

Mottra sustainable caviar

De Beauvoir smoked salmon 'Hix cure' with Sterlet caviar

Scrambled Braddock White duck's egg with Osetra caviar

Baked Yukon Gold potato with Sterlet caviar

Linguine with crème fraîche, chives and Osetra caviar

Available as 14g 30.00 or 28g 60.00

Osetra caviar (28g) 60.00
with hot buttered toast

MOTTRA's caviar is the only truly sustainable caviar. It is 'massaged' out of sturgeon rather than the fish being culled after harvest and so they continue to breed. Due to the ethical spawning, sturgeon breeds throughout its productive life. The fish are not wasted. MOTTRA's caviar is fully traceable to the origin at the farm, where it has grown from its own fish eggs.

We do not use endangered fish at HIX restaurants.
A discretionary service charge of 12.5% will be added to the bill.

SNAX

Petit Lucque olives and almonds 4.25

Caribbean crisps with guacamole 4.25

Pork crackling with apple sauce 4.25

Smoked salmon croquettes 4.25

Parmesan cheese straws 4.25

Grilled chorizo with romesco sauce 5.75

Wye Valley asparagus with herb mayonnaise 5.50

Padron peppers with Cornish sea salt 4.25

Buttermilk-fried chicken with kimchee ketchup 5.50

Crispy squid with sweet chilli sauce 6.25

Chips with curry sauce 3.25

Lindisfarne rock oysters, natural or scrumpy-fried 2.75 each

SUPER SNAX

Crushed avocado on toast with chilli 6.95

Ground rib steak burger 13.95

Club sandwich 14.50

De Beauvoir smoked salmon 'Hix cure'
with Corrigan's soda bread 14.50

Coastal Cheddar and Cashel Blue with Yorkshire chutney 9.00