

THIS IS A SAMPLE MENU

Please note our menus change twice a day

HOUSEWATER - Bottomless filtered water £1.00 per person

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

SNAX

Cockle popcorn 4.75

Trill farm sugar snap peas with ponzu 4.75

Trealy Farm chorizo with romesco sauce 4.75

Soda bread and focaccia with salmonata 4.00

OYSTERS

Brownsea Island 5.00 each

Jersey rocks 2.90 each

Portland Pearls 4.40 each

A scrumpy fried rock oyster with a Scotch bonnet mayonnaise 5.20 each

STARTERS

Shellfish soup with rouille and croutons 10.00

Korean fried fish 11.00

Fodge smoked salmon 'Hix' cure with soda bread 14.50

Spring vegetable salad with White lake goat's curd 10.00

Steamed Isle of Wight asparagus with hollandaise sauce 15.00

MAINS

Webster's fish fingers with mushy peas and chips 16.00

Fish House prawn burger with a spiced tartare sauce and chips 19.00

Whole grilled lemon sole with black butter and capers 23.00

Hannan's Himalayan salt-aged sirloin with a parsley, pickled walnut and shallot salad 28.00

Add half a grilled lobster for 24.00

Monkfish tail with chargrilled scallions and a herb crusted scallop 32.50

Whole grilled Lyme Bay lobster with garlic scapes and chips 48.00

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

Turbot (300g) 28.00

Brill for two to share (650g) 38.00

SIDES

Buttered anya potatoes ~ Chips ~ Isle of Wight heritage tomato and basil salad 4.45

Buttered Spring vegetables ~ Trill Farm garden salad ~ Cucumber and fennel salad 4.75

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.

Instagram: @theoysterandfishhouse Facebook: @oysterandfishhouse Website: Theoysterandfishhouse.co.uk

PUDDINGS

Temperley cherry mess 8.50
Norfolk treacle tart with clotted cream 8.75
Scandinavian iced berries with a hot white chocolate sauce 8.50
Peruvian gold chocolate mousse 8.75
Black cow vodka and strawberry tiramisu 8.75
Credit crunch ice cream with hot chocolate sauce 2.50 a scoop
Ice creams and sorbets 2.00 per scoop/5.50 for three scoops
Chocolate and hazelnut shards 4.75

JAMES'S FARMHOUSE CHEESES

Westcombe cheddar ~ Bath soft ~ Bath Blue
Farmhouse cheese selection 12.75
served with crackers and Somerset membrillo

WITH PUDDING

Temperley's Morello Cherry Eaux de Vie 7.75
Conker cold brew coffee liqueur 6.50
Kingston Black 6.50
Somerset Pomona 6.75
XO Armagnac, Domaine des Cassagnoles 11.50
Monbazillac, France 2018 10.50/ 42.00

COFFEE AND TREGOTHNAN TEA

Americano 2.95 Iced Coffee 3.00
Flat white, Latte, Cappuccino 2.95
Espresso, Macchiato 2.25/2.95
Great British - Chamomile Tea 2.95
Earl Grey - Manuka Tea 2.95
Fresh mint tea 3.00

Mark's Kitchen Table

If you fancy learning a top tip or two from Mark while he cooks a 6-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