

HIX

OYSTER
& FISH
HOUSE

An evening with Mark Hix
and John Wright

Wild and foraged food

Cuttlefish croquettes
with wild garlic mayonnaise

Razor clams
with guanciaie and sea purslane

Fillet of Lyme Bay pollock
with scarlet elf cups and sea beet

Sea buckthorn blancmange
with laverbread biscuit

All food included in the ticket price. Drinks will be charged at the current menu price. Your bill will be presented at the end of the bill. A discretionary service charge of 10% will be added to the bill.