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MARK'S HAPPY MONDAYS

SPICED APPLE SOUR

Kongsgaard Gin, spiced apple cordial & citrus

CHERRY BOMB

Tanqueray Gin, Somerset Morello Cherry Liqueur, egg & citrus

OUT OF THE BLUE

Freya Birch Spirit, blue curacao & citrus

ABSINTHE MINDED

Black Cow Pure Milk Vodka, lemon sherbet, absinthe & Prosecco

Please join us downstairs where this offer is available

Monday 3pm - Late
Tuesday - Saturday
5pm - 6pm/10pm- 11pm

ALL ABOVE COCKTAILS £7.00

Hot food available till late. Please let you waiter know of any allergens when ordering.

A discretionary optional 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.

MARK'S CLASSICS



HIX FIX 12.00

Somerset morello cherry and eau de vie topped with Furleigh Estate sparkling wine.

MARK'S MR NICE 10.50

Talisker 10yo whisky, Pedro Ximenez sherry & orange bitters

SACRED FULL ENGLISH NEGRONI 11.50

Sacred Gin, Sacred Rosehip Cup & Sacred Spiced English Vermouth

TEMPERLEY SOUR 10.00

Somerset Royal 3yo cider brandy, Somerset Pomona, Burrow Hill apple juice, citrus & egg white

SKINNY BITCH 9.75

Black Cow Pure Milk Vodka, Martini Ambrato, citrus, lemon sherbet, lemonade & Pernod absinthe

BRITZ SPRITZ 10.50

Kamm & Sons, elderflower cordial & English sparkling wine

DORSET DONKEY 10.50

Black Cow vodka, morello cherry eau de vie, citrus, sage and ginger ale.
A very British take on the Moscow Mule, the berries we use in this drink change with the seasons, blueberries in the height of summer, to preserved Morello cherries in the colder months.

BLACK COW MARTINI 10.50

Twisted with lemon zest, dirty with olives or filthy with pickled peppers

Black Cow vodka is made entirely from the milk of grass grazed cows in West Dorset at Childbay Manor



SHAKEN UP

WINTER BERRY PIE 10.50

Somerset Cider Brandy, King's Ginger, vanilla syrup, an egg & fresh blackberries.

Re-creating the warming winter flavors of a home made apple and blackberry pie.

Julian Temperly's cider brandy, fresh blackberries and king's ginger provides the filling with a biscuit rim pastry, and textured like a creamy vanilla custard.

FAIRYTAIL OF NEW YORK 10.50

Douglas fur infused Tanqueray Gin, citrus, vanilla syrup & winterberry red wine cordial

Named after arguably the greatest Christmas song of all time, our take on the New York sour. Adding Douglas fur to our gin and our exquisite mulled wine reduction to add that ever so slight, Christmassy spice.

RED HOT GINGER 10.00

Woodford Reserve, citrus, gingerbread syrup & Naga bitters

The Punchy smoothness of bourbon, provoking nature of naga chilies and the pungency of ginger all balanced together to create this warm reminder of a nostalgic Christmas.

SANTA CLOVE 10.50

Kongsgaard Gin, clove syrup, apple juice & citrus

What says Christmas more than the delectable combination of apple and clove? Created by our very own Don Flavio, this tenacious, tantalising tiddly wink.



STIRRED DOWN

THE GUILDFORD 10.50

Tanqueray Gin, Benedictine, Noilly prat, Maraschino & orange bitters

A modern classic created by Scott Lyon and Jason Knowles. Named after the street which Hixter lays upon. This drink sits perfectly between a martini and a Martinez. Stirred and boozy yet ever so silky smooth.

RAISIN A GLASS 10.50

Pampero Anjeo Rum, sultana syrup, cinnamon bitters & vanilla essence

Inspired by the glorious friendship between Rum & Raisin, this richly sweet drink will warm the cockles of your heart.

