

mark
juv

Follow us @HIXselfridges

Mark's Bar Snax

Petit Lucque olives and Marcona almonds

Pork crackling with Bramley apple sauce

Mini fish fingers with mushy peas

Chips with curry sauce

Padron peppers with Cornish sea salt

Rosemary and parmesan cheese straws

Smoked salmon croquettes with horseradish mayonnaise

Caribbean crisps with guacamole

Evesham radishes with mayonnaise and celery salt

Buttermilk fried chicken with spiced mayonnaise 5.00

Wye valley asparagus with herb mayonnaise 5.25

All 4.75 each or any three of the above for 12.95

British rock oysters: natural or scrumpy-fried 2.75 each

Grilled chorizo with romesco sauce 5.75

Mottra Osetra caviar with hot buttered toast 30g 60

Black Cow Vodka Martinis

Twisted Black Cow – Lemon twist 12.5

Dirty Black Cow – Green Olive

Filthy Black Cow – Pickled Guindilla peppers

We stand out in a crowd, been called every name in the book due to our unconventional ways, yet you remain ***CURIOUS***, what a peculiar world we live in...



Britz Spritz 12.5

Kamm & Sons, elderflower cordial topped up with Nyetimber sparkling wine

Cosmo Daisy 11.5

Tanqueray gin, Merlot Trois Citrus, lemon and raspberry cordial

Blackberry Margarita 11.5

Blackberry Ocho Blanco tequila, apple juice and lime

Elder-Top Mojito 11.5

Pampero Anejo rum with Cynar, apricot jam, lime, mint, sugar and elderflower bubbly

Between us all we have held secrets that will remain
TIMELESS wandering with words from the lips of dead men
who knew just what we needed more than we did...



The Zombie 12.95

*Mark's British-style rum blend, aromatic bitters, Sea Buckthorn and Cinnamon
Demerara*

Pornstar Martini 14.5

Ketel One vodka with passion fruit, vanilla, citrus and side of bubbles

Espresso Martini 11.5

Merlet C2 café with espresso

Gin Punch a la Terrington 11.5

Tanqueray London Dry gin, Green Chartreuse, lemon sherbet and soda water

Despite on first glance the yearning to resist, every bone in you craved this ***DELICATE*** touch, if you ask her to drink you better have something to say...



Hix Fix

12.95

Somerset Morello cherry eau de vie combined with Nyetimber British sparkling wine

Rhubarb and Vanilla Bellini

13.5

Rhubarb and vanilla puree and prosecco

Hix Royale

12.95

Cassis and Nyetimber British sparkling wine

Strawberry and Elderflower Bellini

13.5

Strawberry and elderflower puree and prosecco

Happily left to their own devices if you just so happen to find yourself lucky enough to brush paths with these **ROGUES** consider oneself blessed, embrace in the mischief...



Dorset Donkey 11.5

Black Cow vodka, Grant's Morello Cherry brandy, honey syrup, lime juice and ginger ale

Skinny Bitch 11.5

Belvedere vodka with dry vermouth, Adnams absinthe, lemon sherbet and lemonade

Temperley Sour 11.5

Somerset Cider Brandy 3 year old, Somerset Pomona, Burrow Hill apple juice, egg white and lemon

Caribbean Queen 12.5

Pampero Anejo rum, plantain syrup and lime juice

To remain a ***PUREST*** it's best to avoid that of whom thrust all responsibility on you in the first place, if all else fails...



Shirley Temple 5

Luscombe ginger beer, Mark's grenadine and lime

Bloody Shame 5

Mark's Mary mix, tomato juice, lemon & celery

Iced Coffee 5

Refresh & awaken with our in house chilled blend

Lyme Rickey 5

Fresh lime, sugar and soda water - Seems simple, right? It's the go to summer cure for dehydration

Cider

Burrow Hill Somerset Cider

6

A blend of at least eleven varieties of vintage apples expresses the cider makers craft at its best. Great fruit flavour with a long dry finish

Burrow Hill Somerset Perry

6

More of a sparkling bit than the cider with a refined pear flavour that leads to a cleansing, floral finish

Beer

HIX Oyster Ale

6.75

Deep brown, almost black in colour and throws a fine-bubbled, long-lasting thick head. As the name suggests a perfect match with oysters

HIX India Pale Ale

6.75

Full flavoured yet well-balanced hops, classic English malted barley shining brightly in this traditional bitter ale

HIX Blonde

6.75

Lightly hopped, golden blonde premium ale. It's refreshing, zesty and thirst-quenching

Innis & Gunn Lager

5.50

Inspired by the German Helles lager. Light and aromatic with lots of malty sweetness

Hobo, Craft Czech Lager

5.50

A crisp classic golden Czech lager, floral and crisp

Champagne & Sparkling

By the glass

Moet & Chandon, Brut Imperial, NV	12.95
Nyetimber, Classic Cuvee, 2009	13.50
Veuve Clicquot, Yellow Label Brut, NV	14.95
Moet & Chandon, Brut Vintage, 2006	18.50

