

## Snax all at 4.50

Moyallon pork crackling with Bramley apple sauce      Leigh-on-Sea cockle popcorn  
Rock oyster 'po boy'      Samphire pakoras with minted yogurt

## Rock Oysters

Brownsea	Dungarvan	Morcambe Bay	West Mersea
8.75 for 3	10.50 for 3	10.50 for 3	9.25 for 3

3 scrumpy-fried rock oysters with scotch bonnet mayonnaise 9.25

## Starters

Chilled cucumber and wild fennel soup 7.50  
Whipped Penshaw Farm broad beans with flatbread 7.95  
Isle of Mull scallops with Trealy Farm chorizo, sea purslane and romesco 16.95  
De Beauvoir smoked salmon 'HIX' cure with soda bread 15.25  
Crispy Looe Bay squid with pickled garlic scapes, chilli and coriander 11.50  
Wiltshire burrata with shaved Sutton Farm courgettes and basil 7.95  
Glenarm Estate steak tartare 10.95/16.95

## Dorset Blue Lobster

Lobster and Nutbourne Farm heritage tomato salad 17.00  
Glenarm Estate sirloin steak and lobster salad with broad beans and pea shoots 28.00  
Whole grilled lobster with new season garlic butter and seashore vegetables (500g) 38.00

## Mains

Simply grilled fish on the bone with béarnaise or green sauce P.O.A  
Hix fish and chips with mushy peas 16.00  
Fillet of Cruden Bay cod with Portland crab and marsh samphire 25.00  
Beef flank and Hix Oyster Ale pie... with or without oysters 18.00/22.50  
Grove Farm mutton chop curry with rock samphire pakoras and minted yogurt 21.50

## Steaks and Chops

Glenarm Estate hanger steak with baked bone marrow 21.95  
Glenarm Estate fillet steak on the bone (300g) 38.00  
Breaded Moyallon pork cutlet with caper and parsley butter 17.50  
Glenarm Estate aged club steak for one or two to share (400g/800g) 30.00/60.00  
Launceston lamb cutlets with summer pea salad and green sauce 26.00  
\*add half a lobster 18.00  
Peppercorn sauce 2.50

## The Oyster and Chop

Launceston lamb Barnsley chop with a scrumpy fried oyster and rocket salad 15.50

## Sides all at 3.95

Buttered Tiptoe Farm heritage potatoes, chips, mash  
Sutton Farm garden salad      Crispy Chophouse potato cake with black garlic mayonnaise  
Minted Evesham peas and broad beans      Sutton Farm courgettes with wild marjoram

## Puddings

- Kentish elderflower jelly with raspberry sorbet 7.50  
Brogdale Farm gooseberry crumble with vanilla ice cream 7.50  
Eton mess 7.50  
Lemon posset with shortbread 7.50  
A bowl of summer fruits 7.00  
Credit Crunch ice cream with hot chocolate sauce 2.00 per scoop  
Two scoops of ice cream or sorbet 4.00  
Julian Temperley's cider brandy and Venezuelan Black truffles 1.25 each

## Farmhouse cheese from the trolley

3 for 9.00 / 5 for 14.00

Served with Dorset Knobs, crackers, Bullace plum cheese and tomato chutney

## The Sunday Roast Club

Sharing starters 7.50 per person

Salmonata with Ridley road flatbread

Crispy Looe Bay squid with pickled garlic scapes, chilli and coriander

Nutbourne Farm heritage tomato salad with Ballylisk and chives

## Roasts

Glenarm Estate sirloin with Yorkshire pudding 17.50

Swainson House Farm Indian Rock chicken with bread sauce 15.50

served with roast potatoes, cauliflower cheese and buttered summer vegetables

## Pudding or Cheese

Lemon posset with shortbread 5.00

Eton mess 5.00

Ice cream or sorbet 2.00 per scoop

## Farmhouse cheese

3 for 9.00 / 5 for 14.00

Served with Dorset Knobs and tomato chutney

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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. Here at HIX we have strict systems in place to ensure our food is safe for you to eat.