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MARK'S HAPPY MONDAYS

PINK COW

Black Cow Vodka & Fever Tree Aromatic Tonic

CHERRY BOMB

Tanqueray Gin, Somerset Morello Cherry Liqueur, egg & citrus

OUT OF THE BLUE

Pampero Blanco, blue curacao & citrus

ABSINTHE MINDED

Black Cow Pure Milk Vodka, lemon sherbet, absinthe & Prosecco

Please join us downstairs where this offer is available

**Monday 3pm - Late
Tuesday - Saturday
£7 till 7pm**

ALL ABOVE COCKTAILS £7.00

Hot food available till late. Please let your waiter know of any allergens when ordering.

A discretionary optional service charge of 12.5% will be added to your bill.

The FSA advises that the consumption of raw or less than thoroughly cooked meats (including burgers), fish and shellfish may increase your risk of illness. Some of our cheeses may contain raw or unpasteurized milk.

Here at Hixter we have strict systems in place to ensure our food is safe to eat.

MARK'S CLASSICS



HIX FIX 12.00

Somerset morello cherry and eau de vie topped with Furleigh Estate sparkling wine.

MARK'S MR NICE 11.00

Talisker 10yo whisky, Pedro Ximenez sherry & orange bitters

SACRED FULL ENGLISH NEGRONI 11.50

Sacred Gin, Sacred Rosehip Cup & Sacred Spiced English Vermouth

TEMPERLEY SOUR 10.00

Somerset Royal 3yo cider brandy, Somerset Pomona, Burrow Hill apple juice, citrus & egg white

SKINNY BITCH 9.75

Black Cow Pure Milk Vodka, Martini Ambrato, citrus, lemon sherbet, lemonade & Pernod absinthe

BRITZ SPRITZ 10.50

Kamm & Sons, elderflower cordial & English sparkling wine

DORSET DONKEY 10.50

Black Cow vodka, morello cherry eau de vie, citrus, sage and ginger ale.
A very British take on the Moscow Mule, the berries we use in this drink change with the seasons, blueberries in the height of summer, to preserved Morello cherries in the colder months.

BLACK COW MARTINI 10.50

Twisted with lemon zest, dirty with olives or filthy with pickled peppers

Black Cow vodka is made entirely from the milk of grass grazed cows in West Dorset at Childbay Manor



SHAKEN UP

POMME VOYAGE 10.50

Tanqueray, Kings Ginger, honey, Burrow Hill apple juice & fresh rocket

The late winter apple & ginger combination needs to spring forward so weve given it a kick in the right direction with some added rocket fuel. A sensational gimlet with hints of refreshing herbal spices

NO BAD BLOOD 10.50

Pampero Anejo, cherry eau de vie, citrus, blood orange syrup & egg white

Never leave on bad blood, make amense, forgive and forget and keep hold of those sweet memories especially the ones where you indulged into an unforgettable cocktail or two. Blood orange is back lets use it while its ripe. Don't miss out on this beauty of a sour

THYME TO GO 10.00

Pisco, Merlet Abricot, orange juice, citrus & thyme syrup

It's always hard to notice if you have over stayed your welcome, here here in Mark's bar we invite you to stay and drink with us until our license says so. Then its time to go. A wonderful way to drink your way into spring. Herbal, fruity and damn moreish

SAGE NO MORE 10.50

Black Cow Pure Milk Vodka, Tarquins Cornish Pastis, citrus and sage syrup & egg white

"I would like a short vodka cocktail, fresh and floral but not too sweet" Say no more.... A sour cut with the taste of pastis and sage. Simplicity for the complicated order



STIRRED DOWN

THE GUILDFORD 10.50

Tanqueray Gin, Benedictine, Noilly prat, Maraschino & orange bitters

A modern classic created by Scott Lyon and Jason Knowles. Named after the street which Hixter lays upon. This drink sits perfectly between a martini and a Martinez. Stirred and boozy yet ever so silky smooth.

MANHATTAN SPRITZ 10.50

Woodford Reserve, Antica Formula, Maraschino & Aromatic Tonic

One for lover of the classics but in the mood for something a little longer and a little more refreshing. We have used Fever Tree Aromatic tonic replacing the original Angostura bitters that would balance a Classic Manhattan. Something we cooked up late last year and have been excited to bring to the spring menu.

