

Mark Hix

Sample Menu

Woodland mushroom and ginger broth
with won tons

Crown Prince squash risotto
with Somerset pecorino

Fillet of red mullet with Isle of Wight tomatoes
and chilli relish

Lyme Bay scallop ceviche
with squid ink cracker

Partridge and wild herb salad
with elderberries

Gooseberry and lemon verbena cheesecake

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Sample Menu

Clear tomato broth with Lyme Bay crab

Asparagus and pennywort salad
with chanterelles

Roe deer carpaccio with horseradish
and pickled ramson buds

Breaded thornback ray wing Milanese

Fillet of Haye Farm pork
with sweet and sour Alexanders

Scandinavian iced berries
with hot white chocolate sauce

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Sample Menu

Whipped broad beans with farinata

Cod's tongues
with sugar pit bacon, penny buns
and red wine sauce

Lyme bay lobster salad
with crispy courgette flowers

Lamb cutlet reform

Wood pigeon with creamed sweetcorn

Willie's Peruvian Gold chocolate mousse
with honeycomb

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Sample Menu

Shaved courgette salad
with Somerset pecorino

Summer pea and wild herb salad

Dublin bay prawn and saffron risotto
with sea purslane

Fillet of sea bass with kitchen garden caponata

Saddle of roe deer with hedgehog mushrooms
and membrillo sauce

White Lake goats' curd with blueberries
and garden fritters

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Sample Menu

Lobster broth with chanterelles

Crispy Lyme Bay prawns
with curry leaves, chilli and almonds

Heaven and Earth

Cold smoked trout 'Hix cure' with pickled
cucumber

Pheasant escalope Holstein
with a fried quail's egg

Buttermilk pudding with sea buckthorn

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Sample Menu

Jerusalem artichoke soup
with Dorset black truffles

Crown Prince squash salad with pickled walnuts

Barbecued huss with kohlrabi

Wild duck salad with bramble dressing
and wild apples

Grilled hanger steak with bone marrow
and shallot sauce

Elderflower jelly with autumn fruits