

SNAX all at 4.50

Sage and Berkswell fritters
Leigh-on-Sea cockle popcorn

Crispy kale heart with prawn salt
Moyallon pork crackling with bramby apple sauce

Native Oysters

Loch Ryan no. 2's
14.50 for 3

Rock Oysters

Carlingford
11.50 for 3

Cumbræ
10.95 for 3

Jersey
11.95 for 3

3 crispy fried rock oysters with scotch bonnet mayonnaise 9.25

Happy Hour Oysters every day 4-7pm

Starters

Kentish watercress soup with a Berkswell madeleine 7.50
Steamed early season Wye Valley asparagus with hollandaise 14.95
Whipped beetroot with Whitelake goat's curd, pickled walnuts and flatbread 8.95
De Beauvoir smoked salmon 'HIX' cure with soda bread 15.25
Crispy Lyme Bay prawns with wild garlic mayonnaise 10.95
Devilled Launceston lamb's kidneys with roast Lincolnshire cauliflower 8.50
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 St Austell Bay mussels and ramsons 24.00
Grove Farm mutton chop curry with rock samphire pakoras and flatbread 23.50
Whole roasted hake's head with Isle of Barra cockles and seashore vegetable 21.50

Steaks and Chops

Glenarm Estate hanger steak with baked bone marrow 22.95
Mixed grill of Launceston lamb with green sauce 30.00
Glenarm Estate fillet steak on the bone (300g) 42.00
Glenarm Estate aged club steak for one or two to share (400g/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

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

Sides all at 4.50

Buttered Tiptoe Farm heritage potatoes, chips or mash
Sutton Farm garden salad Crispy chophouse potato cake with romesco sauce
Heritage carrots with chervil butter Steamed Evesham purple sprouting broccoli
Rainbow chard with Kingston Black sultanas

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 pear chutney

Wigmore (unpasteurised ewe's milk, vegetarian) Berkshire

Cashel Blue (unpasteurised cow's milk) Hampshire

Pave Cobble (unpasteurised ewe's milk) Somerset

Golden Cenarth (unpasteurised cow's milk) Wales

Ragstone (pasteurised goat's milk) Herefordshire

Lincolnshire Poacher (unpasteurised cow's milk) Lincolnshire

Sunday Roast Club

2 courses for 25.00 - 3 courses for 30.00

Sharing Starters

Atlantic prawn cocktail

Evesham beetroot salad with pickled walnuts and Cashel Blue

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 buttered brassicas

Pudding

Norfolk treacle tart with clotted cream

Peruvian Gold chocolate mousse with honeycomb

Farmhouse cheese

Oyster & Chop Weekday Set Menu

Monday to Friday 12-5pm

2 courses £15.50 3 courses £19.95

Cellar Mondays

Raid the cellar and bring your own bottle
every Monday and pay no corkage

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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.