

Snax

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| Chicken scratchings with kimchi ketchup | 3.95 |
| Yorkshire pudding with whipped chicken livers | 3.95 |
| Salmonata with Ridley Road flatbread | 3.95 |

What Mark's drinking

HIX Fix 12.00

Julian Temperley's Somerset Morello cherry and liqueur topped with English sparkling wine



Early Bird & Bull

Monday to Friday 11.30-6pm
10.95

Goosnargh chicken burger with chips
The Cock 'n' Bull - half chicken, half steak sandwich
Steak sandwich with scrumpy-fried onion rings
Mexican griddled chicken salad
Ground rib steak burger with club sauce and chips
Cauliflower cheese burger with chips

Brunch

Saturday and Sunday 10.30-3pm

Go bottomless for £25 extra with Bloody Marys or Prosecco

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| Hixter breakfast | 11.95 |
| Bashed avocado on toast | 8.75 |
| Eggs Benedict, De Beauvoir or Florentine | 8.75/15.50 |
| Shakshuka with tahini yoghurt and flatbread | 9.95 |
| Cock 'n' bull hash with a Burford Brown double yolker | 10.95 |
| Brik a Poef de canard with harissa | 6.75 |
| Pancakes with Yorkshire rhubarb & crème fraiche | 7.75 |
| Smoked salmon 'HIX cure' with scrambled eggs | 9.95 |
| Add egg, bacon, sausage, spinach, mushrooms, tomatoes, avocado or black pudding | 2.00 each |

Sunday Roast

12 noon-5pm

Add free flowing red wine or mimosa for £25 extra
Half a roast barn-reared Indian Rock chicken **17.95**

Roast mighty-marbled sirloin **19.95**

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

Starters

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| Whipped butternut squash with Neal's Yard Dairy goat's curd & toasted walnuts | 9.00 | De Beauvoir smoked salmon 'HIX cure' with soda bread | 12.50 |
| Ceviche with crispy lotus root | 9.50 | Atlantic prawn cocktail | 11.75 |
| Creamed polenta with Woodland mushrooms and Berkswell | 8.95 | Crispy baby squid with chilli, lime leaves and almonds | 9.75 |
| Wiltshire burrata with tardivo and beets | 8.50 | Cock 'n' bull croquettes with horseradish mayonnaise | 8.75 |



Fish and Shellfish

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| Fish of the day Market price | Miso-baked cod with pea shoot and ginger salad 19.50 | Shrimp burger with scotch bonnet tartare sauce 16.50 | Grilled prawns with Japanese dressing 15.50 |
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Swainson House Farm chicken

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

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| Roast Indian Rock chicken with sage and onion stuffing and chips For 2-3 to share 29.50 / half a chicken 15 | Cock 'n' Bull in the hole 13.50 | Mexican griddled chicken salad with guacamole 13.95 | Grilled chicken escalope with Woodland mushrooms 15.95 |
| Buttermilk-fried chicken half or whole 15.00/29.50 | Goosnargh chicken burger with chips 12.50 | Jambalaya 16.00 | Indian Rock chicken curry with basmati rice 15.25 |



Glenarm Estate Mighty-Marbled steak

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

Green peppercorn sauce 2.00

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| Rib 250g 20.00 / 500g 40 | Sirloin 250g 22.50 / 500g 45 | Picanha with fried alliums and chimichurri 190g 17.50 | Chateau for two 500g with a land cress and shallot salad 39.50 |
| Rib on the bone 500g 32.50 1kg to share 65.00 | Porterhouse 1kg for 2-3 to share 80 | Barbecued sugar-pit rib with Somerset cider cabbage 17.50 | Ground rib steak burger with or without cheese 14.95 add extra toppings for 2.00 |

Sides

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| Land cress and shallot salad | 3.50 | Garlic mushrooms | 3.75 |
| Chips | 3.50 | Sutton Farm salad | 3.95 |
| Salt 'n' vinegar onion rings | 3.50 | Winter slaw | 3.50 |
| Berkswell truffled chips | 5.75 | Buttered winter greens | 3.75 |



Puddings

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| Peruvian Gold chocolate mousse with honeycomb | 6.95 |
| Bramley apple pie with custard, cream or ice cream | 7.50 |
| Marmalade and Kingston Black steamed pudding | 7.00 |
| Yorkshire rhubarb & ginger cheesecake | 7.50 |
| Credit crunch ice cream with hot chocolate sauce, per scoop | 2.00 |
| Mini chocolate cake | 1.50 each |
| Salted caramel fondue with marshmallows and doughnuts to share | 14.50 |
| Cashel Blue and Lincolnshire Poacher with Yorkshire chutney | 7.95 |



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

Private Dining

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

Carving Class with Mark Hix



A masterclass and dinner with Mark Hix in Hixter's Bull Room - July 18th, September 19th, November 21st 6.30pm

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.

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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