

Happy Hour Oysters

Everyday 4-7pm
Saturday 12-7pm

Oyster & Chop Set Menu

Available Monday to Saturday 12-5pm
2 courses £15.50 / 3 courses £19.95

Snax all at 4.50

Crispy kale with prawn salt
Moyallon pork crackling with Bramley apple sauce

Sage and Berkswell fritters
Leigh-on-Sea cockle popcorn

Rock Oysters

Carlíngford
11.95 for 3

Cumbræ
11.50 for 3

West Mersea
9.95 for 3

3 crispy fried rock oysters with scotch bonnet mayonnaise 10.95 for 3

Starters

Steamed Isle of Wight asparagus with hollandaise 12.95

Glenarm Estate steak tartare with or without egg 9.95/16.95

La Latteria burrata with Nutbourne Farm heritage tomatoes and wild fennel 9.50

De Beauvoir smoked salmon 'HIX' cure with soda bread 15.25

Crispy Looe bay squid with chilli, coriander and spring onion 11.95

Dorset Blue Lobster

Lobster soup with Tarquin's pastis and chervil 8.95

Glenarm Estate sirloin steak, lobster and shaved asparagus salad 29.50

Whole grilled lobster with ramson butter and seashore vegetables (500g) 42.00

Mains

Simply grilled fish on the bone with béarnaise or green sauce P.O.A

Fillet of Cruden Bay cod with sea kale and ramsons 24.00

Hix fish and chips with mushy peas 17.50

Beef flank and Hix Oyster Ale pie... with or without oysters 18.00/22.50

Grove Farm mutton chop curry with rock samphire pakoras and flatbread 23.50

Steaks and Chops

Glenarm Estate hanger steak with baked bone marrow 22.95

Mixed grill of Launceston lamb with spring bubble 'n' squeak and green sauce 30.00

Glenarm Estate fillet steak on the bone (300g) 42.00

Glenarm Estate aged club steak on the bone (400g/800g) 30.00/60.00

Glenarm Estate porterhouse steak for two to share (1kg) 85.00

Glenarm Estate rib steak on the bone for two or three to share (1kg) 95.00

Peppercorn sauce 2.50

The Oyster and Chop

Launceston lamb Barnsley chop with herb baked oyster and wild herb salad 16.50

Sides all at 4.50

Buttered Tiptoe Farm heritage potatoes, chips or mash

Crispy chophouse potato cake with Romesco

Chargrilled Híspí cabbage with capers

Buttered heritage carrots with chervil

Sutton Farm garden salad

Puddings

Yorkshire rhubarb mess	7.50
A shipwrecked tart with clotted cream	7.95
Peruvian Gold chocolate mousse with honeycomb	8.25
Blood orange posset with shortbread	7.50
Credit Crunch ice cream with hot chocolate sauce	3.00 per scoop
Two scoops of ice cream or sorbet	6.00
Julian Temperley's cider brandy and Venezuelan Black truffles	2.25 each

Farmhouse cheese from the trolley

3 for 9.95 / 5 for 15.95

with Dorset knobs, crackers and tomato chutney

Barkham Blue (unpasteurised cow's milk)	Hampshire
Golden Cenarth (unpasteurised cow's milk)	Wales
Mossfield (pasteurised cow's milk)	County Offlay
Wigmore (unpasteurised sheep's milk)	Berkshire
Ragstone (unpasteurised goat's milk)	Herefordshire
Summer Solstice (pasteurised cow's milk)	Somerset

BYOB Sunday night & all-day Monday

Raid the cellar and bring your own bottle

Sundays from 5pm and all-day Monday

Sunday Roast Club

2 courses for 25.00 - 3 courses for 30.00

Sharing Starters

La Latteria burrata with Nutbourne Farm heritage tomatoes and wild fennel

Crispy Looe bay squid with chilli, coriander and spring onion

Salmonata 'Hix cure' with flatbread

Roasts

Hannan's sirloin with Yorkshire pudding

Swainson House Farm Indian Rock chicken with bread sauce

served with roast potatoes, cauliflower cheese and spring greens

Pudding

Yorkshire rhubarb mess

A shipwrecked tart with clotted cream

Farmhouse cheese

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Opening hours 12 noon - 11pm Monday to Saturday/12 noon - 10pm Sunday

A discretionary service charge of 12.5% will be added to your bill
vegetarian and kids' menu available FSA advises that the consumption of raw or less than thoroughly cooked meats, fish and shellfish
may increase your risk of illnesses. Game birds may contain shot.
Here at HIX we have strict systems in place to ensure our food is safe for you to eat.