

What Mark's drinking...

Old Fashioned // 12.00

Woodford Reserve bourbon, caster sugar,
Angostura bitters, orange twist

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

Pink Pepper

Bay leaf, juniper berries & aromatic tonic

Gin Mare

Rosemary, orange & mediterranean tonic

Salcombe

Basil, limes & indian tonic

Silent Pool

Lemon thyme, grapefruit & light tonic

East London Liquor Co.

Kaffir lime leaves, hedgerow berries
& 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

Blood Moon

Black Cow, Solerno, blood orange & cranberry

Pear Poacher

Black Cow, Pedro Ximenez sherry,
poached pear puree, citrus & cardamom bitters

Seasonal

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

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

Jack Frost // Jack Daniel's whiskey, Morello cherry liqueur, Orgeat, citrus & mint 12.00

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

Gingerbread Sour // Mike's rum blend, home-made gingerbread syrup, citrus & Boker's bitters 12.00

Hard Liquor

Negroni at N^o.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

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

Butter Me Up // Appleton 12 yr rum, Diplomatico rum, home-made butterscotch liqueur, bitters 13.00

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

sparkling^{and} champagne

	125ml	bottle
Prosecco Rustico, Nino Franco, Veneto, Italy NV	9.50	45.00
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
Hambledon, Premier Cuvée, Hampshire, England NV		100.00

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, 2017	8.50	25.00	35.00
Assyrtiko, Domaine Lyrarakis, Crete, Greece, 2017			35.00
Delta Block, Chardonnay, Lodi, California, 2017			35.00
Tonnix Douro Branco, Quinta de la Rosa, Pinhão, Portugal, 2016	9.50	27.50	40.00
Gavi di Gavi, Cortese, Roberto Sarotto, Piedmont, Italy, 2017	9.50	27.50	40.00
Constantia Glen, Sauvignon Blanc, Western Cape, South Africa, 2018			40.00
Benito Santos, Albariño, Rías Baixas, Galicia, Spain, 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
Dog Point, Section 94, Sauvignon Blanc, Marlborough, New Zealand, 2015			65.00
Au Bon Climat, Wild Boy Chardonnay, Santa Barbara, California, USA, 2017			70.00

rosé

	175ml	500ml	bottle
The Merchant's Rosé, Berry Bros. & Rudd, Cariñena, Spain, 2017	6.00	17.50	25.00
Tonnix Rosé, Grand Cros, Côtes de Provence, France, 2017	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
Chinon Rouge, Cabernet Franc, Domaine de la Semellerie, Loire, France, 2017			35.00
Beaujolais, Vieilles Vignes, Domaine de la Rocaillere, Bourgogne, France 2017	8.50	25.00	35.00
Tonnix Douro Tinto, Quinta de la Rosa, Pinhão, Portugal, 2016	9.50	27.50	40.00
La Flor, Malbec, Pulenta Estate, Mendoza, Argentina, 2017	9.50	27.50	40.00
Valpolicella Ripasso, Lena di Mezzo, Monte del Frà, Veneto, Italy, 2016	11.00	30.00	45.00
Château Labadie, Merlot/Cab Sauvignon, Médoc, Bordeaux, France, 2014	11.00	30.00	45.00
Chat Fou, Éric Texier, Côtes du Rhône, France, 2016			45.00
Recanati Winery, Merlot, Galilee, Israel, 2017			45.00
Massaya Le Colombier, Cinsault/Grenache, Bekaa Valley, Lebanon, 2017			55.00
Elderton, Shiraz, Barossa Valley, South Australia, 2015			55.00
Rioja, Tempranillo, Finca Allende, Spain, 2011			65.00
Tonnix Grand Crew, Douro Reserve, Quinta de Bandeiras, Portugal, 2014			65.00
Au Bon Climat, Pinot Noir, Santa Barbara, USA, 2017			75.00
Kevin Arnold, Shiraz, Nadine, Stellenbosch, South Africa, 2014			80.00
Châteauneuf-du-Pape, Les Sinards Rouge, Côtes du Rhône, France, 2016			90.00
Lytton Springs, Zinfandel, Ridge Vineyards, California, USA, 2016			115.00
Margaux du Château Margaux, Bordeaux, France, 2013			130.00

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, 2011	15.00 ^{125ml}	90.00 ^{750ml}

aperitifs and digestifs

Julian Temperley somerset cider brandy

British libations

Somerset Cider Brandy 15 & 20 yr	13.00 / 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

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

HIX Daft lager (<i>Shoreditch</i>) 4.6% 330ml	4.95
Unity lager (<i>Kent</i>) 4.5% 330ml	5.25
Crate lager (<i>Hackney Wick</i>) 4.8% 330ml	5.50
Brewdog Punk IPA (<i>Scotland</i>) 5.6% 330ml	5.75
Brewdog Nanny State (<i>Scotland</i>) 0.5% 330ml	5.75
HIX India pale ale (<i>Dorset</i>) 4.2% 500ml	6.95
HIX oyster ale (<i>Dorset</i>) 5.5% 500ml	6.95
HIX blonde (<i>Dorset</i>) 4.5% 500ml	6.95
Burrow Hill cider (<i>Somerset</i>) 6.0% 500ml	6.50
Burrow Hill perry (<i>Somerset</i>) 6.3% 500ml	6.50