

The Dining Room

Sourdough with Netherend
Farm butter
£4.50 / £8.50

Half a dozen Jersey rock oysters with shallot vinegar
£27.00

Starters

Wild garlic and potato soup with Berkswell croutons	£9.00
Cold smoked trout 'Hix cure' with pickled cucumber and fennel scone	£16.00
Lamb croquettes with mint and cucumber yogurt	£15.50
Mousseron mushrooms with grilled polenta, Ramsons and a fried duck egg	£16.00 / £24.00
Somerset buffalo mozzarella with Isle of white tomatoes	£15.00 / £22.00
Heaven & Earth	£12.50
Spring vegetable chopped salad with grilled white Lake Halloumi	£13.50 / £19.50
Ceviche with blood orange and sweet potato crisps	£18.50
Crispy Dublin Bay prawn salad with ginger dressing	£18.50 / £26.50
Baked Orkney scallops with peas, bacon and spiced butter	£19.00

Mains

Monkfish curry with basmati rice and samphire	£28.00
Megrim sole with broad beans and brown shrimps	£28.00
Cornish mixed grilled fish and shellfish with seashore vegetables and capers	£36.50
Herb crusted liver with English mustard and creamed spring leeks	£22.00
Rump of Durslade lamb with hen of the woods mushrooms	£34.00
Kentish pudding	£26.00
Beer battered haddock with mushy peas and hand-cut chips	£24.50
Roasted free-range Castlemead chicken with straw potatoes and wild garlic sauce	(for 1) £29.50 / (for 2-3) £58.00
Durslade farm lamb mixed grill	£36.00
Hannan's Himalayan salt aged sirloin	£38.00
Dry-aged Hereford porterhouse (for 2)	100g/£10.80
Add Béarnaise or green peppercorn sauce	£2.50

What Mark's Drinking

Nettle Gimlet
£15.50

Dirty Black Cow Vodka Martini
£15.50

Hix Fix
£13.50

Desserts

Strawberries and cream	£11.50	Apple and rhubarb pie with clotted cream	£10.50	Affogato	£6.00
Buttermilk pudding with hazelnuts crumble	£9.00	Elderflower jelly with summer fruit	£9.00	Ice creams or sorbets	£7.00
Willies Peruvian chocolate fondant with salt caramel ice cream	£12.00	Credit crunch ice cream (per scoop)	£2.50	Somerset cider brandy truffles	£6.00
				British farmhouse cheeses	£14.00

New Forest Asparagus

Asparagus, pea and broad bean salad
£13.50 / £19.50

Asparagus with hollandaise sauce
£18.50

Asparagus risotto with White Lake pecorino
£14.00 / £22.00



Sides

All at £7.00

Field mushrooms with parsley & wild garlic butter,

Spinach (steamed, buttered or creamed)

Hand-cut chips,

Whipped Potato,

Spring greens with confit shallots

Sutton farm salad

Sprouting broccoli with pickled walnuts

Jersey royals with spring onions and mint

Isle of white tomatoes

Vegetarian & vegan menu available on request. Have you tried our Sunday lunch?

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.

