

SAMPLE MENU

Buckets & Bibs 23rd March 7pm

Crab & Mackerel Supper Club £45

5-course feast hosted by Mark Hix and
Crab House Café's Nigel Bloxham

WHAT MARK'S DRINKING...

Bergameister 12.50

Conker gin, bergamot juice,
rhubarb syrup, egg white

SNAX 4.50 each

Burry Bay cockle popcorn

Trealy Farm chorizo with romesco sauce

OYSTERS

Porlock bay 2.95 each

Three scrumpy fried rock oysters
with a scotch bonnet mayonnaise 9.00

STARTERS

Lyme Bay shellfish soup with Tarquin's pastis (BC) 7.95

Dart's Farm mixed beets with Bath Blue and pickled walnuts 8.00

Herring milts on toast with Peter Hannan's guanciale and capers 8.50

Atlantic prawn cocktail 10.75

Cobb smoked salmon 'HIX' cure with soda bread 14.50

Spaghetti with Lyme Bay crab and chilli 14.75

MAINS

Fish House pie with a Trill Farm garden salad 15.50

'HIX' scrumpy fried fish and chips with mushy peas 16.50

Torbay huss curry with basmati rice and a red onion pakora 18.95

Fillet of Lyme Bay pollock with scarlet elf cups and hedgerow garlic 24.50

Hannan's Mighty- Marbled sirloin steak with scrumpy fried onions (250g) 25.00

SIMPLY GRILLED FISH, ON THE BONE

with green sauce or hollandaise sauce

Torbay brill

Mixed fish for two

25.00

55.00

SIDES 3.95 each

~ Chips ~ Buttered heritage new potatoes ~

Dart's Farm purple sprouting broccoli with herbs and hazelnuts ~ Crushed seaweed potatoes ~

~Trill Farm Garden salad ~

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.

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. Game may contain shot.

PUDDINGS

- Peruvian gold chocolate mousse 8.25
Norfolk treacle tart with double cream 8.00
Yorkshire rhubarb and ginger pavlova 8.00
Bramley apple pie with vanilla ice cream 7.50
Credit crunch ice cream with hot chocolate sauce 3.50 per scoop
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 Trish Maunder's Somerset membrillo

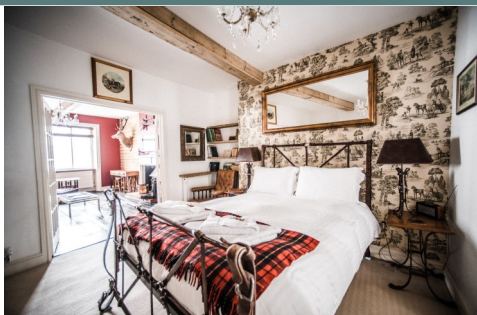
- Isle of Wight Blue Guernsey Goddess Wookey Hole cave-aged Cheddar 8.00 each
Farmhouse cheese selection 12.50 Add a glass of Kingston Black 6.50

WHAT MARK'S DRINKING...

- with cheese... Julian Temperley's Somerset Pomona 6.25
with chocolate... Chateau Partarrieu, Sauternes, Bordeaux, France 2011 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.



By-catch

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.

Mark's Kitchen Table—6th March and 26th June

Join Mark in the comfort of his own home, where he will demonstrate and cook a 4-course lunch of seasonal local food and drink in the intimate setting of his home, with a HIX Fix to start, naturally.

Mark's Charmouth home is just a ten minute drive from HIX Oyster & Fish House with stunning views across Golden Cap and the Jurassic Coast.

Book online at hixrestaurants.co.uk

HOUSEWATER - Bottomless filtered water £1.00 per person

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

With each purchase of Housewater we make a charitable donation to B Sharp.

It is a young people's music charity based in Lyme Regis, working with people in Dorset and East Devon. B Sharp runs friendly sessions for children and young people, including those who are vulnerable, where they can make high quality music together. Young people who take part grow in confidence, creativity and develop social and personal skills as they move towards adulthood.