

What Mark's drinking

Shrub A Dub Dub 8.50

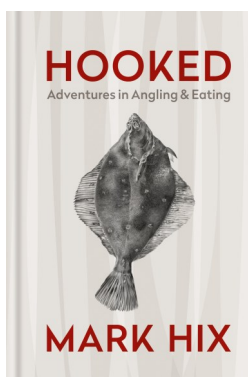
Somerset shrub, Fever Tree ginger ale,
Orange and raspberry



Downstairs, Mark's Bar is a hidden gem featuring an impressive sunken bar and bar billiards table, offering the perfect setting for seasonal cocktails and bar snax

Open Tuesday- Saturday from 3pm til late

£7 cocktails till 7pm



HOOKED:

Adventures in Angling & Eating

The new book by Mark Hix

Signed copies available £20

Events at Hixter

Carving Class

with Mark Hix

A masterclass and dinner with Mark Hix in Hixter's Bull Room
Ask at reception for more details

WEEKEND BRUNCH

Go bottomless for £25 extra with Bloody Marys or Prosecco (2 hours)

10.30 - 4 PM

Starters

La Letteria burrata <i>with Isle of Wight heritage tomatoes and grilled focaccia</i>	10.50	Evesham whipped broad beans <i>with Ridley Road flatbread</i>	7.50
Beefballs 'McIlhenny'	7.50	Atlantic prawn cocktail	11.75
Buttermilk pancakes <i>with sugar-pit bacon and heather honey</i>	9.50	Spiced poismole <i>on toasted sourdough</i>	8.75
Kedgerree	8.50/15.50	Crispy squid <i>with chilli, coconut, lime leaves and almonds</i>	10.50

Clarence Court Eggs

Scrambled Burford Brown eggs <i>with smoked salmon 'HIX cure'</i>	9.95	Brik a l'oeuf de canard with harissa <i>Duck egg encased in Tunisian crispy pastry</i>	6.75
Shakshuka with tahini yoghurt and flatbread	9.95	Eggs Benedict, De Beauvoir or Florentine	8.75/15.50

Mains

Hixter breakfast <i>Sugar pit bacon, Sillfield Farm sausage and black pudding, field mushrooms, grilled tomato, Burford brown and toasted sourdough</i>	12.95	Mexican griddled chicken salad <i>with poismole</i>	13.95
Roast Indian Rock chicken for 2-3 to share/ Half a chicken <i>with sage and onion stuffing, chips and gravy</i>	32.00/16.00	Dublin Bay prawn burger <i>with scotch bonnet tartare sauce</i>	18.50
Chicken escalope <i>with grilled alliums and green sauce</i>	16.50	Miso-baked cod <i>with Asian slaw and pickled chilli</i>	21.00
Black Cow mac 'n' cheese	11.50	Sugar pit beef hash <i>with Burford Brown double yolker</i>	10.95
Ground rib steak burger <i>with or without cheese add extra toppings for 2.00</i>	14.95	Rib on the bone 1kg for 2 to share	70.00
		Porterhouse 1kg for 2-3 to share <i>Add green peppercorn sauce to your steak for 2.00</i>	85.00
		Peter Hannan's sugar pit pork chop <i>with summer pea salad</i>	19.50
		Poached Loch Duart salmon <i>with shaved fennel and pickled cucumber salad</i>	19.50

Sunday Roast

12 noon-4pm available every Sunday

Add free flowing red wine or mimosa for £25 extra (2 hours)

Half a roast barn-reared Indian Rock chicken 18.50
Roast mighty-marbled sirloin 20.50

Served with Yorkshire pudding, roast potatoes, cauliflower cheese and summer vegetables

Please inform your waiter if you have any allergies

A discretionary 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.

Take your chicken carcass home today with a seasonal recipe from Mark Hix and make a delicious soup



Sides

Minted peas and broad beans	4.25
Chips	3.50
Salt 'n' vinegar onion rings	4.00
Berkswell truffled chips	5.75
Garlic mushrooms	4.50
Sutton Farm salad	4.00
Summer slaw	4.00
Isle of Wight tomato and lovage salad	4.75
Egg, bacon, sausage, spinach, mushrooms, tomatoes or black pudding	2.00 each



Puddings

Oakchurch Farm cherry pie <i>with custard, cream or ice cream</i>	7.50
Peruvian gold chocolate mousse <i>with honeycomb</i>	7.50
Credit crunch ice cream with hot chocolate sauce, <i>per scoop</i>	2.50
Oakchurch Farm raspberry and white chocolate cheesecake	7.50
Mini chocolate cake <i>(gluten free)</i>	2.00
Annabel's strawberries and Jersey cream	7.50
Salted caramel fondue with marshmallows and doughnuts to share	14.50
Selection of seasonal ice creams and sorbet, <i>per scoop</i>	2.00

Swainson House Farm chicken

All our chickens are barn-reared and grown at a natural rate to give them a deep intense flavour

Glenarm Estate Mighty-Marbled beef

All our beef is aged in a Himalayan salt chamber and comes from Shorthorn, Hereford and Aberdeen Angus breeds

Private Dining

Hixter offers a variety of versatile events spaces for drinks receptions, breakfast meetings and feasts. Also licensed for wedding ceremonies

Instagram @HIXrestaurants
Tweet us @Hixterbankside
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www.hixrestaurants.co.uk

HIX at Home

HIX Fix cherries, Mark Hix Cookbooks and HIX products available to purchase. Please ask a member of staff for the list of available products