

### SNAX all at 4.50

Sage and Berkswell fritters  
Leigh-on-Sea cockle popcorn

Crispy kale hearts with prawn salt  
Moyallon pork crackling with brambly apple sauce

### Native Oysters

Loch Ryan no 2's  
14.50 for 3

### Rock Oysters

Jersey 9.95 for 3  
\*add 3 Trealy Farm chorizo 3.00

Morecambe Bay 11.95 for 3

3 crispy fried rock oysters with scotch bonnet mayonnaise 9.25

### Starters

January King cabbage and Sillfield Farm bacon soup 7.95  
Crispy Looe bay squid with ink mayonnaise and pickled ramson berries 12.95  
Whipped squash with Whitelake goat's curd and flatbread 8.95  
Lyme Bay mackerel on toast with sweet and sour Yorkshire rhubarb 9.25  
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 braised Fenland celery heart and tarragon 22.00  
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  
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 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

### Oyster and Chop

Launceston lamb leg chop with a crispy fried 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 wild garlic mayonnaise  
Heritage carrots with chervil butter  
Evesham beetroot salad with Cashel Blue

Sutton Farm garden salad  
Sprout tops with chilli and garlic  
Honey roasted Inkersall Farm parsnips

## Puddings

Creamed rice pudding with Yorkshire rhubarb and King's ginger 7.50

Norfolk treacle tart with clotted cream 7.95

Peruvian Gold chocolate mousse with honeycomb 8.25

Iced berries with white chocolate sauce 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

*Served with crackers and pear chutney*

Shropshire Blue (unpasteurised cow's milk) Somerset

Aldwych (unpasteurised goat's milk) Somerset

Gubbeen (pasteurised cow's milk) Cork

Tunworth (unpasteurised cow's milk) Somerset

Mayfield (pasteurised cow's milk, vegetarian) Sussex

### 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.