

Sample Menu

HOOKED

Adventures in Angling & Eating

by Mark Hix

£20

Signed copies now available to buy

WHAT MARK'S DRINKING

HIX Fix

Morello cherry in Somerset apple eau de vie and Lyme

Bay brut reserve

12.00

SNAX 4.50 each

Burry Bay cockle popcorn

Trealy Farm chorizo with romesco sauce

OYSTERS

Porlock Bay or Brownsea Island 2.95 each

Three scrumpy-fried rock oysters
with scotch bonnet mayonnaise 9.00

STARTERS

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

Trill Farm courgette, chilli and mint salad with Whitelake goat's curd 8.50

Whipped broad beans with a grilled flatbread 8.50

Egg de Beauvoir 9.50

Atlantic prawn cocktail 10.75

Dart's Farm Summer pea and Lyme Bay crab salad 15.50

Spaghetti with Lyme Bay lobster and chilli 19.50

MAINS

Fish House pie with a Trill Farm garden salad 15.50

Scrumpy fried Torbay haddock with chips and mushy peas 15.50

Lyme Bay mackerel with green sauce 17.95

Torbay huss curry with basmati rice and an onion pakora (BC) 18.95

Fillet of Newlyn hake with Burry Bay cockles and samphire 24.00

Glenarm Estate Mighty-Marbled sirloin steak, 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

Torbay megrim sole

Newlyn lemon sole

24.00

24.00

SIDES 3.95 each

~ Chips ~ Minted peas and beans -

Buttered new potatoes ~ Crushed seaweed potatoes ~ Trill Farm garden salad ~

Isle of Wight heritage tomato and basil 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. 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
Baker's Farm raspberry and elderflower jelly with raspberry sorbet 8.00
Cheddar Valley strawberry cheesecake 8.00
Newcross Farm cherry Bakewell pudding with vanilla ice cream 8.00
A bowl of Baker's Farm Summer berries with double cream 7.50
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 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... Maury, Solera 1928, Languedoc-Roussillon 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.

Mark's Kitchen Table 27th September 2019

Enjoy lunch cooked by Mark Hix
at his Charmouth home
Book online now

Food Rocks 7th & 8th September 2019

Chef demos & tastings
Supper Clubs
Food & drinks market

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.