

SMALL SHARING PLATES / STARTERS

JAPANESE BEEF

Crispy fried beef, chilli and sweet soy glaze, mint, and spring onion with Shiitake mushrooms. £14

DRESSED CRAB

Wasabi crab bruschetta, brioche, pickled Japanese radish, sesame dust, pickled ginger. £12

FALAFEL [VE]

Homemade falafel served with homemade tahini sauce and herbs. £7

HUMMUS [VE]

House vibrant beetroot hummus, roasted almonds, dill dressing, and grilled flatbread. £8

CRAYFISH TACO'S

3 baby gem lettuce crayfish tacos with rosemary sauce. £8

MEZZE BOARD FOR TWO [VE]

Warm flatbread served with marinated olives, red beet hummus, harissa labneh & falafel. £16

PASTA & RISOTTO

EASTERN LINGUINI

Feta cheese, basil, pul biber chilli, garlic & king prawns. ± 19

SALMON LINGUINI

Locally smoked salmon, basil, fresh cream and dash of tomato sauce. £18

CRAB RISOTTO

Arborio lemon risotto, white wine, white crab meat garnished with chives and lemon. £18 ADD GARLIC KING PRAWNS £4

SALADS

GREEK SALAD [V]

Diced peppers with chunky cucumber, plum tomatoes topped with feta cheese and black olives. Served with toasted pitta bread drizzled with olive oil. Served with a choice of hummus. £17

CRAYFISH & FRUIT SALAD

Mixed salad leaves, lemon, thyme croutons and cherry tomatoes mixed with crayfish, strawberries, mango & pomegranate. £18

CAESAR SALAD [V]

Homemade Caesar dressing topped with garlic, lemon thyme croutons and gem lettuce leaves. £16

ADD HERB MARINATED CHICKEN BREAST £4.5
ADD HERB GRILLED HALLOUMI £4.5
ADD DRESSED CRAB £4.5

ALL OF THE EGGS THAT WE USE ARE FREE-RANGE. ALL FOOD IS COOKED FRESH TO ORDER. SERVICE MAY BE SLOWER DURING BUSY PERIODS.

[V] VEGETARIAN, [VE] VEGAN, ALLERGENS ARE AVAILABLE UPON REQUEST. PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE AN ALLERGY & REQUIRE THE ALLERGENS INFORMATION IN OUR DISHES BEFORE YOU ORDER OR CONSUME ANY FOOD. PLEASE NOTE WE HAVE TAKEN ALL REASONABLE STEPS TO AVOID THE UNINTENTIONAL PRESENCE OF ALLERGENS, HOWEVER, WE CANNOT GUARANTEE THAT PRODUCTS ARE 100% FREE FROM ALLERGENS OWING TO CROSS-CONTAMINATION.

NO SERVICE CHARGE IS APPLIED AND ALL TIPS ARE SHARED BETWEEN STAFF.



GRILLED - BAKED

CHIMICHURRI £3 - PEPPERCORN £3 - SKIN-ON-FRIES £4.6 - SIDE SALAD £5

RUMP STEAK

Matured for a minimum of 28 days using a traditional dry-aging process for extra tenderness and flavour served with organic herbed beef tomato. £24

STEAK CIABATTA

28-day aged steak marinated in thyme, garlic, caramelised onion, rocket & feta cheese. ± 18

ADD 2 FRIED EGGS £3

PISTACHIO CHICKEN

Pistachio and parmesan crumbed chicken, herb garlic butter, caramelised sweet potatoes with feta, spring onions and pistachio crumbs. £22

SEA BASS

Grilled sea bass fillet cream and dill split sauce, sautéed baby potatoes, asparagus and garden peas. £28

HIXON BURGER

Handmade aged beef chuck patty with Hixon seasoning, Hixon jalapeno mayo, gem lettuce, beef tomato, gherkin, and red onion salad served with skin on fries. £19

ADD HIXON CHEESE SAUCE £2

CHICKEN BURGER

Smashed avocado, herb marinated chicken breast, gem lettuce, and onion rings served in a soft brioche bun with a side of crispy skin on fries. £19

ADD HIXON CHEESE SAUCE £2

VEGAN BURGER [VE]

Vegan burger patty, vegan Hixon burger sauce, vegan brioche, gem lettuce, tomato, rocket, cucumber, red onion served with a side of fries. £19

ADD VEGAN CHEESE £2