

## Snax all at 4.50

Sage and Berkswell fritters      Rock oyster 'po boy'      Leigh-on-Sea cockle popcorn  
Moyallon pork crackling with Bramley apple sauce      Crispy black cabbage with prawn salt

### Native Oysters

Loch Ryan no 2's

14.50 for 3

### Rock Oysters

Browsea

8.95 for 3

Jersey

10.95 for 3

3 crispy fried rock oysters with scotch bonnet mayonnaise 9.25

\*add 3 Trealy Farm chorizo 2.00

## Starters

Lincolnshire cauliflower soup with pickled walnuts 7.95

Wild mushrooms with creamed Hodmedod's polenta and tarragon 10.95

Trealy Farm chorizo, red haricot bean and tomato stew with a poached Burford Brown egg 8.50

Devilled sprats with herb mayonnaise and horseradish 8.95

Swaledale mallard salad with Yorkshire toast, bramble dressing and chickweed 12.50

Steamed St Austell Bay mussels with Burrow Hill cider and wild garlic 9.50

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

Glenarm Estate steak tartare with or without egg 9.95/16.95

## Mains

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

Hix fish and chips with mushy peas 17.50

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

Fillet of Cruden Bay cod with Scottish chanterelles, black cabbage and guanciale 22.00

Wharfedale pheasant escalope with a fried Burford Brown egg, capers and pickled walnuts 17.50

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

## Steaks and Chops

Glenarm Estate hanger steak with baked bone marrow 21.95

Moyallon sugar-pit bacon chop with Isle of Barra cockles and laver bread 23.50

Launceston lamb Barnsley chop with Sutton Farm squash and green sauce 24.50

Glenarm Estate fillet steak on the bone (300g) 38.00

Glenarm Estate aged club steak for one or two to share (400/800g) 30.00/60.00

Glenarm Estate porterhouse steak for one or 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

Orchard Farm pork chop with a crispy fried oyster and wild herb salad 15.50

## Sides all at 4.25

Buttered Tiptoe Farm heritage potatoes, chips or mash      Honey roasted Inkersall Farm parsnips

Sutton Farm garden salad      Kentish sprouting broccoli with toasted almonds

Evesham beetroot salad with wild chervil      Crispy chophouse potato cake with black garlic mayonnaise

## Puddings

Bramley apple pie with vanilla ice cream	7.95
Mulled autumn fruits with whipped Whitelake goat's curd and toasted oats	7.50
Sticky toffee pudding with Cornish clotted cream	7.95
Peruvian Gold chocolate mousse with honeycomb	8.25
Hedgerow mess	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

Waterloo (unpasteurised cow's milk) Berkshire

Mayfield (unpasteurised cow's milk, vegetarian) Sussex

Cashel Blue (unpasteurised cow's milk) South Tipperary

Ticklemore (unpasteurised goat's milk) Devon

Cerney Ash (unpasteurised goat's milk) Herefordshire

### Recommended drinking:

*Somerset Pomona*  
*Pedro XIMENEZ sherry*  
*Tonnix LBV port*  
*Tonnix Porto Branco*  
*Hix Oyster Ale*

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Opening hours are 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.