

Snax all 4.50

- Chicken scratchings *with kimchi ketchup*
- Yorkshire pudding *with whipped chicken livers*
- Sugar pit beef croquettes *with horseradish mayonnaise*

What Mark’s drinking

Shrub A Dub Dub 8.50
Somerset Shrub, Fever Tree ginger ale,
orange & raspberry

Early Bird & Bull

Monday to Friday 11.30-4pm
10.95

- For tables of up to 8 guests*
- Buttermilk fried chicken burger *with kimchi mayonnaise and chips*
 - The Cock ‘n’ Bull - half chicken, half steak sandwich
 - Steak sandwich *with scrumpy-fried onion rings*
 - Mexican griddled chicken salad *with poismole*
 - Ground rib steak burger *with club sauce and chips*
 - Black Cow mac ‘n’ cheese
 - Swainson Farm roast chicken yorkie *with trimmings*

How about take away?
8.50

Quarter Roast Indian Rock chicken
with Sutton Farm salad and tarragon mayonnaise

Brunch

Join us every weekend from 10.30am
for bottomless brunch
Choose from Bloody Marys or Prosecco for
£25

Sunday Roast

12 noon-4pm
Add free flowing red wine or mimosas
for £25

- Half a roast barn-reared Indian Rock chicken 18.50
- Roast mighty-marbled sirloin 20.50
- Served with Yorkshire pudding, roast potatoes,
cauliflower cheese and summer vegetables

Starters

Evesham whipped broad beans <i>with Ridley Road flatbread</i>	7.50	De Beauvoir smoked salmon ‘HIX cure’ <i>with soda bread</i>	12.50
Crispy squid <i>with chilli, lime leaves, coconut and almonds</i>	10.50	La Latteria burrata <i>with Isle of Wight heritage tomatoes and grilled focaccia</i>	10.50
Atlantic prawn cocktail	11.75	Beefballs ‘McIlhenny’	7.50
Black Cow mac ‘n’ cheese	9.75	Korean fried chicken	7.75



Fish and Shellfish

Poached Loch Duart salmon <i>with shaved fennel and pickled cucumber salad</i>	Miso-baked cod <i>with Asian slaw and pickled chilli</i>	Dublin Bay prawn burger <i>with scotch bonnet tartare sauce</i>	Grilled prawns <i>with Japanese dressing</i>
19.50	21.00	18.50	16.50



Swainson House Farm chicken

All our chickens are barn-reared and grown at a natural rate to give them a deep intense flavour

Mexican griddled chicken salad <i>with poismole</i>	Roast Indian Rock chicken <i>with sage and onion stuffing, chips and gravy</i> For 2-3 to share 32.00/ half a chicken 16.00	Chicken escalope <i>with grilled alliums and green sauce</i>
13.95		16.50
Buttermilk-fried chicken <i>half or whole</i>	Indian Rock chicken curry <i>with basmati rice</i>	Buttermilk-fried chicken burger <i>with kimchi mayonnaise</i>
16.00/31.00	15.50	13.50



Glenarm Estate

All our beef is aged in a Himalayan salt chamber and comes from Shorthorn, Hereford and Aberdeen Angus breeds

Peter Hannan’s sugar pit pork chop <i>with summer pea salad</i>	Rib eye 250g 23.00	Club steak 400g 29.50	Sirloin 250g 23.50	Ground rib steak burger <i>with or without cheese</i>
19.50				14.95 <i>add extra toppings for 2.00</i>
Porterhouse 1kg for 2-3 to share 85.00	Chateau for two 500g <i>with a watercress and shallot salad</i>	Ken’s pork belly for two <i>with pickled vegetables and plum sauce</i>		Rib on the bone 1kg for 2 to share 70.00
	44.00	38.00		

Sides

Minted peas and broad beans	4.25	Garlic mushrooms	4.50
Sutton Farm salad	4.00	Chips	3.50
Salt ‘n’ vinegar onion rings	4.50	Summer slaw	4.00
Berkswell truffled chips	5.75	Isle of Wight tomato and lovage salad	4.75

Take your chicken carcass home today with a seasonal recipe from Mark Hix and make a delicious soup



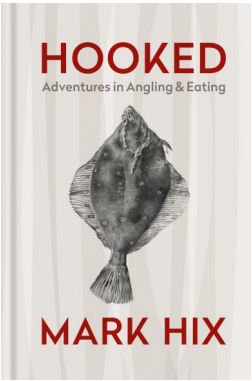
Puddings

- Oackchurch Farm raspberry
and white chocolate cheesecake 7.50
- Peruvian gold chocolate mousse *with honeycomb* 7.50
- Oakchurch Farm cherry pie *with custard, cream or ice cream* 7.50
- Credit crunch ice cream with hot chocolate sauce, *per scoop* 2.50
- Mini chocolate cake *(gluten free)* 2.00
- Annabel’s strawberries and Jersey cream 7.50
- Salted caramel fondue *with marshmallows and doughnuts*
to share 14.50
- Selection of seasonal ice creams and sorbets, *per scoop* 2.00



Downstairs, Mark’s Bar is a hidden gem featuring an
impressive sunken bar and bar billiards table, offering the
perfect setting for seasonal cocktails and bar snax

Open Wednesday- Saturday from 3pm til late
£7 cocktails till 7pm



HOOKED:
Adventures in Angling & Eating

The new book by Mark Hix
Signed copies available £20

Private Dining

Hixter offers a variety of versatile events spaces for drinks
receptions, breakfast meetings and feasts.
Also licensed for wedding ceremonies

Events@hixfoodetc.co.uk

Please inform your waiter if you have any allergies

A discretionary 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.

Instagram @HIXrestaurants
Facebook @Hixterbankside www.hixrestaurants.co.uk

HIX at Home

HIX Fix cherries, Mark Hix Cookbooks and HIX products availa-
ble to purchase. Please ask a member of staff for the list of available
products