

HIX

Oyster & Chop House

Spring 2019

Choose one of our seasonal menus for your party

Enjoy three sharing starters, followed by the feast of your choice and a family-style sharing dessert

There is an option to add a cheese course onto each menu

We are happy to tweak your menu to suit any dietary requirements and can suggest wine pairing for your chosen menu

Swainson House Farm Chicken Feast

- 40 -

- WITH CHEESE 47.50

Farmhouse cheese fritters with Somerset membrillo and shaved celery

Whipped salmonata 'HIX cure' with Ridley Road flatbread

Woodall's Black Combe ham with pickled alexanders



Roast barn-reared Indian Rock chicken with wild garlic and onion stuffing

Chips

Sutton Farm garden salad



Yorkshire rhubarb and King's Ginger cheesecake

Glenarm Estate Mighty-Marbled Beef Feast

- 60-

- WITH CHEESE 67.50-

Wye Valley asparagus salad with quails' eggs

Atlantic prawns with shaved fennel and orange

Whipped squash with Whitelake goats' cheese and Ridley Road flatbread

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Rib, sirloin and fillet of mighty-marbled Glenarm Estate beef

Green peppercorn sauce

Berkswell truffled chips

Scrumpy-fried onion rings

Sutton Farm garden salad

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Bramley apple pie and custard

Peter Hannan's Surf 'n' Turf Feast

- 70 -

- WITH CHEESE 77.50 -

Crispy shredded beef salad with chilli and ginger

De Beauvoir smoked salmon 'HIX cure' with soda bread

Cashel Blue with heritage beets and pickled walnuts



Glenarm Estate Chateau steak with grilled lobster
and wild garlic butter

Beef dripping chips

Steamed kale with prawn salt

Sutton Farm garden salad



Rhubarb and custard tart

The Oyster and Chop Feast

- 70 -

- WITH CHEESE 77.50 -

Regional rock and native oysters from the British Isles with spicy sausages

Scrumpy-fried rock oysters with ponzu mayonnaise

Hambledon and cucumber jellied oyster



A selection of seasonal chops

Launceston lamb chops, Peter Hannan's sugar pit pork ribs

and Mighty-marbled Glenarm Estate ribs

Baked bone marrow

Chop House potatoes

Buttered spring vegetables



HIX Fix jelly and with cherry ripple ice cream

Vegetarian & Vegan Feast Menu

- 30 -

- WITH CHEESE 37.50 -

Please select one starter and one main course
for all of your meat-free guests
Dessert is shared as part of the main feast menu
(unless vegan or dairy free option required)

All dishes can be made vegan

Poismole on focaccia with chilli and pea shoots

Wye Valley asparagus salad with crispy egg and pennywort

Whipped squash with Whitelake goats' cheese
and Ridley Road flatbread

Butternut squash curry with cumin rice

Wye Valley asparagus and Sharpham Estate spelt risotto

Spring bubble and squeak
with Braddock White duck's egg
