

HIXON GREEN

CAFE - RESTAURANT - WINE BAR - SOCIAL

BRUNCH / SERVED 11AM - 4PM

BRUNCH

SMASHED AVOCADO [V] [VEA] [GFA] £8.00
with spring onions and coriander and a poached egg topped with chilli flakes & sesame seeds on toasted sourdough - double up your egg for £1.50

EGGS BENEDICT [GFA] £8.00
roasted mushroom with free-range poached eggs & hollandaise on toasted muffin

EGGS FUNGI [V] [GFA] £8.00
roasted mushroom with free-range poached eggs & hollandaise on toasted muffin

EGGS ROYALE [GFA] £8.50
smoked salmon with free-range poached eggs & hollandaise on toasted muffin

HASH BOWL [VO] [GFA] £9.50
either chorizo or halloumi with sautéed potato, red onion, spinach, poached egg & hollandaise add extra chorizo or halloumi for £1.50

SANDWICHES

Our sandwiches are served on ciabatta with fries and salad

CHICKEN, AVOCADO & ROCKET [GFA] £9.00
with kale and pumpkin seed pesto

HOUMOUS & ROASTED VEG [VE] [GFA] £9.00
with rocket

SALADS / SERVED FROM 12PM

SUPERFOOD [VE] [GF] £8.95
quinoa, baby spinach, tenderstem broccoli, avocado, rocket, hazelnuts and sesame seeds with a herb dressing

AVOCADO & SPINACH [VE] [GF] £9.95
garlic and basil marinated tomatoes, baby spinach, avocado, red onion, kale and pumpkin seed pesto

ROASTED HERITAGE BEETROOT [VE] [GF] £9.95
with honey roasted walnuts, spinach and rocket

ADD A TOPPING TO ANY SALAD
smoked salmon / halloumi / goats cheese £2.00
chicken breast / marinated feta cheese / buffalo mozzarella / salmon supreme £4.00

MAIN MENU / SERVED FROM 12PM

LIGHT BITES & NIBBLES

mix and match any 3 for £12

BREAD & OILS [V] £4.00
MARINATED OLIVES [V] [GF] £4.00
FRIES & PEPPERCORN SAUCE £4.95
FLATBREAD & HOUMOUS [VE] £4.95
FLATBREAD & SMASHED AVO [VE] £4.95
HALLOUMI FRIES [V] £4.95

STARTERS & SHARERS

SALT & PEPPER SQUID £6.95
lightly battered squid served with garlic aioli

CHICKEN LIVER PARFAIT [GFA] £6.50
served with red onion chutney and brioche bread

BRUSCHETTA [VE] [GFA] £6.50
tomato, garlic, rocket and basil served on sourdough

CRISPY PORK [VEA] £6.95
with asian slaw and a chilli soy dressing.

HARISSA TOFU SKEWERS [VE] [GF] £6.95
with potato, roasted red pepper, coriander & lemon oil

ANTIPASTI BOARD [GFA] £12.95
Cured meat, olives, buffalo mozzarella, sunblushed tomatoes, roasted vegetables & ciabatta, olive oil & balsamic vinegar

MEDITERRANEAN BOARD [V] [GFA] £12.95
Marinated feta, garlic houmous, olives, charred gem lettuce, roasted vine tomato, flatbread, grilled courgettes & pepper

MAINS

CHICKEN CACCIATORE [GF] £14.95
pan fried chicken supreme, grilled peppers, courgettes and tomatoes with arrabiata sauce & tenderstem broccoli

PAN FRIED HAKE [GF] £13.95
served with ratatouille, giant cous cous and lime madras sauce

SEARED LAMB RUMP [GF] £17.95
with truffle and parmesan risotto, chestnut & oyster mushrooms

CRISPY SKIN SALMON SUPREME [GF] £17.95
on crushed new potatoes with tenderstem broccoli and a saffron cream sauce

TAGLIATELLE GIARDINO [V] [GFA] £12.95
tagliatelle pasta, goats cheese, courgettes, peas and wilted spinach in a cream and white wine sauce with vegetarian parmigiano

PENNE ARRABIATA [V] [GFA] £10.95
penne pasta with pomodoro sauce, basil, garlic, chilli and tomatoes - add chicken or chorizo for £2.00

ROASTED BEETROOT RISOTTO [VE] [GF] £13.95
with spinach and pine nuts

BURGERS & GRILL

All our burgers are served on brioche buns with fries and salad

HIXON BURGER £10.50
steak burger, gem lettuce, tomato, red onion marmalade and Hixon burger sauce.

