

The Dining Room

Mini baguettes with
Netherend Farm butter
£4.50 / £8.50

Half a dozen Kelly native
oysters with shallot vinegar
£37.00

Heritage radishes
with beetroot hummus
£6.00

Starters

Creamed celeriac soup with roasted hazelnuts	£8.00
Cold smoked trout 'Hix Cure' with a fennel scone and pickled cucumber	£16.00
Steak tartare (with grilled sourdough or fries)	£19.00 / £32.00
Grilled leeks with brown shrimps and spiced butter sauce	£16.50
Heaven and Earth	£12.50
Baked Scottish scallops with hedgerow garlic butter and cauliflower	£19.00
Sussex black truffle and Jerusalem artichoke risotto	£26.00 / £42.00
Ruby salad	£13.50 / £19.50
Devon crab rösti with watercress and chives	£26.40

Mains

Monkfish curry with basmati rice and an onion pakora	£28.00
Dover Sole (grilled or Meunière)	£54.00
Mixed grilled fish & shellfish with seashore vegetables and capers	£36.50
Roasted loin of Roe deer with salsify and a whisky & membrillo sauce	£34.00
Groucho Shepherd's Pie	£25.00
Beer battered haddock with hand-cut chips and mushy peas	£24.50
Fillet of red mullet with cockles and three-cornered garlic	£27.00
Roasted free-range Castlemead chicken with straw potatoes and hedgerow garlic sauce	(for 1) £29.50 / (for 2-3) £58.00
Lamb mixed grill with green sauce	£36.00
Aged Chateaubriand fillet with fries and a land cress & shallot salad	£44.00
Soho stripjoint with fries and a land cress & shallot salad (400g/800g)	100g/£11.80
Béarnaise, peppercorn or green sauce	£2.50

We source our Durslade beef and lamb from our farm in Bruton, Somerset.

What Mark's Drinking

Un-American
£8.60

Dirty Black Cow Vodka Martini
£15.50

Hix Fix
£13.50

Desserts

Willie's Peruvian chocolate fondant with salted caramel ice cream	£12.00	Apple and rhubarb pie with clotted cream	£10.50	Steamed marmalade pudding with vanilla custard	£9.00
Treacle tart with crème fraîche	£12.00	Credit crunch ice cream (per scoop)	£2.50	Somerset cider brandy truffles	£6.00
Ice creams or sorbets	£7.00	Affogato with pistachio biscotti	£6.00	British farmhouse cheeses	£14.00

Vegetarian & vegan menu available on request

Food allergies and intolerances

Before ordering please speak to our staff about your requirements. Optional 12.5% service charge will be applied to your bill.



Cornish Bluefin Tuna



Tuna tartare with ponzu, pickled shiitake and a squid ink cracker

£18.50 / £26.00



Tuna Niçoise with Jerusalem artichokes, a Burford Brown egg and pickled tomatoes

£21.50 / £28.50



Sides

All at £7.00

Battered onion rings

Spinach (steamed, buttered or creamed)

Hand-cut chips

Whipped potatoes

Winter greens with confit shallots

Sutton Farm salad

Grilled hispi cabbage with caper butter



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