YORKSHIRE SHRUBARB VIA MEXICO 10.50

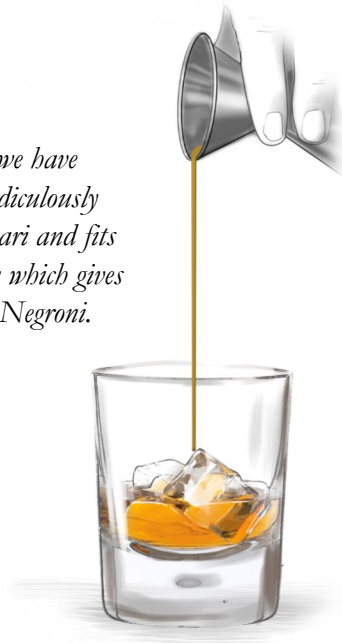
Ocho Blanco Tequila, rhubarb shrub & dry sherry

Our seasonal Rhubarb cocktail is back for the third year running, this time with a Mexican twist on our classic gin based Shrubarb. The homemade Rhubarb shrub will surely wake you up with its sharp but sweet taste of Burrow Hill apple cider vinegar.

NO QUALMS 10.50

Bumbu Rum, Campari, Cynar & Anitica formula

If you're a lover of the Negroni then do keep reading. Here we have made arguably the best rum Negroni in town. Cynar is a ridiculously tasty Artichoke bitter aperitif which goes side by side Campari and fits perfectly into this Concoction, along with Bumbu spiced rum which gives hints of plantain and is the perfect finish to this Twist on a Negroni.



BY THE GLASS

SPARKLING

	125ml
Prosecco Rustico Brut, Nino Franco, Italy NV	9.50
Hambledon 'Classic Cuvee', Hampshire NV	12.00

WHITE

	175ml
Tramshed White , France 2015	7.00
Tonnix Douro Branco, Portugal 2016	9.50
Gavi di Gavi, Roberto Sarotto, Piedmont, Italy, 2016	9.50
Albarino, Benito Santos, Spain 2018	10.25

ROSE

Le Grand Cros Rosé, Cote de Provence, France 2018	8.75
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RED

Tramshed Red, France 2015	7.00
Tonnix Douro Tinto, Portugal 2016	9.50
Malbec 'La Flor', Pulenta Estate, Argentina, 2016	10.00
Rioja 'La Vendimia', Spain, 2015	10.25

ALE, LAGER, CIDER

HIX IPA 4.2% 500ml	6.95
HIX Blonde 4.5% 500ml	6.95
HIX Oyster Ale 5.5% 500ml	6.95
Unity Lager 4.5% 330ml	5.50
Hobo Daft lager 4.6% 330ml	5.50
Freedom Organic Helle lager 4.8% 330ml	5.25
Burrow Hill Somerset Cider 6% 500ml	6.50
Burrow Hill Perry 6.3% 500ml	6.50

LOW PERCENTAGE BEER

Big Drop Pale Ale 0.5% 330ml	5.50
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Beefeater 24	8.00	Oxley	8.00
Elephant Navy	12.25	Pink Pepper	10.00
Gin Mare	9.50	Plymouth	7.00
Hendrick's	7.75	Plymouth Navy	9.50
Hepple	10.25	Potobello Road	7.50
Jenson's Old Tom	8.00	Sacred	7.00
Ki No Bi Gin	12.00	Salcombe	8.25
Kongsgaard	10.00	Silent Pool	8.25
Martin Miller's	8.50	Sipsmith	8.00
Martin Miller's Westbourne	10.25	Star of Bombay	8.50
		Tanqueray Ten	8.25
Monkey 47	12.50	Tarquin's	8.75
No.3 Gin	10.75	Tarquin's Sea Dog	10.25

VODKA

Beluga	11.00	Ketel One	7.00
Black Cow Pure Milk Vodka	7.00	Ketel One Citroen	7.00
		Konik's Tail	9.00
Crystal Head	12.00	Sipsmith	7.75
East London Liquor	6.75	Snow Queen	7.25
Grey Goose	9.75	Zubrowka	6.50

COGNAC AND ARMAGNAC

Merlet Brothers Blend Cognac	10.25	Armagnac XO Chateau De Lacquy	18.75
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*All spirits served as 50ml as standard, 25ml available on request.
Ask your bartender for more information on our full selection of spirits*

