

HIX

Oyster & Chop House

Summer 2019

For parties of ten guests or more we offer a selection of feast menus, designed to share.

Choose from one of our seasonal menus; enjoy three sharing starters, followed by the feast of your choice and family-style sharing desserts. 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

- 40.00 -

- WITH CHEESE 47.50 -

Chicken scratchings

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Atlantic prawn cocktail

Yorkshire pudding with whipped chicken livers

Nutbourne Farm heritage tomatoes and Graceburn

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Roast barn-reared Indian Rock chicken with sage & onion stuffing

Buttermilk fried chicken

Chicken dripping chips

Minted peas and broad beans

Sutton Farm garden salad

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Oakchurch Farm strawberries and Jersey cream

Cock 'n' Bull Feast

- 50 -

- WITH CHEESE 57.50-

Cock 'n' Bull croquettes with horseradish mayonnaise

De Beauvoir smoked salmon 'HIX cure' with soda bread

Peter Hannan's sugar pit beef and Wye Valley beans salad

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Roast barn-reared Indian Rock chicken with sage and onion stuffing

Glenarm Estate chateau steak

Chicken dripping chips

Minted peas and broad beans

Sutton Farm garden salad

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Somerset cherry pie with vanilla ice cream

Glenarm Estate Mighty-Marbled Beef Feast

- 60 -

- WITH CHEESE 67.50-

Peter Hannan's sugar pit beef and Wye Valley bean salad

De Beauvoir smoked salmon 'HIX cure' with soda bread

Whipped broad beans with Neal's yard goats curd and Ridley Road flatbread

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Rib, Farringdon strip and fillet of Mighty-Marbled Glenarm Estate beef

Berkswell truffled chips

Minted peas

Sutton Farm salad

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Temperley perry jelly with elderflower ice cream

The Oyster and Chop Feast

- 70 -

- WITH CHEESE 77.50 -

Regional rock and native oysters from the British Isles

Scrumpy-fried rock oysters with ponzu mayonnaise

Hambledon and cucumber jellied oyster

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

and Mighty-marbled Glenarm Estate ribs

Baked bone marrow

Chop House potatoes

Minted peas and broad beans

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Oakchurch Farm summer berry buttermilk pudding

Vegetarian, Vegan & Pescatarian Menu

- 30 -
- WITH CHEESE 37.50 -

Please choose one starter and one main for all of your meat-free guests. The sharing dessert will be as the main feast menu unless vegan or dairy free

Dishes with a (v*) are, vegan or can be adapted

Yorkshire pudding with poismole

Atlantic prawn cocktail

Nutbourne Farm tomatoes and Graceburn (v*)

Whipped broad beans with Neal's Yard goats' curd and Ridley Road flatbread (v*)

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Summer vegetable curry with rock samphire pakoras (v*)

Summer bubble and squeak with a fried Braddock White duck egg

Roast cod with pickled chilli and summer pea salad

Grilled aubergine and roasted butternut squash with green sauce (v*)
