

## TO START

Nyetimber 'Classic Cuvée', England 2009 (125ml gls) 13.50

Hix Fix 13.50

### SNAX all at 4.25

Pork crackling with apple sauce      Petit Lucque olives and almonds  
Caribbean crisps with guacamole      Potted smoked salmon 'Hix cure'  
Parmesan cheese straws

Sourdough loaf with butter      1.50

### STARTERS

Lindisfarne rock oysters      2.75 each  
Chalke Valley watercress soup with a poached bantam egg      6.95  
De Beauvoir smoked salmon 'Hix cure' with Corrigan's soda bread      14.50  
Crispy squid with chilli, garlic and almonds      9.95  
Steamed Wye Valley asparagus with hollandaise 150g      14.50  
Red Sea prawn and avocado cocktail      11.50

### SANDWICHES AND ON TOAST

Ham and Emmental cheese toastie      7.95  
Avocado on toast with Portland crab and chilli      13.50  
Burford Brown eggs Benedict or De Beauvoir sml 8.75/lrg 13.50  
Ground rib steak burger with chips      17.95  
The Hixter B.L.C. sandwich      25.00  
*Beef, lobster, chicken*

### MAINS

Chicken Kiev      17.95  
Webster's fish fingers with chips and mushy peas      17.50  
Linguine with shellfish and chilli      14.50/21.50  
Loch Duart salmon salad with asparagus and shaved fennel      18.50  
Risotto of morels and wild garlic      14.50/21.75  
Farmhouse chicken salad with a soft-boiled Burford Brown egg      18.95  
Orkney Isles scallops with chorizo and sea purslane      15.50/22.50  
Glenarm Shorthorn sirloin steak (250g) with béarnaise sauce      25.00  
Launceston lamb cutlets with an Armenian aubergine salad      19.75

### SIDES

All at 4.50  
Lettuce heart and wild herb salad      Buttered Pink Fir Apple potatoes  
Chips      Golden sprouting broccoli

### MOTTRA SUSTAINABLE CAVIAR MENU

Osetra caviar with hot buttered toast 28g 60.00  
De Beauvoir smoked salmon with Sterlet caviar  
Baked Yukon gold potato with Sterlet caviar  
Scrambled Braddock White duck's egg with Osetra caviar  
Linguine with crème fraîche, chives and Osetra caviar  
Available as 14g 30.00 or 28g 60.00

## Set menu

Available Monday to Friday

19.75 for 2 courses/24.75 for 3 courses

Chalke Valley watercress soup with a poached bantam egg  
Crispy squid with chilli, garlic and almonds

Launceston lamb cutlets with an Armenian aubergine salad  
Loch Duart salmon salad with asparagus and shaved fennel

Bramley apple pie with custard  
Sticky toffee cheesecake

## CHEESE AND PUDDINGS

Black Cow cheddar and Cashel Blue with Yorkshire chutney	9.00
Bramley apple pie	7.50
Sticky toffee cheesecake	7.25
Norfolk treacle tart with clotted cream	6.95
Gariguette strawberries and raspberries with Jersey cream	8.50
Wye Valley rhubarb crumble	6.95
Honeycomb ice cream with hot chocolate sauce	1.90 per scoop
Peruvian Gold chocolate truffles and shards	4.00
Ice cream and sorbets	2.00 per scoop

## AFTERNOON TEA

Ronnie's chocolate cake	5.25
Devon tea: Scones with clotted cream and jam, choice of tea	8.50
Afternoon tea: Selection of sandwiches, cakes and pastries, choice of tea	22.75
Champagne tea: Selection of sandwiches, cakes and pastries with a glass of Champagne and choice of tea	32.75

## VEGETARIAN MENU

Avocado on toast with chilli	6.95
Emmental cheese toastie	7.95
Lettuce heart and wild herb salad	6.95/9.95
Linguine pomodoro	7.00/11.25

*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 spanning, 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. MOTTRA's caviar is healthy. No hormones, antibiotics, growth accelerators or other substances are used. The sturgeon are farmed indoors and the fresh water comes from 150m deep artesian wells.*

There is no endangered fish on this menu.

We use Clarence Court eggs for their rare breed hens and delicious flavour.

We use gluten free flour for some of our dishes please ask your waiter.

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