CHICKEN MILANESE BURGER £10.50
herb breaded chicken breast, buffalo mozzarella, rocket, tomato and citrus mayonnaise

HALLOUMI BURGER [V] £9.50
with roasted mushroom, gem lettuce, tomato, and garlic houmous

ADD A TOPPING TO ANY BURGER £1.50
candied streaky bacon / monterey jack cheese smashed avocado

SIRLOIN STEAK [8OZ] [GFA] £18.95
fries, cherry vine tomatoes, parmesan & rocket salad with peppercorn sauce or garlic & herb butter

RIBEYE STEAK [10OZ] [GFA] £24.95
fries, cherry vine tomatoes, parmesan & rocket salad with peppercorn sauce or garlic & herb butter

SIDES

FRIES [V] £2.50
TENDERSTEM BROCCOLI & ALMONDS [V] £3.50
HOUSE SALAD [VE] [GF] £2.50
ROCKET & PARMESAN SALAD [GF] £3.00
HALLOUMI FRIES [V] £4.95
GARLIC CIABATTA [V] £2.00

DESSERTS

ETON MESS [V] [GF] £4.95
a tumble of meringue, berries and cream

CHOCOLATE BROWNIE [V] £4.95
served with vanilla ice cream

STICKY TOFFEE PUDDING £4.95
served with vanilla ice cream

BOHO GELATO [GF] £3.95
2 scoops

CHEESE FOR TWO [GFA] £12.95
hampshire tunworth, cashel blue and cornish yarg served with artisan crackers, grapes and quince jelly

WEEKLY SPECIALS

be sure to check out the specials board for the dishes of the week created by our chef team

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SOFT DRINKS

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

BEERS & CIDER

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

TEA & COFFEE

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

TEA

English Breakfast / Cosy Chamomile	£3.50
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	+50P
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SYRUPS

Almond / Caramel / Hazlenut / Vanilla	+50P
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WHITE WINE

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

CHARDONNAY, USA	£11 / £38
2018, Columbia Valley	

SAUVIGNON BLANC, SOUTH AFRICA	£8 / £28
2017, Meinert	

PICPOUL DE PINET, FRANCE	£25
2019, Roquemolliere	

PARANGA WHITE, GREECE	£32
2019, Kir-Yianni	

PUIATTINO PINOT GRIGIO, ITALY	£35
2018, Puiatti	

ALBARINO DO RIAS BAIXAS, SPAIN	£42
2019, Mar de Frades	

RIESLING RESERVE, FRANCE	£45
2018, Trimbach	

SAUVIGNON BLANC, NEW ZEALAND	£40
2018, Organic, Seresin Estate	

CHABLIS, FRANCE	£50
2018, Joseph Drouhin	

SANCERRE, FRANCE	£60
2018, La Contesse Blanc	

SPARKLING & CHAMPAGNES

FIOL PROSECCO, ITALY	£8 / £30
NV, Extra Dry	

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

VEUVE CLIQUOT, YELLOW LABEL	£65
NV, Brut	

BRUT ROSE, FRANCE	£9 / £35
NV, Gobillard	

LAURENT PERRIER ROSE, FRANCE	£80
NV, Cuvee Rose	

RED WINE

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

PINOTAGE, SOUTH AFRICA	£9 / £32
2017, Meinert	

MERLOT, CHILE	£8 / £28
2019, Vinamar	

ARTOLAS RED, PORTUGAL	£26
2018, Vidigal	

CHIANTI DOCG, ITALY	£28
2018, Castellani	

STUMP JUMP SHIRAZ, AUSTRALIA	£35
2017, d'Arenberg	

DON DAVID MALBEC, ARGENTINA	£38
2018, El Esteco	

RIOJA CRIANZA, SPAIN	£40
2016, Ramon Bilbao	

PINOT NOIR, FRANCE	£48
2018, Joseph Drouhin	

CANNONBALL CABERNET SAUVIGNON, USA	£48
2017, California	

SAINT-EMILLION GRAND CRU, FRANCE	£60
2016, Chateau Haut Pezat	

ROSE WINE

PINOT GRIGIO BLUSH, ITALY	£7 / £23
2018, Sartori	

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

CHATEAU LEOUBE, FRANCE	£40
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!