What Mark's drinking

Butcher's Hook 12.50

Freya Birch Spirit, Seedlip, chilli brine, agave, citrus and Royal Flush Kombucha



Mark's Happy Mondays



£7 cocktails in Marks Bar downstairs

Every Monday 3pm-close
10pm-11pm Tuesday to Saturday *Excludes private events



A masterclass and dinner with Mark Hix in Hixter's Bull Room -July 18th, September 19th, November 21st 6.30pm

Early Bird & Bull

Monday to Friday 11.30-4pm 10.95

For tables of up to 8 guests

Buttermilk fried chicken burger with kimchi mayo
The Cock 'n' Bull - half chicken, half steak sandwich
Steak sandwich with scrumpy-fried onion rings
Mexican griddled chicken salad with guacamole
Ground rib steak burger with club sauce and chips
Cauliflower cheese burger with chips

WEEKEND BRUNCH

Go bottomless for £25 extra with Bloody Marys or Prosecco (2 hours) 10.30 - 5 PM

Starters

Wiltshire burrata with chilli and grilled sourdough	8.50	Atlantic prawn cocktail	11.75
Cornish crab with Nutbourne farm tomato salad	11.95	Bashed avocado on toasted sourdough	8.75
Wye Valley asparagus steamed with hollandaise or cold with vinaigrette	12.95	Crispy baby squid with chilli, lime leaves and almonds	9.75
Buttermilk pancakes with sugar-pit bacon and heather honey	9.50	Kedgeree	8.50/15.50

Clarence Court Eggs

Scrambled Burford Brown eggs	9.95	Brik a l'oeuf de canard with harissa	6.75
with smoked salmon 'HIX cure'		Duck egg incased in Tunisian crispy pastry	
Shakshuka with tahini yoghurt and flatbread	9.95	Eggs Benedict, De Beauvoir or Florentine	8.75/15.50

Mains

	Main	<u> </u>	
Hixter breakfast	12.95	Mexican griddled chicken salad with guacamole	13.95
Sugar pit bacon, Sillfield Farm sausage and black pudding, field mushrooms, grilled tomato,		Shrimp burger with scotch bonnet tartare sauce	16.50
Burford brown and toasted sourdough		Picanha with fried alliums and chimichurri (190g)	17.50
Roast Indian Rock chicken for 2-3 to share /Half a chicken with sage and onion stuffing, chips	29.50/15.00 s and a baked	Miso-baked cod with pea shoot and ginger salad	19.50
wild garlic sauce		St Mary's Bay slip soles with berown butter, lemon and capers	18.50
Chicken Bratwurst with Somerset cider cabbage	10.50	Rib on the bone 500g/ 1kg 32.50 ,	/65.00
Ground rib steak burger with or without cheese add extra toppings for 2.00	14.95	Porterhouse 1kg for 2-3 to share Add green peppercorn sauce to your steak for 2.00	80.00
Jambalaya	16.00	Sugar pit beef hash with Burford Brown double yolker	10.95

Sunday Roast

12 noon-5pm available every Sunday

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

Half a roast barn-reared Indian Rock chicken 17.95 Roast mighty-marbled sirloin 19.95

Served with Yorkshire pudding, roast potatoes, cauliflower cheese and root 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				
	Purple sprouting broccoli	4.25			
	Chips	3.50			
	Salt 'n' vinegar onion rings	4.00			
	Berkswell truffled chips	5.75			
	Wild garlic mushrooms	4.25			
	Sutton Farm salad	3.95			
	Spring slaw	3.75			
	Nutbourne Farm tomato and lovage salad	4.75			
	Egg, bacon, sausage, spinach,	2.00 each			
mushrooms, tomatoes, avocado or black pudding					



Puddings

Peruvian Gold chocolate mousse with honeycomb 6.95

Bramley apple pie with custard, cream or ice cream 7.50

Raspberry and white chocolate cheesecake 7.50

Credit crunch ice cream with hot chocolate sauce, per scoop 2.00

Mini chocolate cake 1.50 each

Salted caramel fondue with marshmallows and doughnuts to share 14.50

Cashel Blue and Lincolnshire Poacher with Yorkshire chutney 7.95

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