RUM

Aluna Coconut Rum	8.00	Havana 7	7.75
Angostura 1919	7.50	Havana Seleccion de Maestros	13.00
Bacardi 8	7.50		
Bacardi Limitada	30.00	La Hechicera	10.00
Diplomatico	10.00	Mount Gay Eclipse	6.75
Doorly's 3	7.00	Penny Blue XO	13.50
Doorly's 5	8.50	Ron Zacapa 23	11.00
El Dorado 5	6.75	Ron Zacapa XO	25.00
El Dorado 15	10.75	Smith & Cross Navy	8.75
Foursquare Spiced	8.00	The Duppy Share	8.75
Gosling's 151	9.50	Wray & Nephew	7.00
Havana 3	7.00		

TEQUILA AND MEZCAL

Casamigos Anejo	15.00	Ocho 8 Blanco	7.00
Casamigos Blanco	13.75	Ocho Single Estate Anejo	8.25
Casamigos Reposado	14.50	Tapatio Blanco	8.00
Don Julio Anejo	12.50	Tapatio Reposado	9.00
Don Julio Blanco	9.50	QuiQuiRiQui Matatlan	9.00
Don Julio Resposado	10.25		

SOMERSET CIDER BRANDY

Royal 3	7.00	Alchemy 15	12.00
Royal 5	7.50	Gavin Turk	11.00
Shipwreck	8.50	Royal 20	13.75
HIX Royal X	8.50		

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SCOTCH

Ardberg 10	9.75	The Macallan Gold	10.50
Auchentoshan Three Wood	11.00	Johnnie Walker Black	7.25
Balvenie 14	15.00	Johnnie Walker Blue	30.00
Compass Box Artist	10.00	Johnnie Walker Gold	12.50
Compass Box Glasgow	10.00	Johnnie Walker 18	17.25
Copper Dog	7.50	Lagavulin 16	13.75
Glenfarclas 15	12.25	Laphroaig Quarter Cask	13.50
Glenrothes Vintage	13.00	Monkey Shoulder	8.00
Highland Park 18	20.00	Oban 14yo	11.25
		Talisker 10	10.00

IRISH

Ban Poitin	9.00	Jameson Black Barrel	9.25
Jameson	6.50	Kinahans	10.00

AMERICAN

Bulleit	7.50	Jack Daniel's Rye	12.00
Bulleit Rye	9.50	Knob Creek	8.00
Four Roses Small Batch	7.50	Rittenhouse Rye	7.00
Gentleman Jack	8.25	Woodford Double Oak	13.00
Jack Daniel's Single Barrel	12.00	Woodford Reserve	7.50
		Woodford Rye	12.75

WORLD

Mars Cosmo, Japanese	15.60
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RESPONSIBILITY

SHIRLEY TEMPLE 5.00

Grenadine, citrus & Luscombe Hot Ginger Beer

LYME RICKEY 5.00

Lime zest, citrus, elderflower cordial & Fever Tree soda water

VIRGIN MOJITO 5.00

Burrow Hill Apple juice, mint, citrus & Fever Tree soda water

SOFTS

3.50

Coke

Diet Coke

3.00

Fever Tree Tonic

Fever Tree Soda

Fever Tree Lemonade

Fever Tree Ginger ale

Fever Tree Slimline Tonic

Fever Tree Mediterranean Tonic

Fever Tree Elderflower Tonic

Fever Tree Aromatic Tonic

3.75

Burrow Hill Apple Juice

Orange Juice

Cranberry Juice

Pink Grapefruit Juice

4.75

Real Kombucha Smoke House

Real Kombucha Dry Dragon

Real Kombucha Royal Flush

4.50

Luscombe Hot Ginger Beer

Luscombe Elderflower Bubbly

Luscombe Sicilian Lemonade

MASTERCLASS

Take control behind the bar and learn a selection of our classic cocktails
£45pp Please ask staff for more information

WEEKENDS AT HIXTER

Join us every Saturday for brunch and go bottomless for £25 per person for 2
hours.

With a choice of Bloody Mary's or Prosecco

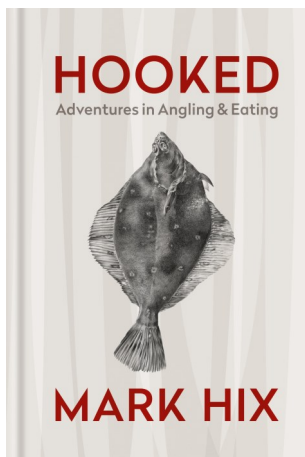
Choose Sunday roast and get free-flowing red for £25 per person

VENUE HIRE

Looking for an event space? We have three great spaces available or full venue
book out

Contact Thamsin at events@hixfoodetc.co.uk

See website for details www.hixrestaurants.co.uk



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