

Snax all 5.00

Trealy Farm chorizo *with romesco sauce*
 Chicken scratchings *with kimchi ketchup*
 Sugar pit beef croquettes *with horseradish mayonnaise*

What Mark's drinking

Margarita 12.00

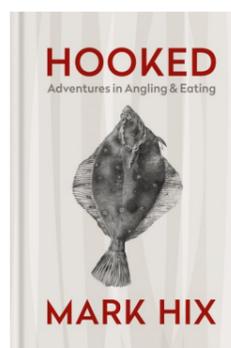
Ocho Blanco tequila, citrus & Merlet Triple sec

HOOKED:

Adventures in Angling & Eating

The new book by Mark Hix

Signed copies available
 £20



Private Dining

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

Also licensed for wedding ceremonies

Events@hixfoodetc.co.uk

Brunch

Join us every weekend from 10.30am
 for bottomless brunch

Choose from Bloody Marys or Prosecco for
 £25 extra

Sunday Roast

12 noon-4pm
 Add free flowing red wine or mimosas
 for £25 extra

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 winter vegetables



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

Starters

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| Heaven and earth | 10.50 | Yorkshire pudding <i>with whipped chicken livers</i> | 6.50 |
| Crispy squid <i>with chilli, lime leaves, coconut and almonds</i> | 12.00 | La Latteria burrata <i>with Sutton Farm beets and pickled walnuts</i> | 10.50 |
| Beefballs 'McIlhenny' | 8.50 | Atlantic prawn cocktail | 11.75 |
| De Beauvoir smoked salmon 'Hix cure' <i>with soda bread</i> | 12.50 | Evesham whipped squash <i>with White Lake goats' curd and Ridley Road flatbread</i> | 7.50 |
| Korean fried chicken | 7.50 | Black Cow mac 'n' cheese | 9.75 |



Fish and Shellfish

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| Grilled prawns <i>with Japanese dressing</i> | 18.50 | Dublin Bay prawn burger <i>with scotch bonnet tartare sauce and chips</i> | 19.00 | Grilled lobster <i>with wild garlic butter half or whole</i> | 22.50/45.00 | Miso-baked cod <i>with Asian slaw and pickled chilli</i> | 24.50 |
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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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| Mexican griddled chicken salad | 14.25 | Roast Indian Rock chicken <i>with sage and onion stuffing, chips and gravy</i> For 2-3 to share 33.00/ half a chicken 16.50 | Chicken escalope <i>with winter relish and sugar pit bacon</i> | 16.50 |
|-----------------------------------|-------|--|---|-------|

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|---|-------------|---|-------|--|-------|
| Buttermilk-fried chicken <i>half or whole with chips</i> | 16.00/32.00 | Indian Rock chicken curry <i>with basmati rice</i> | 15.50 | Buttermilk-fried chicken burger <i>with kimchi mayonnaise and chips</i> | 14.50 |
|---|-------------|---|-------|--|-------|



Glenarm Estate

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

Wild garlic butter, green peppercorn sauce or bearnaise sauce 2.50

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|---|-------|--|-----------------------|---------------------------------------|--|---------------------------------------|-------|
| Moyallon sugar-pit bacon chop <i>with Somerset cider cabbage</i> | 22.50 | Rib eye 250g 23.50 | Sirloin 250g 24.00 | Club steak 400g 30.00 | Ground rib steak burger <i>with or without cheese and chips</i> | 15.95 / extra toppings 2.00 | |
| Porterhouse 1kg for 2-3 to share | 90.00 | Chateau for two 500g <i>with a watercress and shallot salad</i> | 48.00 | Contre- filet 1kg for 2-3 to share | 85.00 | Rib on the bone 1kg for 2 to share | 75.00 |

Add two grilled Tiger prawns for 6.00 or half grilled lobster for 22.50

Sides

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| Creamed spinach | 5.00 | Winter slaw | 4.50 |
| Sutton Farm salad | 4.50 | Chips | 4.00 |
| Salt 'n' vinegar onion rings | 4.50 | Wild garlic mushrooms | 5.00 |
| Berkswell truffled chips | 6.00 | Steamed Willow Farm purple sprouting broccoli | 4.50 |



Puddings

Yorkshire rhubarb and ginger cheesecake 7.50
 Peruvian gold chocolate mousse *with honeycomb* 7.50
 Bramley apple pie *with custard, cream or ice cream* 8.00
 Credit crunch ice cream with hot chocolate sauce, *per scoop* 2.50
 Mini chocolate cake (*gluten free*) 2.50
 Salted caramel fondue *with marshmallows and doughnuts*
 to share 14.50
 Selection of seasonal ice creams and sorbets, *per scoop* 2.00



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 Wednesday- Saturday from 3pm til late
 £7 cocktails till 7pm

St Patrick's Day in Mark's Bar
 with Roe & Co Whiskey
 Food & Drink Pairing
 Tuesday 17th March £45
 7-9pm Book online

4 cocktails, 4 mini dishes
 Tasting table with the brand ambassador
 Make your own cocktail

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.

Instagram @HIXrestaurants
 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