

# HIXON GREEN

CAFE - RESTAURANT - WINE BAR - SOCIAL

## SOFT DRINKS

<b>COCA COLA / DIET COKE</b>	<b>£3.00</b>
<b>SPRITE</b>	
<b>SAN PELLEGRINO</b>	<b>£3.00</b>
Lemon / Lemon & Mint / Orange	
<b>FRUIT JUICE</b>	<b>£3.00</b>
Pineapple / Apple / Cranberry / Tomato	
<b>FRESH ORANGE JUICE</b>	<b>£4.00</b>
<b>STILL WATER</b>	<b>£2.00</b>
<b>SPARKLING WATER</b>	<b>£2.00</b>
<b>RED BULL</b>	<b>£3.00</b>
<b>KOMBUCHA</b>	<b>£3.75</b>

## BEERS & CIDER

<b>PERONI NASTRO AZZURRO 330ML</b>	<b>£4.50</b>
<b>CORONA 330ML</b>	<b>£4.50</b>
<b>REKORDERLIG WILD BERRIES</b>	<b>£4.50</b>
<b>REKORDERLIG APPLE 500ML</b>	<b>£4.50</b>
<b>BREWDOG ELVIS JUICE 330ML</b>	<b>£4.50</b>
<b>BREWDOG DEAD PONY CLUB 330ML</b>	<b>£4.50</b>
<b>HARVEYS OLD ALE 500ML</b>	<b>£4.50</b>
<b>HARVEYS SUSSEX BEST BITTER 500ML</b>	<b>£4.50</b>
<b>HARVEYS WILD HOP 500ML</b>	<b>£4.50</b>
<b>HARVEYS OLYMPIA GOLDEN ALE 500ML</b>	<b>£4.50</b>

## TEA & COFFEE

<b>MACCHIATO</b>	<b>£2.00</b>
<b>ESPRESSO</b>	<b>£2.00</b>
<b>CORTADO</b>	<b>£2.00</b>
<b>AMERICANO</b>	<b>£2.50</b>
<b>LONG BLACK</b>	<b>£2.50</b>
<b>FLAT WHITE</b>	<b>£2.00</b>
<b>LATTE</b>	<b>£3.00</b>
<b>CAPPUCCINO</b>	<b>£3.00</b>
<b>MOCHA</b>	<b>£3.00</b>
<b>HOT CHOCOLATE</b>	<b>£3.00</b>

## TEA

English Breakfast / Cosy Chamomile	<b>£3.50</b>
Round The Fire / Lemon + Ginger	
Spiced Orange / Earl Grey / Green	
White / Skinny Minny / Dozy Girl	
Honey / Bee Beautiful / Peppermint	
Morning Kick	

## MILK ALTERNATIVES

Oatly / Coconut / Almond / Soya	<b>+50P</b>
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## SYRUPS

Almond / Caramel / Hazlenut / Vanilla	<b>+50P</b>
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## WHITE WINE

