

BREAKFAST & 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
smoked back bacon 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	
THE FULL ENGLISH	£12.00
sausage patty, bacon, sautéed potatoes, roasted cherry vine tomatoes, mushroom and baked beans with sourdough toast and poached eggs	
THE VEGETARIAN [V] [GFA]	£10.50
halloumi, sautéed potatoes, roasted cherry vine tomatoes, mushroom, spinach & baked beans with sourdough toast and poached eggs	
THE VEGAN [VE] [GFA]	£10.50
pan fried tofu, sautéed potatoes, roasted cherry vine tomatoes, mushroom, smashed avocado, spinach & baked beans with sourdough toast	
BUILD YOUR OWN BAP	£5.95
any 3 items of your choice or if you can't choose just 3, add extra items for £1.50 each	
sausage patty / bacon / fried egg roasted mushroom / grilled halloumi / smashed avocado / smoked salmon / wilted spinach monterey jack cheese	
EXTRAS & ADD-ONS	£1.50
sausage patty / bacon / fried egg / poached egg / roasted mushroom / grilled halloumi / smashed avocado / smoked salmon / baked beans / cherry vine tomatoes / wilted spinach / sauteed potatoes	

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 & CHILLI JAM [V]	£4.95

STARTERS & SHARERS

SALT & PEPPER SQUID	£6.95
lightly battered squid served with garlic aioli	
GARLIC TIGER PRAWNS [GFA]	£7.50
toasted ciabatta with chilli jam	
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.	

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	
PANCETTA & PRAWN TAGLIATELLE [GFA]	£15.95
in a sundried tomato, chilli and garlic sauce	
BUTTERNUT SQUASH TAGINE [V] [VEA]	£12.95
herb cous cous & harissa yoghurt	
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 & CHILLI JAM [V]	£4.95
GARLIC CIABATTA [V]	£2.00

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	
SPICED CHICKPEA BURGER [VEA]	£9.50
with asian slaw, chilli jam and lambs lettuce	
ADD A TOPPING TO ANY BURGER	£1.50
bacon / monterey jack cheese smashed avocado	

SALADS

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	
ADD A TOPPING TO ANY SALAD	
smoked salmon / halloumi / goats cheese	£2.00
chicken breast / buffalo mozzarella / salmon supreme / garlic tiger prawns / chickpea falafel	£4.00

SANDWICHES

Our sandwiches are served on ciabatta with fries and salad

CHICKEN, AVOCADO & ROCKET [GFA]	£9.00
with kale and pumpkin seed pesto	
ROASTED VEGETABLES [VE] [GFA]	£9.00
with garlic houmous and rocket	

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 [V]	£4.95
served with salted caramel ice cream	
APPLE & BLUEBERRY CRUMBLE [V]	£5.50
served with creme anglaise	

HIXON GREEN

CAFE - RESTAURANT - WINE BAR - SOCIAL

SOFT DRINKS

COCA COLA / DIET COKE	£3.00
SPRITE	
SAN PELLEGRINO	£3.00
Lemon / Orange / Blood 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
ESTRELLA DAM 330ML [GF]	£4.50
CORONA 330ML	£4.50
REKORDERLIG WILD BERRIES	£4.50
WYLDWOOD APPLE CIDER	£4.50
BREWDOG ELVIS JUICE 330ML	£4.50
BREWDOG DEAD PONY CLUB 330ML	£4.50
BREWDOG PUNK IPA 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

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!