BANKCIDER 10.50

Johnnie Walker, Pampero Anjeo, Somerset apple juice, cinnamon, orange peel, cloves, fresh ginger, star anise, demerara, & nutmeg

Come in from the cold and warm your frosty claws around our toasty mulled cider. Subtle spices & punchy undertones will get you in the mood for Christmas.

BLOODY GOOD EGG NOG 10.50

Somerset Cider Brandy, Pampero Anjeo, Pedro Ximenez, Half & Half, egg, demerara, cinnamon powder and ground nutmeg

Back by popular demand, our courageous combination of egg, cream, Christmas spices and cherry which gives the drink a claret glow.



BY THE GLASS

SPARKLING	125ml
Prosecco Rustico Brut, Nino Franco, Italy NV	9.50
WHITE	175ml
Tramshed White , France 2015	7.00
Sunflower, PX, Sauvignon Blanc, Chile 2016	8.00
Tonnix Douro Branco, Portugal 2016	9.50
Gavi di Gavi, Roberto Sarotto, Piedmont, Italy, 2016	9.50
ROSE	
Tonnix Rose, Cotes de Provence, France 2017	8.75
RED	
Tramshed Red, France 2015	7.00
Tonnix Douro Tinto, Portugal 2016	9.50
Malbec 'La Flor', Pulenta Estate, Argentina, 2016	10.00
Rioja 'La Vendimia', Spain, 2015	10.25

ALE, LAGER, CIDER

HIX IPA 4.2% 500ml	6.75
HIX Blonde 4.5% 500ml	6.75
HIX Oyster Ale 5.5% 500ml	6.75
Unity Larger 4.5% 330ml	5.50
Hobo Three Hop 4.666% 330ml	5.50
Burrow Hill Somerset cider 6% 500ml	6.50
Burrow Hill perry 6.3% 500ml	6.50

GIN

Beefeater 24	8.00	Oxley	8.00
Elephant Gin	8.00	Pink Pepper	10.00
Elephant Navy	12.25	Plymouth	7.00
Gin Mare	9.50	Plymouth Navy	9.50
Hendrick's	7.75	Potobello Road	7.50
Hepple	10.25	Sacred	7.00
Jenson's Old Tom	8.00	Salcombe	8.25
Ki No Bi Gin	12.00	Silent Pool	8.25
Kongsgaard	10.00	Sipsmith	8.00
Martin Miller's	8.50	Star of Bombay	8.50
Martin Miller's Westbourne	10.25	Tanqueray Ten Tarquin's	8.25 8.75
Monkey 47	12.50	Tarquin's Sea Dog	10.25
No.3 Gin	10.75	Wights Mermaids	8.50

VODKA

Beluga	11.00	Ketel One Citroen	7.00
Black Cow Pure Milk Vodka	7.00	Konik's Tail Sipsmith	9.00 7.75
Crystal Head	12.00	Snow Queen	7.25
East London Liquor	6.75	Vestal	10.00
Grey Goose	9.75	Vestal Pomorze	14.85
Ketel One	7.00	Zubrowka	6.50

COGNAC AND ARMAGNAC

Merlet Brothers Blend Cognac	10.25	Armagnac XO Chateau De Lacquy	18.75
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*All spirits served as 50ml as standard, 25ml available on request.
Ask your bartender for more information on our full selection of spirits*

RUM

Aluna Coconut Rum	8.00	Havana 7	7.75
Angostura 1919	7.50	Havana Seleccion de Maestros	13.00
Bacardi 8	7.50		
Bacardi Limitada	30.00	La Hechicera	10.00
Diplomatico	10.00	Mount Gay Eclipse	6.75
Doorly's 3	7.00	Penny Blue XO	13.50
Doorly's 5	8.50	Ron Zacapa 23	11.00
El Dorado 5	6.75	Ron Zacapa XO	25.00
El Dorado 15	10.75	Smith & Cross Navy	8.75
Foursquare Spiced	8.00	The Duppy Share	8.75
Gosling's 151	9.50	Wray & Nephew	7.00
Havana 3	7.00		

