

Mark Hix

Oysters with Ponzu dressing

Serves 6-8



I had this in a Japanese restaurant once and thought it a lovely accompaniment to oysters. Ponzu is a versatile Japanese mixture of soy, yuzu (a citrus) juice and mirin, sometimes sugar, but if you can't find it you can make your own with soy and grapefruit juice.

Prep time: 5 minutes, plus an hour to infuse

1 small green or red chilli, very finely diced

a small piece of root ginger (20g), peeled and very finely diced

a few stalks of coriander, leaves finely chopped

1 small spring onion, halved and very finely diced

100-120ml ponzu

Mix all of the ingredients together.

Leave to infuse for an hour or so or overnight before serving to spoon over fresh oysters.

Mark Hix MBE

Chef, food writer and advisor

Mark Hix is a celebrated chef and award-winning food writer. Our Captain, Darren, met Mark when they were at catering college together in Dorset, and have been friends ever since.

Follow him online and social media for more recipes and event updates.

Website markhix.co.uk

Instagram [@markhix](https://www.instagram.com/markhix) [Substack](https://www.instagram.com/markskitchentable)

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Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance. He is an award-winning author and food writer with 12 cookbooks to his name, the latest of which, *Hooked*, regales stories of fishing from his childhood through to the present day. He had an award-winning weekly recipe column in *The Telegraph Magazine* until January 2026, with previous contributions to print including *City AM*, *GQ*, and *The Independent on Saturday*, for which he was the food writer for 14 years. You'll also find his monthly columns in *Marshwood Vale* and *Dorset Magazine* as well as contributions to *The Guardian Weekend Magazine*. He recently launched his self-published book 'Fishy Tales' with artist *Nettie Wakefield* bring food and art together in a unique coffee table-style book.

After overseeing top London restaurants *The Ivy*, *Scotts*, *Le Caprice* and *J Sheekey* for 17 years, Mark opened his iconic HIX restaurants which included the likes of *Tramshed*, *Hixter*, *Mark's Bar* and *HIX Oyster & Chop House*, which sadly closed in the pandemic. After closing his last site, *The Oyster & Fish House*, in December of 2024, he is now focussed on his events, writing and advisory roles. He also hosts an array of culinary events including the unique *Mark's Kitchen Table* which takes place at his *Charmouth* home, as well as taking guests foraging for wild food and fishing off the Dorset coast.