

5th January

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.

WHAT MARK'S DRINKING

Hix Fix 12.00

Morello cherry in a Somerset apple eau de vie, Furleigh

Estate sparkling wine

SNAX 4.50

Trealy Farm chorizo

Bigbury Bay cockle popcorn

OYSTERS

Portland Pearls 2.95 each

Three scrumpy-fried rock oysters 7.95
with scotch bonnet mayonnaise

Portland Pearl's three ways 7.50

STARTERS

Lyme Bay shellfish soup with Tarquin's pastis (BC) 6.95

Devilled sprats with herb mayonnaise 8.75

Mixed Trill Farm Beetroot with Beenleigh Blue and roasted walnuts 8.95

Atlantic prawn cocktail 10.75

Crispy Lyme Bay squid with chili and coriander 11.75

Steamed Lyme Bay prawns with dill mayonnaise 12.95

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 Dart's Farm garden salad 15.50

Forde Abbey pheasant Holstein with a fried Burford Brown hen's egg and pickled walnuts 15.50

Peter Hannan's sugar pit bacon chop with Bigbury Bay cockles 17.95

Torbay huss curry (BC) 17.95

Fillet of Newlyn cod with Lyme Bay prawns 24.00

Fisherman's spelt for two to share 40.00

Peter Hannan's sirloin steak with scrumpy fried onions 25.00/45.00 (250g/500g)

SIMPLY GRILLED FISH ON THE BONE

with green or Béarnaise sauce

Torbay Brill

23.00

Mount's Bay John Dory

24.00

Lyme Bay Dover sole for two

60.00

SIDES 3.95 each

Chips ~ Buttered heritage potatoes ~ Baker's Farm purple sprouting broccoli~

~ Crushed seaweed potatoes ~

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
Iced winter berries with hot white chocolate sauce 6.00
Bramley apple and cranberry pie with vanilla ice cream 7.50
Whipped Westcombe ricotta with Temperley's cherries and honeycomb 6.50
Yorkshire parkin with clotted cream 7.50
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... Chateau Partarrieu, Sauternes, Bordeaux, 2015 13.50

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.



Curry Club

HIX Ruby Murray Menu
Tuesday nights
November to March

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.