

1st December

Curry Club

HIX Ruby Murray Menu
Tuesday Nights
November to March

SNAX 4.50

Trealy Farm chorizo
Bigbury Bay cockle popcorn

WHAT MARK'S DRINKING

Hix Fix 12.00

Morello cherry in a Somerset apple eau de vie, Furleigh
Estate sparkling wine

OYSTERS

Portland pearls 2.95 each
Brownsea native No 2's 4.00 each
Three scrumpy-fried rock oysters 7.95
with scotch bonnet mayonnaise
Portland pearl three ways 7.50

STARTERS

Lyme Bay shellfish soup with Tarquin's pastis (BC) 6.95
Trill Farm mixed beets with Beenleigh blue and pickled walnuts 8.50
Steamed Lyme Bay mussels with Burrow Hill cider 8.95
Cobb egg 9.00
Crispy Lyme Bay mackerel salad with capers and horseradish 10.95
Atlantic prawn cocktail 10.75
Steamed Lyme Bay prawns with a herb mayonnaise 12.50
Cobb smoked salmon 'HIX' cure with soda bread 14.50

MAINS

Portland cock crab served whole in the shell with mayonnaise 15.50
Fish House pie with a Trill Farm garden herb salad 15.50
Scrumpy fried Lyme Bay coley with chips and mushy peas 15.50
Dublin Bay prawn burger with spiced tartare sauce and chips 16.95
Forde Abbey pheasant Holstein with a fried Burford Brown egg and pickled walnuts 16.95
Torbay huss curry (BC) 17.95
Spaghetti with Portland crab and chilli 10.95/17.50
Fillet of Newlyn cod with Poole cockles 23.00
Fisherman's spelt for two to share 40.00
Glenarm Estate Mighty Marbled sirloin with scrumpy fried onion rings (250g)/(500g) 25.00/45.00

SIMPLY GRILLED FISH ON THE BONE

with green or Béarnaise sauce

Mounts Bay John Dory
24.00

Lyme Bay turbot
28.00

SIDES 3.95 each

Chips ~ Crushed seaweed potatoes ~ Trill Farm garden herb salad
~ Elbow Farm Purple sprouting broccoli ~
Roasted Baker's Farm butternut squash with pumpkin seeds and chilli

A discretionary service charge of 10% will be added to your bill

Please speak to a member of staff if you require any information on allergens. Game may contain shot.

Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness. Here at HIX we have strict systems in place to ensure our food is safe for you to eat.

PUDDINGS

- Peruvian Gold chocolate mousse 7.50
Poached Victoria plums with vanilla ice cream 7.00
Yorkshire parkin with double cream 7.50
Clementine and white chocolate cheesecake 6.50
Hix Fix jelly shot 3.50
Ice creams and sorbets 2.50 per scoop/7.00 for three scoops
Julian Temperley's cider brandy chocolate truffles 1.50 each

FARMHOUSE CHEESE

served with Dorset knobs, chutney and Somerset membrillo

- Isle of Wight blue Guernsey Goddess Wookey Hole Cheddar 8.00 each
Farmhouse cheese selection 12.50 Add a glass of Kingston Black 6.50

WHAT MARK'S DRINKING...

with cheese... 10 Year Old Tawny 'Tonel 12', Quinta de la Rosa 12.00

with chocolate... Maury, Solera 1928, Loungedoc-Rousillon NV 12.25

with nothing... Espresso martini 11.00

HIX

Townhouse

Located a short walk from HIX Oyster & Fish House, HIX Townhouse features eight luxury double rooms and suites, personally designed by Mark alongside British artists and local producers, all individually themed around his passions.



Bycatch

Here at HIX we support our local fishermen. You can see this where stated (BC) Bycatch, in the fishing industry, is a fish or other marine species that is caught unintentionally while catching certain target species and target sizes of fish, crabs etc. Bycatch is either of a different species, the wrong sex, or is undersized.

EVENTS

MEET THE PRODUCER Monday 18th March 2019 £75
Wild & Foraged Food

Enjoy an evening with Mark Hix and guest host John Wright, forager and writer, for a four course dinner featuring seasonal Dorset produce.

HOUSEWATER

bottomless water 1.00 per person

An eco-friendly, sustainable system offering chilled, filtered, still and sparkling water.

With each purchase of house water we make a charitable donation to the Lyme Regis Sculpture Trail.