

What Mark's drinking...

Bohemian Alchemy // 12.50

Copperhead Black Batch gin, Antica Formula, Fever-Tree aromatic tonic, orange

Perfect serve G&T's with Fever-Tree // 12.00

Pink Pepper

Bay leaf, juniper berries & aromatic tonic

Cotswolds

Basil, limes & indian tonic

Salcombe

Lemon thyme, grapefruit, light tonic & seamist

Gin Mare

Rosemary, orange & Mediterranean tonic

East London Liqueur Co.

Kaffir lime leaves, cranberries

& elderflower tonic

Black Cow pure milk vodka // 12.00

Martini

Twisted, Dirty & Vesper

Dorset Donkey

Black Cow, cherry, sage, citrus & ginger ale

HIX Espresso Martini

Black Cow, Illy espresso & agave syrup

Ex-Straw-Den-Berry

Black Cow, Pimm's, Solerno, strawberry, basil & citrus

What's Up Doc?

Ginger-infused Black Cow, Kings Ginger liqueur,

carrot, green apple, mint & ginger.

Seasonal

Bees Knee's // Quiquiriqui mezcal, honey, citrus & honeycomb 12.00

Pink Panther // Tanqueray gin, home-made rhubarb syrup, citrus & soda 12.00

Grow Your Own // Cucumber-infused gin, rosemary, lemon, celery bitters, egg white 12.00

Pineapple Express // Patrón Silver tequila, pineapple syrup, citrus & Fever Tree citrus tonic water 12.00

Hard Liquor

Negroni at N°.3 // Berry Bros. & Rudd London dry gin, Antica Formula & Campari 12.00

Brexit Sazerac // Merlet Brothers Blend cognac, Galliano, Peychaud's bitters & grenadine 13.50

Old Fashioned // Woodford Reserve bourbon, Angostura bitters, sugar & orange twist 13.00

Sacred Full English // Sacred gin, Sacred rosehip & Sacred spiced vermouth 13.00

Perfect Gentleman // Gentleman Jack, Antica Formula, Martini Ambratto, cherry liqueur, cherry bitters 13.50

HIX Classics

Hix Fix // Somerset cherry eau de vie, Furleigh Estate sparkling wine & a Morello cherry 13.50

Temperley Sour // Somerset 3 yr cider brandy, Somerset Pomona, apple, citrus & egg white 12.00

Hard as Fuck // Pampero Blanco rum, Wray & Nephew, Maraschino liqueur, grapefruit & citrus 11.50

Mark's Mr Nice // Woodford Reserve, Talisker 10 yr whisky, Pedro Ximénez sherry & orange bitters 11.50

Zombie // Mark's British-style rum blend, aromatic bitters, grapefruit, cinnamon, citrus & absinthe 11.50

Food & Wine pairing
Hosted by Lyme Bay Winery and Mark Hix

Join us for an evening of English wine from Lyme Bay's Devonshire vineyard paired to Mark's British seasonal mini dishes
June 5th / 6.30-8.30pm / £50

sparkling ^{and} champagne

	125ml	bottle
Prosecco Rustico, Nino Franco, Veneto, Italy NV	9.50	45.00
Lyme Bay Winery, Reserve Brut, Devon, England NV	10.00	50.00
Hambledon, Classic Cuvée, Hampshire, England NV	12.00	65.00
Gaston Chiquet, Cuvée Selection, Dizy, France NV	12.50	70.00
Hambledon Rosé, Classic Cuvée, Hampshire, England NV		85.00
Gaston Chiquet, Tradition Brut, Premier Cru, Dizy, France NV		85.00

white

	175ml	500ml	bottle
The Merchant's White, Berry Bros. & Rudd, Cariñena, Spain, 2017	6.00	17.50	25.00
Tramshed White, Chardonnay, Domaine d'Antugnac, Limoux, France, 2016	7.00	20.00	30.00
Château De Bergun, Sauvignon Blanc, Bordeaux, France, 2017	7.00	20.00	30.00
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2018	8.50	25.00	35.00
Pecan Stream, Chenin Blanc, Waterford Estate, South Africa, 2017	8.50	25.00	35.00
Domaine Coudoulet, Viognier, Pay's d'Oc, France 2018			35.00
Delta Block, Chardonnay, Lodi, California, USA, 2017			35.00
Gavi di Gavi, Cortese, Roberto Sarotto, Piedmont, Italy, 2018	9.50	27.50	40.00
Constantia Glen, Sauvignon Blanc, Western Cape, South Africa, 2018			40.00
Benito Santos, Albariño, Rías Baixas, Galicia, Spain, 2018			45.00
Dog Point, Sauvignon Blanc, Marlborough, New Zealand, 2017			45.00
Petit Chablis, Chardonnay, Domaine du Colombier, Bourgogne, France, 2017			55.00
Sancerre, Sauvignon Blanc, Brigitte & Daniel Chotard, Loire, France, 2017			55.00
Crittenden Estate, Chardonnay, Mornington Peninsula, Australia, 2016			55.00

