

WHAT MARK'S DRINKING...

Salty Gin Martini 12.00

Plymouth Gin, pickled sea purslane, dry vermouth

HOUSEWATER - Bottomless filtered water £1.00

An eco-friendly, sustainable system offering chilled, filtered, still and sparkling water

SNAX

Cockle popcorn with aged malt vinegar 4.75

Crispy black cabbage with prawn salt 3.50

Focaccia and soda bread with salmonata 3.00

TEST AND TRACE

Please ensure that at least one member of your party registered with Test & Trace on arrival at The Fish House, using the QR code at the door.

OYSTERS

Brownsea Island or Portland Pearls 2.75 each

Scrumpy-fried rock oysters with a scotch bonnet mayonnaise 3.25 each

Oyster Mary 3.75 each

STARTERS

Shellfish soup with Somerset Cider Brandy (BC) 8.50

Fish House threesome 12.75

Wiltshire beetroot with Bath blue and pickled walnuts 9.00

Korean fried monkfish cheeks 13.95

Whipped Trill Farm squash with White Lake goats curd and dukkah 9.50

Flodge smoked salmon with soda bread 14.50

MAINS

Webster's Fish fingers with mushy peas 16.50

Hannan's sugar pit bacon ribs with Poole clams and sweetcorn salsa 21.50

Fish House prawn burger with spiced tartare sauce and chips 18.50

A pair of lemon soles with capers, lemon and parsley (BC) 21.00

Hannan's Himalayan salt-aged sirloin steak *with a watercress and shallot salad* (250g) 25.00

Roasted Newlyn hake head with 'Tonnix' white port and cockles 17.00

SIMPLY GRILLED FISH, ON THE BONE *with green sauce or hollandaise sauce*

Mixed grilled fish for two 50.00

Dover sole 32.00

SIDES

Chips ~ Cornish buttered potatoes ~ Trill Farm cucumber and fennel salad 3.50

Mash ~ Buttered autumn vegetables ~ Trill farm garden salad 3.95

A discretionary service charge of 12.5% will be added to your bill.

Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

We have strict systems in place to ensure our food is safe for you to eat.

PUDDINGS

Victoria plum cheesecake 7.50
Pear and blackberry pie with double cream 7.50
Norfolk treacle tart with whipped cream 8.00
Peruvian gold chocolate mousse 8.00
Autumn fruit and Burrow Hill Farm perry jelly with vanilla ice cream 8.00
Credit crunch ice cream with hot chocolate sauce 2.50 per scoop
Ice creams and sorbets 2.00 per scoop/5.50 for three scoops
Julian Temperley's cider brandy chocolate truffles 2.00 each

TRISH'S FARMHOUSE CHEESES 8.00 each

Wyfe of Bath ~ Bath soft ~ Bath blue
Farmhouse cheese selection 12.50

WITH PUDDING

Kingston Black 6.50	Somerset Pomona 6.75
Quinta de la Rosa 10yo Tawny Tonel 12.00	Monbazillac, France 2017 10.50
Maury Tuilé, Maury Solera, France 7.25	Temperley's Morello Cherry Eaux de Vie 7.75
Mr Black cold brew coffee liqueur 6.50	XO Armagnac, Domaine des Cassagnole 11.50

COFFEE AND TREGOTHNAN TEA

Americano 2.75	Great British 2.50
Flat white, Latte, Cappuccino. Macchiato 3.00	Earl Grey. Manuka Honey 3.00
Espresso, Dbl espresso 2.00/2.75	Lemon verbena, Green tea 3.00

HIX

OYSTER
& FISH
TRUCK

Thursday to Saturday
9am-2pm

Felicity's Farm Shop,
Morcombelake, A35

Visit Mark at the fish truck every week to buy local fish and seafood to cook at home. Mark only buys his fish from the Lyme Bay reserve fishermen.

Available for private hire for birthdays, weddings, parties (when Covid guidelines permit)

The Shop

We have a range of products available to take home

Mark Hix signed cookbooks, various prices

Hooked: Adventures in Angling & Eating £20

HIX cufflinks £75

Hix Fix cherries £7.50

Josh Daniels prints £50 (£150 original/framed)

By-catch

Here at HIX we support our local fishermen

You can see this where stated **(BC)** Bycatch, in the fishing industry, is a fish or other marine species that is caught unintentionally while catching certain target species and target sizes of fish, crabs etc.