

What Mark's drinking

Black walnut Old Fashioned
10.50
 Woodford Double Oak,
 black walnut bitters, vanilla syrup
 & candied walnut



Mark's Happy Mondays

£7 cocktails in Mark's Bar downstairs

Every Monday 3pm-close
 5-6pm/10-11pm Tuesday to Saturday

*Excludes private events



Last Friday of every month 10pm-3am
 Guest DJ's and £7 cocktails

Early Bird & Bull

Monday to Friday 11.30-4pm
10.95

For tables of up to 8 guests

Buttermilk- fried chicken burger *with kimchi mayo*
 The Cock 'n' Bull - half chicken, half steak sandwich
 Steak sandwich with scrumpy-fried onion rings
 Toasted roast yorkie *with trimmings*
 Mexican griddled chicken salad *with guacamole*
 Ground rib steak burger with club sauce and chips
 Black Cow mac 'n' cheese

WEEKEND BRUNCH

Go bottomless for £25 extra with Bloody Marys or Prosecco (2 hours)
10.30 - 4 PM

Starters

Evesham heritage beets <i>with Cashel Blue and pickled walnuts</i>	9.00	Atlantic prawn cocktail	11.75
Beefballs 'McIlhenny'	7.50	Bashed avocado <i>on toasted sourdough</i>	8.75
Buttermilk pancakes <i>with sugar-pit bacon and heather honey</i>	9.50	Crispy baby squid <i>with chilli, lime leaves and almonds</i>	10.50
		Kedgeree	8.50/15.50

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 guacamole</i>	13.95
Roast Indian Rock chicken for 2-3 to share/ 32.00/16.00 Half a chicken <i>with sage and onion stuffing, chips and gravy</i>		Shrimp burger <i>with scotch bonnet tartare sauce</i>	17.50
Grilled chicken escalope <i>with sugar pit bacon and squash relish</i>	16.50	Miso-baked cod <i>with pea shoot and ginger salad</i>	21.00
Black Cow mac 'n' cheese	11.50	Poached Loch Duart salmon <i>with pickled cucumber, fennel and samphire</i>	18.50
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 Ox cheek <i>with Somerset cider cabbage</i>	19.50
		Sugar pit beef hash <i>with Burford Brown double yolker</i>	10.95

Sunday Roast

12 noon-5pm 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 autumn 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

Kentish sprouting broccoli	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
Autumn slaw	4.00
Egg, bacon, sausage, spinach, mushrooms, tomatoes, avocado or black pudding	2.00 each



Puddings

Bramley apple pie <i>with custard, cream or ice cream</i>	7.50
Peruvian gold chocolate mousse <i>with honeycomb</i>	6.95
Credit crunch ice cream with hot chocolate sauce, <i>per scoop</i>	2.00
Clementine and white chocolate cheesecake	7.50
Mini chocolate cake	1.50
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
 Facebook @Hixterbankside
 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