

WHAT MARK'S DRINKING...

The Plymouth Sound 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 Kale with prawn salt 3.50

Focaccia and soda bread with salmonata 3.00

ROCK OYSTERS

Brownsea Island, Portland Pearls 2.75 each

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

NATIVES

Helford No.3, River Fal No.3 4.00 each

STARTERS

Shellfish soup with Somerset Cider Brandy (BC) 8.50

Fish House threesome 12.75

Lyme Bay prawns with chervil mayonnaise 12.50

Plymouth sound anchovy, winter radish and pennywort salad 10.50

Fodge smoked salmon 'Hix cure' with soda bread 14.50

Steamed Poole cockles with Artisan malt vinegar and sea beet 11.50

A plate of Parasol mushrooms with three cornered garlic 10.50

MAINS

Webster's fish fingers with mushy peas 16.50

Lyme Bay scallops with Peter Gott's black pudding 28.00

Fish curry with steamed basmati rice and a red onion pakora (BC) 25.00

Plymouth sound mackerel with sweetcorn salsa 18.00

A Pair of Torbay lemon sole with capers, lemon and parsley 21.00

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

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

Mixed grilled fish for two 50.00

Sea bass 26.00

SIDES

Chips ~ Cornish buttered potatoes ~ 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.

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.

PUDDINGS

Pear pie with double cream 7.50
Norfolk treacle tart with whipped cream 8.00
Peruvian gold chocolate mousse 8.00
Scandinavian iced berries with a white chocolate sauce 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

JAMES'S FARMHOUSE CHEESES 8.00 each

Harborne blue ~ Lypiatt ~ Baronet ~ Keen's vintage cheddar
Farmhouse cheese selection 14.50

WITH PUDDING

Kingston Black 6.50
Somerset Pomona 6.75
Quinta de la Rosa 10yo Tawny Tonel 12.00
Temperley's Morello Cherry Eaux de Vie 7.75
Mr Black cold brew coffee liqueur 6.50
XO Armagnac, Domaine des Cassagnole 11.50
Quinta de la Rosa Tonnix White Port NV 6.00 (**Bottle** 25.00)
Fiano L'Uetta, Masca del Tacco, Puglia, Italy 2018 (**Bottle** 42.00)

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-12pm

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.