolate Brownie

£12

Served with Vanilla Ice Cream or Sorbet

Red Velvet Raspberry Cheesecake

£14

Selection of Sorbet

£18

3 Scoops — Lemon, Strawberry, Passionfruit, Mango

Birthday Dessert

£20

Speculoos Cheesecake

£12

Vegan Friendly Option (V)

Chocolate & Gold Mousse

£13

Coco Butter, Dark Chocolate, Cream, Milk, Egg, Gelatin

Lime & Strawberry Cheesecake

£13

Cream, Milk, Butter, Lime, Egg, Cream Cheese, Beef Gelatin, Wheat Flour (GLUTEN), Cinnamon, Strawberry (SV)

Banana Cake with White Chocolate Mousse

£13

Moist, Warmly Spiced Banana Cake

Dietary Key: (V) Vegan | (SV) Suitable for Vegetarians | (R) Raw | (M) Mustard | (A) Allergens Present | (DF) Dairy Free | (SH) Shellfish

For food allergies, please speak to a member of staff about your requirements. Our team is happy to accommodate dietary needs.

A discretionary 12.5% service charge will be added to tables of 6 or more.
All prices are inclusive of VAT.

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