

HIXON 75 £10

We introduce you to this twist of the French 75, a cocktail that has become a high-society French Madame in the realm of a classic cocktail. Aperol and St Germain Elderflower Liqueur are mixed with Brighton Gin, Lemon Juice and Prosecco.

THE CONTESSA £8

Gin, Tonic and Negroni lovers are meeting each other halfway. Designed as an Aperitif, The Contessa is the very definition of balance and simplicity. Its strong, bitter alcohol tastes are revered. Tanqueray Gin, Martini Rosso & Angostura Bitter topped up with Mediterranean Fever Tree Tonic, served on the rocks.

FEMME FATAL £10

Femme Fatal, French for "Fatal Woman" is a very pleasant cocktail known for its delicacy. The Chambord Raspberry Liqueur and nutty flavoured Frangelico are shaken with Pineapple and Lemon Juice creating a symphony of intoxicating aromas. The role of distillate is covered by Absolut Vodka.

GUAVA MULE £8

Enjoy this fresh and juicy cocktail inspired by the classic Moscow Mule. Absolut Citron Vodka & Lime Juice are balanced by the Juice of Guava fruit and Fever Tree Ginger Ale for a mix of bittersweet flavours all served in our beautiful copper cup.

TIKI TAKA £8

Break out the paper umbrellas and coconut cups, because it's TIKI season. These tropical drinks will cool you down no matter what the temperature. Bacardi White rum, Tuaca, Almond Syrup, Lime and Fresh Orange juices are shaken together to create a cool Tiki Taka.

FLYING SCOTSMAN £10

This fine slow easy sipper balances the smokiness of Scotch Whisky and the freshness of Cucumber to perfection. Johnny Walker Gold Label Reserve, Hendricks Gin and Amaro Montenegro are gently served on the rocks with fresh cucumber.

THE LAST MEXICAN £8

Margarita fans anywhere? Let's add some sparkle with Mezcal and Berries. As they say Oaxaca, Mexico "Para todo mal, mezcal, y para todo bien, también" meaning "For everything bad, mezcal, and for everything good as well". Shaken and served with Crème de Cassis Blackcurrant Liqueur, Agave Syrup, Lime Juice and Egg White.

EARL OF BRIGHTON £10

This noble cocktail weighs and combines the sweetness of our Earl Grey Infused Woodford Reserve Bourbon and Caramel Syrup with the acidity of Cherry Brandy and Lemon Juice. Skilfully mixed up with egg white and served straight up.

SUGAR-COATED BRANDY MAN £10

Slightly sour but with a sweet sugar crust around your champagne glass to add little surprise pockets of sweetness to the experience. Martel VS, Cointreau, Lemon Juice and Orange Bitter are combined and served with a top of Prosecco bubbles.

TOBLERONE £8

Our take on one of everyone's creamy cocktail favourites, an alternative to your Espresso Martini perhaps, less caffeine for sure! A veil of Toblerone chocolate will cover your blend of Baileys, Frangelico, Tia Maria, Fresh Cream & Honey.

MISS SUNSHINE £8

This sweet and citric after dinner drink is a fresh mingle of Limoncello, Amaretto Disaronno, Lemon Juice, Camomile & Lavender Syrup with a crispy Sauvignon Blanc to harmonise the Mediterranean dawn in your glass.

THE CHERRY ON THE (APPLE) CAKE £8

Who wouldn't want a crumbly Apple Pie in liquid form? The Cherry on The Cake tastes just like it! Sailor Jerry Spiced Rum, Southern Comfort, Cherry Brandy, Lemon Juice, Cinnamon Syrup and Apple Juice makes a perfectly cosy cocktail.

BEER & CIDER

£4.50

PERONI NASTRO AZZURRO 330ML

CORONA 330ML

REKORDERLIG WILD BERRIES 500ML

RELORDERLIG APPLE 500ML

BREWDOG ELVIS JUICE 330ML

A caramel malt based American IPA with intense grapefruit and citrus aromas

BREWDOG DEAD PONY CLUB 330ML

A low amplitude, high voltage hop hit delivering citrus aromas of lemongrass and lime zest with spicy undertones

HARVEYS OLD ALE 500ML

World's Best Mild - World Beer Awards 2015

HARVEYS SUSSEX BEST BITTER 500ML

Champion Best Bitter of Britain Great British Beers Festival in 2005 and 2006.

HARVEYS WILD HOP 500ML

A sharp edge of citrus cuts through earthy background flavours

HARVEYS OLYMPIA GOLDEN ALE 500ML

Seasonal (Available April – September)

SOFT DRINKS

COCA COLA £3

DIET COKE £3

SPRITE £3

SAN PELLEGRINO £2

Lemon, Lemon & Mint, Orange

JUICE £3

Orange, Pineapple, Cranberry or Apple

KINGSDOWN WATER 330ML £2

KINGSDOWN WATER 750ML £3.50

Still or Sparkling

ZERO PROOF COCKTAILS £4.50

KISS ME QUICK Refreshing sweet and sour mix of Peach

Puree, Cranberry and Lime Juice.

PASSION FRUIT PUNCH Easy and delicious mix of

Orange Juice, Passion Fruit Puree, Fresh Mint and Soda.

BRIGHTON SUNSET Reminiscent of Brighton's awesomely beautiful sunsets: Grenadine, Orange and Pineapple Juice.

