

# TRASHED

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## BOTTOMLESS SUNDAYS

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Bottomless Bloody Marys or Prosecco for £25 (2 hours)

11 – 4PM

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## STARTERS

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Romesco with White Lake goats' curd and hedgerow garlic	7.50
Korean fried chicken or beef	7.25
La Latteria burrata with Sutton Farm beets and pickled walnuts	9.50
Half pint of Atlantic prawns	9.25
Cock 'n' Bull hash with Burford Brown double yolker	10.50
De Beauvoir smoked salmon 'Hix cure' with soda bread	10.25
Eggs Benedict, De Beauvoir (small or large)	8.75/15.00
Beefballs 'McIlhenny'	7.75
Black Cow mac 'n' cheese	9.75

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## SWAINSON HOUSE FARM CHICKEN

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

For 2-3 to share 32.00 / half a chicken 16.00

Mexican griddled chicken salad <i>with poismole</i>	Buttermilk fried chicken burger <i>with kimchi mayo</i>	Indian Rock Chicken curry <i>with basmati rice</i>
14.25	14.00	15.50

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## GLENARM MIGHTY-MARBLED STEAK

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

Rib eye 250g 23.50	Rib on the bone 400g/1kg 30.50 / 72.50	Sirloin 250g 24.00
Ground rib steak burger <i>with chips</i> <i>add bacon, cheese or a fried egg / 1.00 each</i>	Porterhouse <i>1kg for 2-3 to share</i> <i>28 day aged</i> 90.00	Crispy shredded beef salad <i>with chilli and ginger</i>
14.95		14.50

*Green peppercorn, bearnaise sauce or hedgerow garlic butter* 2.00

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## SUNDAY ROASTS

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12 - 4PM

Roast mighty-marbled Sirloin 19.50 pp	Roast barn-reared Indian Rock chicken 19.50 pp
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Served with Yorkshire pudding, roast potatoes, cauliflower cheese and winter greens

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## SIDES

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Cumin-roasted chantenay carrots / Steamed Willow Farm purple sprouting broccoli 4.50

Sutton Farm salad / Winter slaw 4.50

Hedgreow garlic mushrooms / Salt 'n' vinegar onion rings 4.75

Chicken dripping chips 4.25 / Berkswell truffled chips 5.75

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## PUDDINGS

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Bramley apple pie with cream, ice cream or custard	7.75
Yorkshire rhubarb and ginger cheesecake	7.50
Salted caramel fondue with marshmallows and doughnuts 3-4 to share	14.50
Black Cow Cheddar with Cashel Blue and Yorkshire chutney	7.95

## GLUTEN FREE PUDDINGS

Tiramisu	6.95
Mini chocolate cake	1.75 each
Peruvian Gold chocolate mousse with honeycomb	6.95
Credit crunch ice cream with chocolate sauce	2.50 per scoop
Selection of seasonal ice cream and sorbet	2.50 per scoop

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## LUNCH

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*Monday – Friday, 11.30am-4.30pm. All 10.95*

Glenarm Estate steak sandwich with fried onions and watercress  
Spaghetti with Glenarm beef ragu  
Swainson Farm roast chicken yorkie with trimmings  
Black Cow mac 'n' cheese  
Grilled chicken escalope with sugar pit bacon and winter relish  
Swainson Farm roast chicken on grilled sourdough with Asian salad  
The Cock 'n' Bull half chicken, half steak sandwich

**HIX**  
ART

**Pop downstairs and visit our in-house art gallery**  
Open Monday to Sunday 11am – 6pm

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## PRIVATE DINING

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**3 unique event spaces under 1 Tramshed**

Mark's Kitchen Library offers a unique chef's table for 12 guests surrounded by Mark Hix's impressive personal cookbook and art collection.

Enjoy a different back drop to your event every time you dine in HIX ART gallery, beneath Tramshed.  
20-60 seated or 100 for canapé events.

The Mezzanine is available for semi-private dining with the best view in the house, seating up to 40 guests.

Please ask at reception for information and tours or contact our Events Team direct on:  
020 7749 0476 / [events@hixfoodetc.co.uk](mailto:events@hixfoodetc.co.uk)

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## HOUSEWATER

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**Bottomless at 1.00 per head.**

An eco-friendly, sustainable system offering chilled, filtered still and sparkling water. With each purchase of HOUSEWATER we make a charitable donation to The National Centre for Circus Arts, a local charity in Hoxton Square, and one of Europe's leading providers of circus arts education and training for young people.

The FSA advises that the consumption of raw or less than thoroughly cooked meats (including burgers), fish and shellfish may increase your risk of illnesses. Some of our cheeses may contain raw or unpasteurized milk.  
Here at Tramshed we have strict systems in place to ensure our food is safe for you to eat.

*A discretionary service charge of 12.5% will be added to your bill.  
Please inform your waiter if you have any allergies.*