rosé

	175ml	500ml	bottle
The Merchant's Rosé, Berry Bros. & Rudd, Cariñena, Spain, 2017	6.00	17.50	25.00
Tonnix Rosé, Le Grand Cros, Côtes de Provence, France, 2018	8.50	25.00	35.00
Miraval, Jolie-Pitt & Perrin, Côtes de Provence, France, 2017			55.00

go big or go home – big boys

	bottle
Tramshed Red, Merlot/Syrah, Domained’Antugnac, Limoux, France, 2017 ^{1.5L}	60.00
Tonnix Douro Tinto, Quinta de la Rosa, Pinhão, Portugal, 2016 ^{1.5L}	80.00
Château Labadie, Merlot/Cab Sauvignon, Médoc, Bordeaux, France, 2015 ^{1.5L}	90.00
Tonnix Douro Tinto, Quinta de la Rosa, Pinhão, Portugal, 2015 ^{18L}	1000.00

red

	175ml	500ml	bottle
The Merchant’s Red, Berry Bros. & Rudd, Cariñena, Spain, 2017	6.00	17.50	25.00
Tramshed Red, Merlot/Syrah, Domaine d’Antugnac, Limoux, France, 2016	7.00	20.00	30.00
Les Fumées Blanches, Pinot Noir, François Lurton, Pay’s d’Oc, France, 2017	8.50	25.00	35.00
Beaujolais, Vieilles Vignes, Domaine de la Rocaillère, Bourgogne, France 2017	8.50	25.00	35.00
Chinon Rouge, Cabernet Franc, Domaine de la Semellerie, Loire, France, 2017			35.00
La Flor, Malbec, Pulentia Estate, Mendoza, Argentina, 2017	9.50	27.50	40.00
Tonnix Douro Tinto, Quinta de la Rosa, Pinhão, Portugal, 2016	9.50	27.50	40.00
Valpolicella Ripasso, Lena di Mezzo, Monte del Frà, Veneto, Italy, 2016	11.00	30.00	45.00
Chat Fou, Éric Texier, Côtes du Rhône, France, 2017			45.00
Château Labadie, Merlot/Cab Sauvignon, Médoc, Bordeaux, France, 2014			45.00
Elderton, Shiraz, Barossa Valley, South Australia, 2015			55.00
Massaya Le Colombier, Cinsault/Grenache, Bekaa Valley, Lebanon, 2017			55.00
Elderton, Shiraz, Barossa Valley, South Australia, 2015			55.00
Barbera d’Alba, Cascina Fontana, Piedmont, Italy, 2016			60.00
Rioja, Tempranillo, Finca Allende, Spain, 2011			65.00
Au Bon Climat, Pinot Noir, Santa Barbara, USA, 2016			75.00
Kevin Arnold, Shiraz, Nadine, Stellenbosch, South Africa, 2014			80.00
Châteauneuf-du-Pape, Les Sinards Rouge, Côtes du Rhône, France, 2016			95.00
Barolo, Cascina Fontana, Piedmont, Italy, 2014			120.00

pudding wine, port and sherry

	glass	bottle
Tonnix LBV Ruby, Quinta de la Rosa, 2014	7.25 ^{75ml}	35.00 ^{375ml}
Tonnix White Port Extra Dry, Quinta de la Rosa NV	7.25 ^{75ml}	35.00 ^{375ml}
Tawny Port 20 yr, Quinta de la Rosa	12.75 ^{75ml}	85.00 ^{500ml}
Pedro Ximénez San Emilio sherry	7.25 ^{75ml}	55.00 ^{750ml}
Kingston Black	7.00 ^{75ml}	45.00 ^{500ml}
Somerset Pomona	7.00 ^{75ml}	45.00 ^{500ml}
Château Partarrieu, Sauternes, 2016	15.00 ^{125ml}	45.00 ^{375ml}

aperitifs and digestifs

Julian Temperley somerset cider brandy

Somerset Cider Brandy 20 yr	19.00	Kamm & Sons	7.50
Somerset Cherry eau de vie	6.75	Sacred Spiced English vermouth	7.00
Shipwreck 8 yr single cask	10.25	Tarquin's Cornish pastis	9.75

British libations

softs

Real Kombucha	5.50
Royal Flush, Dry Dragon or Smoke House	
Luscombe Organic	4.50
Wild Elderflower Bubbly, Sicilian Lemonade or Hot Ginger Beer	
Elderflower Fizz	5.00
Citrus, fresh mint, Belvoir Elderflower cordial & Fever Tree soda water	

beer, cider and perry

(beer of the month) Freedom Organic Helles lager (Staffordshire) 4.8% 330ml	5.25
HIX Daft lager (Shoreditch) 4.5% 330ml	4.95
Unity lager (Kent) 4.5% 330ml	5.25
Crate lager (Hackney Wick) 4.8% 330ml	5.25
Big Drop Pale Ale (Suffolk) 0.5% 330ml	5.50
HIX India pale ale (Dorset) 4.2% 500ml	6.95
HIX oyster ale (Dorset) 5.5% 500ml	6.95
HIX blonde (Dorset) 4.5% 500ml	6.95
Burrow Hill cider (Somerset) 6.0% 500ml	6.50
Burrow Hill perry (Somerset) 6.3% 500ml	6.50

binary BOTANICAL

Wine lover's beer



250ml / £4.75