What Mark's drinking

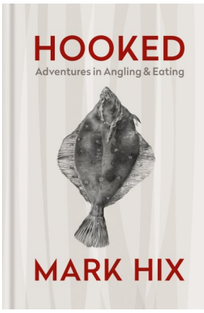
Bergameister 12.00

Portobello Road gin, bergamont, rhubarb syrup and egg

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



HOOKED:
Adventures in Angling & Eating

The new book by Mark Hix

Signed copies available £20

Events at Hixter

A masterclass and dinner with Mark Hix in Hixter's Bull Room
Ask at reception for more details

WEEKEND BRUNCH

Go bottomless for £25 extra with Bloody Marys or Prosecco (2 hours)

10.30 - 4 PM

Starters

La Latteria burrata *with Sutton Farm beets and pickled walnuts*	**10.50**
Spiced poismole *on toasted sourdough*	**8.75**
Buttermilk pancakes *with sugar-pit bacon and heather honey*	**9.50**
Kedgeree	**8.50/15.50**
Heaven and earth	**10.50**
Atlantic prawn cocktail	**11.75**
Crispy squid *with chilli, coconut, lime leaves and almonds*	**12.00**
Beefballs 'McIlhenny'	**8.50**

Clarence Court Eggs

Scrambled Burford Brown eggs *with smoked salmon 'HIX cure'*	**9.95**
Hixter breakfast *Sugar pit bacon, Sillfield Farm sausage and black pudding, field mushrooms, grilled tomato, Burford brown and toasted sourdough*	**12.95**
Brik a l'oeuf de canard with harissa *Duck egg encased in Tunisian crispy pastry*	**6.75**
Eggs Benedict, De Beauvoir or Florentine	**8.75/15.50**
Shakshuka with tahini yoghurt and flatbread	**9.95**
Sugar pit beef hash *with Burford Brown double yolker*	**10.95**

Mains

Roast Indian Rock chicken for 2-3 to share/ Half a chicken w*ith sage and onion stuffing, chips and gravy*	**33.00/ 16.50**
Chicken escalope *with winter relish and sugar pit bacon*	**16.50**
Mexican griddled chicken salad	**13.95**
Dublin Bay prawn burger *with scotch bonnet tartare*	**19.00**
Miso-baked cod *with Asian slaw and pickled chilli*	**24.50**
Moyallon sugar-pit bacon chop *with Somerset cider cabbage*	**22.50**
Ground rib steak burger *with or without cheese add extra toppings for 2.00*	**15.95**
Buttermilk fried chicken burger *with kimchi mayo*	**14.50**
Rib on the bone 1kg for 2 to share	**75.00**
Porterhouse 1kg for 2-3 to share *Hedgerow garlic butter, peppercorn sauce or bearnaise for 2.50*	**90.00**
Black Cow mac 'n' cheese	**11.50**

Sunday Roast

12 noon-4pm available every Sunday

Add free flowing red wine or mimosa for £25 extra (2 hours)

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

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.

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

Sides

Steamed Willow Farm purple sprouting broccoli	4.50
Chips	4.00
Salt 'n' vinegar onion rings	4.50
Berkswell truffled chips	6.00
Hedgerow garlic mushrooms	5.00
Sutton Farm salad	4.50
Winter slaw	4.50
Creamed spinach	5.00
Egg, bacon, sausage, spinach,	2.00 *each*

Puddings

Bramley apple pie *with custard, cream or ice cream* **8.00**
Peruvian gold chocolate mousse *with honeycomb* **7.50**
Credit crunch ice cream with hot chocolate sauce, *per scoop* **2.50**
Yorkshire rhubarb and ginger cheesecake **7.50**
Mini chocolate cake (*gluten free)* **2.50**
Salted caramel fondue with marshmallows and doughnuts to share **14.50**

Selection of seasonal ice creams and sorbet, *per scoop* **2.00**

Swainson House Farm chicken

All our chickens are barn-reared and grown at a natural rate to give them a deep intense flavour

Glenarm Estate Mighty-Marbled beef

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

Private Dining

Hixter offers a variety of versatile events spaces for drinks receptions, breakfast meetings and feasts.
Also licensed for wedding ceremonies

Instagram @HIXrestaurants
Tweet us @Hixterbankside
Facebook @Hixterbankside
www.hixrestaurants.co.uk

HIX at Home

HIX Fix cherries, Mark Hix Cookbooks and HIX products available to purchase. Please ask a member of staff for the list of available products

Housewater Bottomless at 1.00 pp An eco-friendly, sustainable system offering filtered still and sparkling water. With each purchase of housewater we make a donation to The National Centre of Circus Arts in Shoreditch which aims to make circus arts accessible to all regardless of their background and ability