Rose by the glass

Moet & Chandon, Brut Rose, NV	15.50
Benoit Marguet, Grand Cru Rose, NV	16.50

Mini bottles and Half bottles

Moet & Chandon, Brut Rose, Mini bottle	22.50
Moet & Chandon, Brut Imperial, Half bottle	32.00
Veuve Clicquot, Yellow label Brut, Half bottle	39.00
Moet & Chandon, Brut Rose, Half bottle	49.50

Champagne & Sparkling

Moët & Chandon, Brut Imperial, NV	56.00
Nyetimber, Classic Cuvee, England, 2009	57.50
Gaston Chiquet, Cuvee Selection, NV	61.00
Veuve Clicquot, Brut, NV	68.00
Tattinger Prelude, Grand Cru, NV	85.00
Jaquesson, Cuvee 737, NV	95.00
Moët & Chandon, Vintage, 2006	105.00
Ruinart, Blanc de Blanc, NV	115.00
Veuve Clicquot, Vintage Brut, 2004	145.00
Dom Perignon, 2004	220.00
Krug, Grand Cuvee Brut, NV	245.00

Rose

Furleigh Estate, Brut Rose, England, 2010	55.00
Benoit Marguet, Grand Cru, NV	75.00
Nyetimber, Brut Rose, England, NV	84.00
Moët & Chandon, Brut Rose, NV	90.00
Ruinart, Brut Rose, NV	135.00
Veuve Clicquot, Brut Rose	145.00

Wine

By the glass and carafe

White

175ml 500ml

Chardonnay, Vina Don Javeira, Chile	6.25	18.25
Sauvignon Blanc, Bellevue, France	7.85	22.75
Picpoul, Domaine Jourdan, France	8.25	24.00
Tonnix, Quinta de la Rosa, Portugal	8.50	24.40
Gavi de Gavi, Bric Sassi, Italy	8.85	25.65
Sauvignon Blanc, Cloudy Bay, New Zealand	12.50	32.00

Red

Merlot, Vina Dona Javeira, Chile	6.25	18.25
Montepulciano d'Abruzzo, Frentana, Italy	6.25	18.25
Tonnix, Quinta de la Rosa, Portugal	8.50	24.40
Malbec, Pulenta La Flor, Argentina	8.50	24.75
Pinot Noir, Cloudy Bay, New Zealand	14.50	42.50

Rose

Bardolino, Monte del Fra, Italy	7.75	22.50
Tonnix, Quinta de la Rosa, Portugal	8.50	24.40

Wine

White

Chardonnay, Vina Dona Javeira, Maipo Valley, Chile, 2013	26.50
Sauvignon Blanc, Domaine de Bellevue, Loire, France, 2013	33.75
Douro Branco Tonnix, Quinta de la Rosa, Portugal, 2012	36.50
Picpoul de Pinet, Domaine Felines Jourdan, Languedoc, France, 2013	35.00
Gavi de Gavi, Bric Sassi, Piedmont, Italy, 2012	37.75
Sancerre, Les Renardieres, Domaine Cherrier, Loire, France, 2013	53.00
Riesling, Vom Gelben Loss, Josef Ehmoser, Wagram, Austria, 2012	55.00
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2013	58.25
Chablis, 1er Cru Montmains, Domaine Denis Race, France, 2011	64.00
Pouilly-Fuisse, Terroirs de Vergisson, Olivier Merlin, Burgundy, France, 2009	76.50

Rose

Bardolino, Chiaretto, Monte del Fra, Veneto, Italy, 2013	33.25
Douro Rose, Tonnix, Quinta de la Rosa, Portugal, 2013	36.50
Sancerre Rose, Les Epsailles, France, 2013	52.00

Red

Merlot, Vina Dona Javiera, Maipo Valley, Chile 2012	26.50
Montepulciano d'Abruzzo, Cantina Frentana, Veneto, Italy 2012	26.50
Cotes du Ventoux, Famile Perrin, Rhone, France, 2013	29.75
Douro Tinto Tonnix, Quinta de la Rosa, Portugal, 2012	36.50
Malbec, Pulenta La Flor, Mendoza, Argentina, 2013	36.00
Bourgueil Cuvee Prestige, Lame Delisle Boucard, Loire, France, 2008	38.00
Rioja Vendemia, Palacios Remonda, Spain, 2012	39.75
Berrys, Extra Ordinary Claret, Jean-Michel Cazes, Bordeaux, France, 2011	49.50
Douro Reserve, Tonnix Grand Crew, Quinta de la Rosa, Portugal, 2009	59.50
Pinot Noir, Cloudy Bay, Marlborough, New Zealand, 2011	73.25



HIX Restaurants Gift Vouchers

Treat someone to a HIX experience at one of our restaurants; from Afternoon Tea at Hix Selfridges to a sumptuous dinner at Hix Soho.

Our gift vouchers are available for any amount and can be personalised with a message, redeemable in all Hix and Hixter Restaurants.

For more information and to purchase gift vouchers please visit our website www.hixrestaurants.com

Follow us @HIXselfridges