

WHAT MARK'S DRINKING

Bramble 10.50

SNAX 3.95 each

Trealy Farm chorizo with romesco sauce
Burry Bay cockle popcorn
Scrumpy-fried rockweed with oyster mayonnaise
Ponzu Rivey Fowey mussels

OYSTERS

Rocks

Portland Pearls or Brownsea Islands 2.75 each
Three scrumpy-fried rock oysters with scotch bonnet mayonnaise 7.95
6 rock oysters with a glass of Furleigh Estate classic reserve 15.00 **3pm – 5pm**

STARTERS

Lyme Bay shellfish soup with Cornish pastis 6.95
Buttermilk fried Lyme Bay cuttlefish with ramson mayonnaise 8.95
A forager's salad with scrumpy-fried rockweed 7.95
Wiltshire De Luca burrata with Darts Farm beets, chilli and golden saxifrage 8.50
Steamed River Fowey mussels with Burrow Hill cider 8.50
Lyme Bay fish stew 8.95
Atlantic prawn cocktail 8.95
Cobb smoked salmon 'HIX' cure with soda bread 11.75

WYE VALLEY ASPARAGUS

Steamed asparagus with hollandaise (150g) 12.50
Scrumpy fried asparagus with wild fennel mayonnaise 10.25
Blackacre Farm duck eggs with asparagus and King Lynn brown shrimps 12.75

MAINS

Portland cock crab served dressed or whole in the shell with mayonnaise 14.50
Fish House pie with a Trill Farm garden herb salad 14.95
Webster's fish fingers with chips and mushy peas 14.95
Lyme Bay ling curry 13.50
Moyallon bacon chop with Poole clams and sea aster 15.95
Grilled Lyme bay cuttlefish with Trealy farm chorizo and ramsons 15.75
Fisherman's spelt 17.95
Fillet of Torbay pollack with River Fowey mussels and sea vegetables 20.50
Grilled Lyme Bay lobster with hedgerow garlic butter 25.00/35.00/45.00
(small/medium/large)
Glenarm Estate Mighty-Marbled sirloin steak with chips and béarnaise sauce
(250g/500g) 22.50/45.00
Simple grilled fish on the bone with green or bearnaise sauce
Bigbury Bay lemon sole Lyme Bay brill
21.00 22.00

SIDES 3.75

Chips ~ Buttered Tiptoe Farm potatoes ~ Trill Farm garden herb salad
Crushed seaweed potatoes ~ Steamed Darts Farm white sprouting broccoli
Buttered Darts Farm greens

HOUSE WATER is an eco-friendly, sustainable system offering chilled, filtered, still and sparkling water.
Bottomless water 1.00 per head. Our charity donation is for Lyme Regis's Sculpture Trail, which aims to sustain a
public art presence for the 2017 season.

In support of the Sculpture Trail we also have Boat Hulls as displayed at Fish House
for sale at £40.00 each, please ask for details.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

PUDDINGS all at 6.95

Peruvian Gold chocolate mousse with honeycomb

Yorkshire rhubarb meringue pie

Blood orange buttermilk pudding

Bramley apple pie with cream, ice cream or custard

Hix Fix jelly

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

Julian Temperley's cider brandy chocolate truffles 1.00 each

FARMHOUSE CHEESE both at 7.50

Morn Dew

Isle of Wight Blue

Served with Dorset knobs, apple and Yorkshire rhubarb chutney

What Mark's drinking with

Cheese, 'Tonnix', LBV Quinta de la Rosa 12.00

Chocolate, Maury, Solera 1928, Languedoc-Roussillon, 2007 12.25

Nothing, Espresso Martini 10.50

COFFEE

Our coffee is ethically sourced and freshly roasted locally by the Coffee Factory.

We use 18g of Black Bear Espresso blend to yield a 30g shot in every cup



**Now taking bookings for the
Easter holidays**

HIX Townhouse is a unique and elegant Georgian townhouse featuring eight rooms. All of the rooms come with king-size beds and en suite bathrooms with showers or roll top baths.

At 8.30 every morning a HIX breakfast hamper is delivered to each of the rooms.

The breakfast menu changes daily and features sweet and savoury pastries.

Please ask staff for details and availability or call 01297 442499.

If you have any allergies or intolerances please speak to your waiter.

The FSA advises that the consumption of raw or less than thoroughly cooked meats (including burgers) fish, shellfish and egg 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.