WOOLPUNDA CHARDONNAY

South Australia £6.5/£26

THE DEN CHENIN

Swartland, South Africa £6/£25

RED

INCIENSO MALBEC

Central valley, Chile £6/£25

BOLNEY LYCHGATE RED

Sussex, England £7/£25

VALLEMAYOR GRAN RESERVA RIOJA

Rioja, Spain £8/£28

TAPIZ RESERVE MALBEC

Mendoza, Argentina £9/£32

CHÂTEAU DU SEUIL GRAVES

Bordeaux, France £10/£34

LES HIPSTERS BARBE CÔTES

Bordeaux, France £7.50/£27

CHIANTI CLASSICO RISERVA AGOSTINO

PETRI DA VICCHIO MAGGIO

Toscana, Italy £9/£32

BRONZE (2013) International Wine & Spirit Competition 2016

RED KNOT SHIRAZ

McClaren Vale, Australia £7.50/£27

CANTINA DI NEGRAR AMARONE IWSC Bronze

Italy £45

MASSO ANTICO APPASSITO PRIMITIVO

Salento, Italy £6/£25

ROSE

WATERS EDGE WHITE ZINFANDEL

California, USA £5/£20

PROVENCE ROSÉ H&B

Provence, France £9/£32

All wines come as 175ml as standard.
125ml available upon request.

HOUSE WINES

£4.50/£16

Red & White - Please ask to try

SPARKLING

175ml/75cl

BOLNEY BUBBLY

£8/£35

Premium Select Wine Challenge Prowein Silver,
UK Winery of the Year 2017

VEUVE CLICQUOT N.V BRUT

£50

LAURENT PERRIER ROSÉ BRUT

£80

BOLLINGER BRUT

£50

RIDGEVIEW BLOOMSBURY BRUT

£50

CHAPEL DOWN ROSÉ BRUT

£10 /£45

SILVER International Wine Challenge 2016, Wine & Spirit Competition 2016,
Decanter World Wine Awards 2016

BOTTEGA VINO DEI POETI PROSECCO £7/30

HOUSE PROSECCO

£6/£25

WHITE

MUSCADET LA DIVATTE

Muscadet, France £7/£25

BOLNEY LYCHGATE WHITE

Sussex, UK £7/£25

UK Winery of the Year 2017, IWC Bronze

TAUMATA SAUVIGNON BLANC

Hawkes Bay, New Zealand £7/£26

CHONO SAUVIGNON BLANC

Leyda Valley, Chile £6/£25

PICPOUL DE PINET PETIT RONDE

France £5.50/£23

CHABLIS 1er CRU VAILLONS

Chablis, France £10/£34

PENNY LANE SAUVIGNON BLANC

Marlborough, New Zealand £10/£34

GAVI POPERI D. COLLINETA

Piedmont, Italy £8/£30

PINOT GRIGIO DEA DEL MARE

Sicily, Italy £6/£25

SOAVE CLASSICO LIBET

Veneto, Italy £6/£25

SANCERRE DOM. TROIS NOYERS

Loire, France £10/£35

HOUSE SPIRITS £5 Served with a Mixer

ABSOLUT VODKA

TANQUERAY GIN

JOHNNY WALKER RED LABEL

HAVANA CLUB ANEJO 7 YEAR OLD

BACARDI

JACK DANIELS

PREMIUM SPIRITS £6

DELUXE SPIRITS £9

FEVER TREE TONIC £2.50

MIXERS £1

DELI CHEESE BOARD £12

Served everyday after 5pm

Perfect for sharing. Serves 2

A SELECTION OF CHEESE, CURED MEATS,
OLIVES AND CRACKERS WITH A RED ONION

TOMATO CHUTNEY.

Sussex Brie

Brighton Blue

Olde Sussex

White Lake Goats Curd

Calcot Farm Charcuterie

Served with Buttermilk, Wheat & Charcoal wafer

crackers, a Red Onion Tomato Chutney

+ Green Olives

LIGHT SNACKS

PIPERS CRISPS £2

Cider Vinegar + Sea Salted

Kirkby Malham Chorizo

Lye Cross Cheddar + Onion

SPECIALITY OLIVE SELECTION £3

YOUR EVENT DONE THE HIXON GREEN WAY

Our beautiful space with views across Hove makes the perfect venue for any event.

Vaulted ceiling, comfortable lounge seating and full use of our multimedia screen. With space upstairs for 35 people seated, more for standing. Perfect whether you are celebrating a birthday, entertaining clients, planning a party or just want a get together with a few friends

For more information on partial or full venue hire please do not hesitate to ask.

WHAT CAN WE DO?

BIRTHDAYS
WEDDING RECEPTIONS
PRODUCT LAUNCHES
WORK PARTIES
HEN PARTIES
ENGAGEMENT PARTIES
BABY SHOWERS
BUSINESS MEETINGS
CHRISTMAS PARTIES

HOW MUCH DOES IT COST?

Hire is FREE, but we do ask for a minimum spend on the depending upon the night of week. Email us for more information

DO YOU NEED MORE SPACE?

We can offer you EXCLUSIVE HIRE for your event, please ask for more information.

CONTACT US FOR MORE INFORMATION

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HIXON GREEN

