

OYSTERS

Portland pearl or Jersey rock 4.00 each
Brownsea island 6.00 each
Kilpatrick 4.75 each
Scrumpy fried with scotch bonnet mayonnaise 4.75 each

SNAX

Focaccia and Soda bread with brown crab mayonnaise 4.00
Crispy brassicas with cajun salt 3.00
Cockle popcorn 5.00

WHAT MARK'S DRINKING...

Sea Buckthorn Sour 12.50

*Sea Buckthorn, Salcombe gin, egg white
and lemon juice*

Or for when he's driving...

Sea Buckthorn Fizz 4.50

Sea Buckthorn, honey water, soda

STARTERS

Hot smoked trout with Wiltshire cauliflower and winter leaves 14.50
Black Cow cheddar rarebit with pickled garden vegetables 14.00
Cold smoked Chalk Stream trout (*Hix cure*) served with soda bread 14.00
Fritto misto with herb mayonnaise 14.00
Steamed River Fowey mussels with Burrow Hill cider and hedgerow garlic 12.50

MARK'S HOME COMFORTS

A selection of Mark's favourite recipes for timeless dishes to keep you warm on a blustery day.

Shellfish soup with rouille and croutons 12.50 (*Victoria*)
Forde Abbey pheasant Holstein with a fried hen's egg, pickled walnuts and smoked anchovies 25.00
Fishermen's spelt, served with a Trill Farm garden salad 28.00

MAINS

Fillet of Pollock with steamed Fowey mussels and seashore vegetables 26.00 (*Ajax*)
Winter chanterelles and hedgehog mushrooms on toasted focaccia 22.00
Mixed grilled fish for two to share 60.00
Hannan's chateaubriand fillet with a flat leaf parsley and shallot salad 35.00
(*both served with green sauce, hollandaise or Tewkesbury mustard*)
Fish House prawn burger with spiced tartare sauce and chips 26.00

SIDES

Chips ~ Buttered Winter vegetables ~ Buttered new potatoes 4.50
Trill Farm garden salad 4.75

Please note we do not accept AMEX

Please be aware game may contain shot

A discretionary service charge of 12.5% will be added to your bill.

Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

We have strict systems in place to ensure our food is safe for you to eat.

PUDDINGS

Willie's Rio Caribe chocolate mousse 8.50

Norfolk treacle tart served with Devon cream 8.50

Bramley apple pie served with vanilla ice cream 8.50

Sea buckthorn pavlova 8.50

Credit crunch ice cream with hot chocolate sauce 2.80 per scoop

Ice creams and sorbets 2.00 per scoop/5.50 for three scoops

Somerset cider brandy truffles 2.50 each

FARMHOUSE CHEESES

Isle of Wight blue, Bath soft, or Black cow cheddar 9.50 each

Farmhouse cheese selection 18.00

served with crackers, membrillo and chutney



WITH PUDDING

Iced Cider 9.50

Portal, Porto white port 6.00

Krohn LBV port 6.20

Somerset Pomona 6.75

Conker cold brew coffee liqueur 6.50

Monbazillac, France 2018 10.50/ 42.00

ILLY COFFEE AND TREGOTHNAN TEA

Americano 2.95 Iced Coffee 3.00

Flat white, Latte, Cappuccino 2.95

Espresso, Macchiato, Cortado 2.25/2.95

Great British - Chamomile Tea 2.95

Earl Grey - Manuka - Lemon Verbena Tea 2.95



Mark's Kitchen Table

If you fancy learning a top tip or two from Mark while he cooks a 6-course meal for you in his own home, carry on reading...

Mark's Kitchen Tables are like no other dining experience and an ideal gift for foodie friends or relatives, a treat for yourself, or even an annual celebration for some of our returning guests.

Join Mark in his Charmouth home for an afternoon of great food, flowing wine and plenty of conversation. Pull up a seat at Mark's stunning kitchen island as he talks about local producers, his life in food, foraging and, it goes without saying, a fishing tale or two. Book online.



HOUSEWATER - Bottomless filtered water £1.00 per person

An eco-friendly, sustainable system offering chilled, filtered, still and sparkling water

The Shop

We have a range of products available to take home Mark Hix signed cookbooks, Bramley products, Black Cow merchandise, Hix Fix cherries and more!

Hix Smokin' House Smoked Fish

Available at : <https://chesilsmokery.co.uk/>