

Snax all 4.50

- Chicken scratchings *with kimchi ketchup*
- Yorkshire pudding *with whipped chicken livers*
- Sugar pit beef croquettes *with horseradish mayonnaise*

What Mark's drinking

Dorset Donkey breaks America 12.00

Bulleit bourbon, Somerset cherry eau de vie, sage, citrus & Fever-Tree ginger ale

Early Bird & Bull

Monday to Friday 11.30-4pm

10.95

For tables of up to 8 guests

- Buttermilk fried chicken burger *with kimchi mayonnaise and chips*
- The Cock 'n' Bull - half chicken, half steak sandwich
- Steak sandwich *with scrumpy-fried onion rings*
- Mexican griddled chicken salad *with poismole*
- Ground rib steak burger *with club sauce and chips*
- Black Cow mac 'n' cheese
- Swainson Farm roast chicken yorkie *with trimmings*

How about take away?

8.50

Quarter Roast Indian Rock chicken *with Sutton Farm salad and tarragon mayonnaise*

Brunch

Join us every weekend from 10.30am

for bottomless brunch

Choose from Bloody Marys or Prosecco for £25

Sunday Roast

12 noon-4pm

Add free flowing red wine or mimosas for £25

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 autumn vegetables



Starters

Evesham whipped squash <i>with White Lake goats' curd and Ridley Road flatbread</i>	7.50	De Beauvoir smoked salmon 'HIX cure' <i>with soda bread</i>	12.50
Crispy squid <i>with chilli, lime leaves, coconut and almonds</i>	11.00	La Latteria burrata <i>with Sutton Farm beets and chervil</i>	10.50
Atlantic prawn cocktail	11.75	Beefballs 'McIlhenny'	7.50
Black Cow mac 'n' cheese	9.75	Korean fried chicken	8.50



Fish and Shellfish

Miso-baked cod <i>with Asian slaw and pickled chilli</i>	22.00	Dublin Bay prawn burger <i>with scotch bonnet tartare sauce and chips</i>	19.00	Grilled prawns <i>with Japanese dressing</i>	16.50
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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 <i>with poismole</i>	13.95	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	Roast piri piri barn-reared Indian Rock chicken <i>with sweet potato fries</i> For 2-3 to share 35.00	Chicken escalope <i>with grilled alliums and green sauce</i>	16.50
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Buttermilk-fried chicken <i>half or whole with autumn slaw and chips</i>	16.00/32.00	Indian Rock chicken curry <i>with basmati rice</i>	15.50	Buttermilk-fried chicken burger <i>with kimchi mayonnaise and chips</i>	14.50
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Glenarm Estate

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

		<i>Green peppercorn sauce or bearnaise sauce 2.50</i>			
Moyallon sugar-pit bacon chop <i>with Somerset cider cabbage</i>	22.50	Rib eye 250g	23.50	Sirloin 250g	24.00
Porterhouse 1kg for 2-3 to share	90.00	Chateau for two 500g <i>with a watercress and shallot salad</i>	48.00	Club steak 400g sirloin on the bone	30.00
				Rib on the bone 1kg for 2 to share	75.00

Sides

Cumin roasted chantenay carrots	4.50	Autumn slaw	4.50
Sutton Farm salad	4.50	Chips	4.00
Salt 'n' vinegar onion rings	4.50	Garlic mushrooms	5.00
Berkswell truffled chips	6.00	Buttered Autumn greens	4.50

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



Puddings

- Wye Valley blueberry and white chocolate 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



Iconic LA and Cape Town Bar The House of Machines takes over Mark's Bar 6th-9th November.

Bulleit whiskey cocktails served by Bad Birdy
Old Fashioned cocktails £6 all day 6th November
Party night 8th November - Live music and DJ

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

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

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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