<b>HOUSE WHITE, SPAIN</b>	<b>£6 / £21</b>
2018, Alma de Vid	

<b>CHARDONNAY, USA</b>	<b>£11 / £38</b>
2018, Columbia Valley	

<b>SAUVIGNON BLANC, SOUTH AFRICA</b>	<b>£8 / £28</b>
2017, Meinert	

<b>PICPOUL DE PINET, FRANCE</b>	<b>£25</b>
2019, Roquemolliere	

<b>PARANGA WHITE, GREECE</b>	<b>£32</b>
2019, Kir-Yianni	

<b>PUIATTINO PINOT GRIGIO, ITALY</b>	<b>£35</b>
2018, Puiatti	

<b>ALBARINO DO RIAS BAIXAS, SPAIN</b>	<b>£42</b>
2019, Mar de Frades	

<b>RIESLING RESERVE, FRANCE</b>	<b>£45</b>
2018, Trimbach	

<b>SAUVIGNON BLANC, NEW ZEALAND</b>	<b>£40</b>
2018, Organic, Seresin Estate	

<b>CHABLIS, FRANCE</b>	<b>£50</b>
2018, Joseph Drouhin	

<b>SANCERRE, FRANCE</b>	<b>£60</b>
2018, La Contesse Blanc	

## SPARKLING & CHAMPAGNES

<b>FIOL PROSECCO, ITALY</b>	<b>£8 / £30</b>
NV, Extra Dry	

<b>CLASSIC CUVEE, GREAT BRITAIN</b>	<b>£12 / £38</b>
2015, Court Garden	

<b>VEUVE CLIQUOT, YELLOW LABEL</b>	<b>£65</b>
NV, Brut	

<b>BRUT ROSE, FRANCE</b>	<b>£9 / £35</b>
NV, Gobillard	

<b>LAURENT PERRIER ROSE, FRANCE</b>	<b>£80</b>
NV, Cuvee Rose	

## RED WINE

<b>HOUSE RED, SPAIN</b>	<b>£6 / £21</b>
2018, Alma de Vid	

<b>PINOTAGE, SOUTH AFRICA</b>	<b>£9 / £32</b>
2017, Meinert	

<b>MERLOT, CHILE</b>	<b>£8 / £28</b>
2019, Vinamar	

<b>ARTOLAS RED, PORTUGAL</b>	<b>£26</b>
2018, Vidigal	

<b>CHIANTI DOCG, ITALY</b>	<b>£28</b>
2018, Castellani	

<b>STUMP JUMP SHIRAZ, AUSTRALIA</b>	<b>£35</b>
2017, d'Arenberg	

<b>DON DAVID MALBEC, ARGENTINA</b>	<b>£38</b>
2018, El Esteco	

<b>RIOJA CRIANZA, SPAIN</b>	<b>£40</b>
2016, Ramon Bilbao	

<b>PINOT NOIR, FRANCE</b>	<b>£48</b>
2018, Joseph Drouhin	

<b>CANNONBALL CABERNET SAUVIGNON, USA</b>	<b>£48</b>
2017, California	

<b>SAINT-EMILLION GRAND CRU, FRANCE</b>	<b>£60</b>
2016, Chateau Haut Pezat	

## ROSE WINE

<b>PINOT GRIGIO BLUSH, ITALY</b>	<b>£7 / £23</b>
2018, Sartori	

<b>LOVE BY LEOUBE, FRANCE</b>	<b>£9 / £30</b>
2018, Cotes de Provence	

<b>CHATEAU LEOUBE, FRANCE</b>	<b>£40</b>
2018, Cotes de Provence	

## SPIRIT & MIXER £5

HOUSE SPIRIT & FEVER TREE MIXER  
ask about our range of spirits

## COCKTAILS

### HOUSE COCKTAILS £8.00

Cosmopolitan  
Margarita  
Strawberry Daiquiri  
Pornstar Martini  
Mojito  
Espresso Martini  
Aperol Spritz

### HIXON COCKTAILS £10.00

#### HIXON 75

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 along with Mayfield Sussex Hop Gin, lemon juice and Prosecco.

#### THE CONTESSA

Gin tonic and Negroni lovers are meeting each other halfway: designed as an aperitif, The Contessa is the very definition of balance and simplicity. Tanqueray Gin, Martini Rosso and Angostura bitter topped up with Mediterranean Fever Tree Tonic all served on the rocks.

#### FEMME FATALE

Fatal Woman is a very pleasant cocktail for its delicacy, Absolut, Chambord raspberry liqueur and Frangelico with its nutty flavour are shaken with pineapple and lemon juice creating a symphony of intoxicating aromas.

#### GUAVA MULE

Enjoy this fresh and juicy cocktail inspired by the classic Moscow Mule. Absolut Citron Vodka and 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 TAKI

Break out the paper umbrellas and coconut cups, because it's TIKI drink season. Bacardi White rum, Tuaca liquor, almond syrup, lime and fresh orange juices are shaken together for your fine palate.

#### BRAMBLE NO.5

A remake of the Bramble cocktail originally created in London in the 80s by Dick Bradsell. Wild berry gin shaken with simple syrup and fresh lemon juice layered by a mix of berry liqueurs, red wine and balsamic vinegar.

#### VEGAN WHITE LADY

The White Lady is a delicate and fluffy lemon-flavoured cocktail that is refreshing and allows the botanicals of the Bombay Sapphire gin to subtly shine through. Try our vegan twist with aquafaba, chilled white tea, honey, the citrus blast of fresh lemon juice, peach and elderflower liqueur.

#### THE LAST MEXICAN

Margarita fans anywhere? Let's add some sparkle with Mezcal and Berries. Shaken and served with Crème de Cassis Blackcurrant Liqueur, Agave Syrup, Lime Juice and Egg White.

#### MISS SUNSHINE

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.

#### TOBLERONE

Our take on one of everyone's creamy cocktail favourites! A veil of Toblerone chocolate will cover your blend of Baileys, Frangelico, Tia Maria, Fresh Cream & Honey.

#### BATIDA

One of Brazil's national drink, the Batida is a Cachaca based cocktail. In our version it is infused with Kaffir lime leaves mixed with coconut rum, Passoa, pineapple juice, coconut milk and passionfruit puree

FOR DETAILED ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF

If you can't see your favourite wine or cocktail please let a member of staff know - we may just be able to help!