TEQUILA AND MEZCAL

Casamigos Anejo	15.00	Ocho 8 Blanco	7.00
Casamigos Blanco	13.75	Ocho Single Estate Anejo	8.25
Casamigos Reposado	14.50	Tapatio Blanco	8.00
Don Julio Anejo	12.50	Tapatio Reposado	9.00
Don Julio Blanco	9.50	QuiQuiRiQui Matatlan	9.00
Don Julio Resposado	10.25		

SOMERSET CIDER BRANDY

Royal 3	7.00	Alchemy 15	12.00
Royal 5	7.50	Gavin Turk	11.00
Shipwreck	8.50	Royal 20	13.75
HIX Royal X	8.50		

WILD SPIRITS

Freya Birch Spirit	10.00
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SCOTCH

Ardberg 10	9.75	The Macallan Gold	10.50
Auchentoshan Three Wood	11.00	Johnnie Walker Black	7.25
Balvenie 14	15.00	Johnnie Walker Blue	30.00
Compass Box Artist	10.00	Johnnie Walker Gold	12.50
Compass Box Glasgow	10.00	Johnnie Walker 18	17.25
Copper Dog	7.50	Lagavulin 16	13.75
Glenfarclas 15	12.25	Laphroaig Quarter Cask	13.50
Glenrothes Vintage	13.00	Monkey Shoulder	8.00
Highland Park 18	20.00	Oban 14yo	11.25
		Talisker 10	10.00

IRISH

Ban Poitin	9.00	Jameson Black Barrel	9.25
Jameson	6.50	Kinahans	10.00

AMERICAN

Bulleit	7.50	Jack Daniel's Rye	12.00
Bulleit Rye	9.50	Knob Creek	8.00
Four Roses Small Batch	7.50	Rittenhouse Rye	7.00
Gentleman Jack	8.25	Woodford Double Oak	13.00
Jack Daniel's Single Barrel	12.00	Woodford Reserve	7.50
		Woodford Rye	12.75

WORLD

Mars Cosmo, Japanese	15.60
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RESPONSIBILITY

SOBRIO MARGARITA 6.00

Seedlip Herbal, citrus, Gifford agave & chilli brine

MULLED APPLE JUICE 5.00

Somerset Apple Juice, Cinnamon, Orange Peel, Cloves, Fresh Ginger, Star Anise, Demaria & Nutmeg

LYME RICKEY 5.00

Lime zest, citrus, elderflower cordial & Fever Tree soda water

SOFTS

3.50

Coke

Diet Coke

3.00

Fever Tree Tonic

Fever Tree Soda

Fever Tree Lemonade

Fever Tree Ginger ale

Fever Tree Slimline Tonic

Fever Tree Mediterranean Tonic

Fever Tree Elderflower Tonic

Fever Tree Aromatic Tonic

Fever Tree Sicilian Lemon Tonic

3.75

Burrow Hill Apple Juice

Orange Juice

Cranberry Juice

Pink Grapefruit Juice

4.75

Real Kombucha Smoke House

Real Kombucha Dry Dragon

Real Kombucha Royal Flush

4.50

Luscombe Hot Ginger Beer

Luscombe Elderflower Bubbly

Luscombe Sicilian Lemonade

MASTERCLASS

Take control behind the bar and learn a selection of our classic cocktails
£45pp Please ask staff for more information

MARK'S LATES

Join Mark every last Friday of the month for DJs, dancing and special cocktails
10pm-3am

WEEKENDS AT HIXTER

Join us every Saturday for brunch and go bottomless for £25. for 2 hours.
With a choice of Bloody Mary's or Prosecco

Choose Sunday roast and get free-flowing red for £25 per person

VENUE HIRE

Looking for an event space? We have three great spaces available or full venue
book out

Contact Thamsin at events@hixfoodetc.co.uk

See website for details www.hixrestaurants.co.uk

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