

## Sample menu

### 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

Trealy Farm chorizo with romesco sauce 4.75

Soda bread with salmonata 3.00

### ROCK OYSTERS

Brownsea Island or Portland Pearls 2.75 each

### NATIVES

Brownsea no.2s 4.50 each

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

### STARTERS

Cornish red mullet soup with rouille 8.50

Lyme Bay prawns with chervil mayonnaise 12.50

Steamed new season Wye Valley asparagus with hollandaise sauce 12.75

Flodge smoked salmon 'Hix cure' with soda bread 14.50

Grilled Plymouth sound scallops with wild garlic sauce 16.50

### MAINS

Webster's fish fingers with mushy peas 15.50

Fish House pie with a Trill farm garden and herb salad 16.50

Dublin Bay prawn burger with a spiced tartar sauce 18.00

A pair of Plymouth Sound red mullet with pickled walnuts 19.50

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

Grilled Lyme Bay lobster with wild garlic butter and chips 42.00

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

Mixed grilled fish for two 50.00

Dover sole 28.00

### SIDES

Chips ~ Cornish buttered potatoes 3.50

Celeriac remoulade ~ Trill Farm garden salad 3.75

Purple sprouting broccoli with herbs and hazelnuts 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

Every household must now check in with the Test & Trace QR code on arrival. This is now a legal requirement. If you do not have a smart phone we will need to securely store your contact number for 21 days.

## PUDDINGS

Buttermilk pudding with sea buckthorn 7.50  
Rhubarb and King's Ginger jelly with rhubarb sorbet 7.75  
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

Westcombe Cheddar ~ Isle of Wight Blue ~ Rachel  
Farmhouse cheese selection 12.50  
*served with crackers, chutney, and Trish Maunder's Somerset membrillo*

## 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
Quinta de la Rosa Tonnix White Port NV 6.00 (Bottle 25.00)	

## 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

### Mark's Kitchen Table

If you fancy learning a top tip or two from Mark while he cooks a 4 course meal for you in his own home, carry on reading...

Mark's Kitchen Tables are like no other dining experience and an ideal gift for foodie friends or relatives, a treat for yourself, or even an annual celebration for some of our returning guests.

Join Mark in his Charmouth home for an afternoon of great food, flowing wine and plenty of conversation. Pull up a seat at Mark's stunning kitchen island as he talks about local producers, his life in food, foraging and, it goes without saying, a fishing tale or two. Book online.

### 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)

HIX

OYSTER  
& FISH  
TRUCK

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.

Felicity's Farm Shop, Morcombelake Check Facebook for opening times  
@HIXoysterandfishtruck