

Snax all 5.00

- Trealy Farm chorizo *with romesco sauce*
- Chicken scratchings *with kimchi ketchup*
- Sugar pit beef croquettes *with horseradish mayonnaise*

What Mark’s drinking

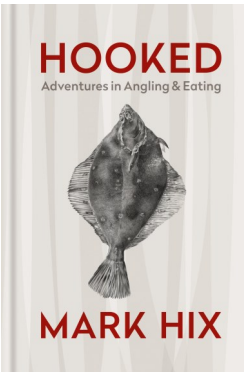
Margarita 12.00

Ocho Blanco tequila, citrus & Merlet Triple sec

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

Brunch

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

Sunday Roast

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

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 winter vegetables

Starters

Heaven and earth	10.50	Yorkshire pudding <i>with whipped chicken livers</i>	6.50
Crispy squid <i>with chilli, lime leaves, coconut and almonds</i>	12.00	La Latteria burrata <i>with Sutton Farm beets and pickled walnuts</i>	10.50
Beefballs ‘McIlhenny’	8.50	Atlantic prawn cocktail	11.75
De Beauvoir smoked salmon ‘Hix cure’ <i>with soda bread</i>	12.50	Evesham whipped squash <i>with White Lake goats’ curd and Ridley Road flatbread</i>	7.50
Korean fried chicken	7.50	Black Cow mac ‘n’ cheese	9.75



Fish and Shellfish

Grilled prawns <i>with Japanese dressing</i>	18.50	Dublin Bay prawn burger <i>with scotch bonnet tartare sauce and chips</i>	19.00	Grilled lobster <i>with wild garlic butter half or whole</i>	22.50/45.00	Miso-baked cod <i>with Asian slaw and pickled chilli</i>	24.50
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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	14.25	Roast Indian Rock chicken <i>with sage and onion stuffing, chips and gravy</i> For 2-3 to share 33.00/ half a chicken	16.50	Chicken escalope <i>with winter relish and sugar pit bacon</i>	16.50
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Buttermilk-fried chicken  
*half or whole  
with chips*  
16.00/32.00

Indian Rock chicken curry  
*with basmati rice*  
15.50

Buttermilk-fried chicken burger  
*with kimchi mayonnaise  
and chips*  
14.50



Glenarm Estate

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

*Wild garlic butter, green peppercorn sauce or bearnaise sauce 2.50*

Moyallon sugar-pit bacon chop <i>with Somerset cider cabbage</i>	22.50	Rib eye 250g 23.50	Sirloin 250g 24.00	Club steak 400g 30.00	Ground rib steak burger <i>with or without cheese and chips</i> 15.95 / <i>extra toppings 2.00</i>
Porterhouse 1kg for 2-3 to share 90.00	Chateau for two 500g <i>with a watercress and shallot salad</i> 48.00	Contre– filet 1kg for 2-3 to share 85.00	Rib on the bone 1kg for 2 to share 75.00		

*Add two grilled Tiger prawns for 6.00 or half grilled lobster for 22.50*

Sides

Creamed spinach	5.00	Winter slaw	4.50
Sutton Farm salad	4.50	Chips	4.00
Salt ‘n’ vinegar onion rings	4.50	Wild garlic mushrooms	5.00
Berkswell truffled chips	6.00	Steamed Willow Farm purple sprouting broccoli	4.50

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



Puddings

- Yorkshire rhubarb and ginger cheesecake 7.50
- Peruvian gold chocolate mousse *with honeycomb* 7.50
- Bramley apple pie *with custard, cream or ice cream* 8.00
- Credit crunch ice cream with hot chocolate sauce, *per scoop* 2.50
- Mini chocolate cake (*gluten free*) 2.50
- 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

St Patrick’s Day in Mark’s Bar  
with Roe & Co Whiskey  
Food & Drink Pairing

Tuesday 17th March £45  
7-9pm Book online

4 cocktails, 4 mini dishes  
Tasting table with the brand ambassador  
Make your own cocktail

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