

24th May

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 Freedom organic helles lager 5.00

OYSTERS

Portland Pearls or Porlock Bay
2.95 each

Three scrumpy-fried rock oysters 7.95
with a scotch bonnet mayonnaise

SNAX 4.50
Treatly Farm chorizo with romesco sauce
Bigbury Bay cockle popcorn

STARTERS

Lyme bay shellfish soup with Tarquin's pastis (BC) 6.95
Trill Farm mixed beets with Bath Blue, walnuts and pennywort 7.95
Steamed River Fowey mussels with Burrow Hill cider cream and chervil 8.95
Cobb smoked salmon 'HIX' cure with soda bread 14.95
Atlantic prawn cocktail 10.75
Spaghetti with Lyme Bay lobster and chilli 19.50/42.50

WYE VALLEY ASPARAGUS

Crispy squid, and shaved asparagus salad 13.50
A fried duck's egg with Portland crab and asparagus 15.00
Steamed asparagus with hollandaise sauce (150g) 15.50

MAINS

Fish House pie with a Trill Farm garden salad 15.50
Scrumpy fried Torbay haddock with chips and mushy peas 15.50
Dublin bay prawn burger with spiced tartare and chips 16.95
Torbay huss curry with steamed basmati rice and a red onion pakora (BC) 17.95
Fillet of Newlyn hake with River Fowey mussels and sea beet 23.00
Peter Hannan's sirloin steak with scrumpy fried onions (250g/500g) 25.00/45.00
Grilled Lyme bay lobster with garlic butter and chips 42.50

SIMPLY GRILLED FISH ON THE BONE with Green or Hollandaise sauce

A pair of Mount's Bay John Dory	Newlyn lemon sole	Torbay turbot
24.00	25.00	28.00

SIDES 3.95 each

~ Chips ~ Steamed Baker's spring greens
Buttered new potatoes ~ Crushed seaweed potatoes ~ Trill Farm garden salad ~
Roasted Baker's Farm squash with chilli and pumpkin seed dressing

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 8.25
Whipped Westcombe ricotta with Temperley cherries and honeycomb 8.00
Blood orange posset with shortbread 8.00
Scandinavian iced berries with hot white chocolate sauce 7.75
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 and chutney

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

WHAT MARK'S DRINKING...

- with cheese...** Julian Temperley's Somerset Pomona 6.25
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.



EVENTS

Mark's Kitchen Table 7th June 2019

Enjoy lunch cooked by Mark Hix at his Charmouth home

Book online now
hixrestaurants.co.uk

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 Marine Theatre.