

OYSTERS

6 Loch Ryan natives no 2's £18.75
6 Cumbrae rocks £14.75

SOUPS

London particular £6.75
Lincolnshire Jerusalem artichoke soup with chanterelles £6.50

STARTERS

Potted Morecambe Bay shrimps £12.75
Oxtail and root vegetable salad £10.25
Eggs Benedict / Eggs De Beauvoir £8.25 / £12.50
Dressed Portland crab £16.50
Lettuce heart & wild herb salad £5.25 / £9.75
Whitfield Estate partridge on toast with elderberries £10.25
Chicory and William pear salad with Blue Monday and toasted walnuts £8.25 / £12.50
Whipped beets with Herefordshire goat's curd and flatbread £8.75
De Beauvoir smoked salmon 'Hix cure' £12.50
with scrambled Burford Brown eggs £13.50

FISH

Pan-fried fillet of Peterhead cod with surf clams and seashore vegetables £22.75
St Austell Bay mussels in Burrow Hill cider with smoked Orkney bacon and Cox's apple £9.75 / £15.25
Chargrilled whole Atlantic brill with buttered alexanders (1.2kg for two) £62.50
Brown's fish & chips £15.50
Fillet of Shetland Island halibut with woodland mushrooms and sea aster £29.75
Newlyn monkfish curry £25.75
Dover sole *chargrilled or pan-fried* £36.50
Herb-baked Scottish razor clams with Bath Pig chorizo £14.75 / £23.75

Opening times:

*Lunch 12 noon till 3pm Monday to Friday and Brunch 12 noon till 4pm on Saturday & Sunday
Dinner 5.30pm till 11pm Monday to Saturday and 7pm till 10.30pm on Sunday
Pre-theatre set menu available 5.30pm till 7pm Monday to Saturday*

*Feast menus are available for groups of 8-14 people. Please ask a member of staff for more details
24 hours notice required.*

Prices are inclusive of VAT.

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

STEAKS & CHOPS

- Bannockburn rib steak on the bone 400g £32.00
Aberdeenshire 28-day aged fillet steak on the bone 300g £36.50
Aberdeenshire 28-day aged porterhouse steak with deep-fried onions (1kg for two) £68.50
Breaded Halesworth pork cutlet with a fried Burford Brown egg, capers and anchovies £19.75
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MEAT, POULTRY & GAME

- Traditional roast Swinton Estate grouse with rosehip jelly £29.75
Reg Johnson's corn-fed chicken breast with buttered sprout tops and sage-roasted squash £19.75
Ripley Estate mallard with a parsnip topped gamekeeper's pie and black cabbage £22.50
Lancashire hot-pot £19.50
Boiled ham hock with pease pudding and Tewkesbury mustard sauce £16.50
Fillet of Kingairloch red deer with bashed neeps and haggis £25.75
Roast North Yorkshire cock pheasant with creamed brussels sprouts and chestnuts £22.50
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VEGETABLES

- Steamed or creamed spinach £4.25
Lincolnshire Charlotte potatoes £4.50
Sage-roasted squash £4.50
Kentish purple sprouting broccoli £4.50
Buttered heritage carrots with chervil £4.00
Chips or mash £4.00
Bubble & squeak £4.25
Cauliflower cheese £4.75
Honey-roasted parsnips £4.00
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LUNCH TROLLEY

- Monday Hay-baked leg of Cornish lamb £19.75
Tuesday Honey-glazed leg of Jimmy Butler's free-range ham £18.75
Wednesday Herb-roasted Aberdeenshire sirloin £25.75
Thursday Roast young Middlewhite pig stuffed with black pudding £21.25
Friday Fillet of Loch Duart salmon baked in puff pastry £24.75
Saturday Roasted Lancashire corn-fed chicken with sage & onion stuffing £19.75
Sunday Roasted rib of Hereford beef with Yorkshire pudding £24.50

**Game may contain shot*

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Executive Chef Marcus Verberne

SAVOURIES

Welsh rabbit £6.00
Devils on horseback £6.50
Angels on horseback £6.50
Scotch woodcock £6.25

DESSERTS

Cox's apple crumble (for two) £13.50
Poached William pear with a cinnamon doughnut and chocolate sauce £7.25
Lemon jelly with lemon curd sorbet £7.25
Tapioca pudding with Evesham quince £6.75
Brown's ginger parkin £6.50
Sea buckthorn berry cheesecake £7.25
Norfolk treacle tart with Neals Yard crème fraiche £6.75
Amedei chocolate mousse with chestnut brittle £7.50

CHEESE

British farmhouse cheese board *for one* £10.50 *for two* £16.75

DESSERT WINE

by the glass (75ml)

Château Delmond, Sauternes 2007 £8.50
Château de Corneilla, Rivesaltes, Languedoc-Roussillon 2000 £8.50
Recioto di Soave, 'Le Colombare' Pieropan, Italy 2006 £10.50
Late Harvest Tokaji, Oremus, Hungary 2007 £10.00
Cordon Cut Riesling, Mount Horrocks, Clare Valley, Australia 2009 £12.00

PORT

by the glass (75 ml)

Taylor's Late Bottled Vintage 2003 £6.50
Rozes Infanta 10 year Tawny £8.50
Dows's 1988, Quinta do Bomfim £10.00
Taylor's Tawny 20 years £10.50
Warre's 1983 £15.50

Coffee and tea £5.25

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HIX
AT
THE ALBEMARLE