

SMALL SHARING PLATES / STARTERS

JAPANESE BEEF

Crispy fried beef, chilli and sweet soy glaze, mint, and spring onion with Shiitake mushrooms. £15.5

DRESSED CRAB

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

BURRATA[V]

Seasoned heritage tomato & pangrattato. £11

FALAFEL[VE]

Homemade falafel served with homemade tahini sauce and herbs. £8.5

MUHAMMARA [VE]

A walnut, carrot and harissa spicy dip £9.5

PANKO BREADCUMBED LAMB CROQUETTES

Lemon, garlic, and onion croquettes, with Fig, Mint & Siracha Chutney £14

GARLIC & CHILLI KING PRAWNS

Pan-fried King Prawns cooked in a garlic and chilli butter, served with fluffy flatbread triangles £13

KOREAN BBQ CHICKEN WINGS

Crispy fried Chicken wings lightly tossed in a tangy Korean-style BBQ sauce, with chilli sesame seed mix. £12.5 [**Ve Cauliflower Wings**] £10.5

CRAYFISH TACO'S

3 baby gem lettuce crayfish tacos with rosemary sauce. £9

TOMATO & OLIVE SALAD

Cherry tomato and selected mixed olives with za'atar and olive oil dressing. £9

MEZZE BOARD FOR TWO [VE]

Warm flatbread served with marinated olives, muhammara, smashed avocado & falafel £21

PASTA & RISOTTO

EASTERN LINGUINI

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

TOMATO GNOCCHI

Tomatoes sauce and ricotta cheese gnocchi. £15 **VEGAN OPTION WITHOUT RICOTTA**

SALMON LINGUINI

Locally smoked salmon, basil, fresh cream and dash of tomato sauce. £19

CRAB RISOTTO

Arborio lemon risotto, white wine, white crab meat garnished with chives and lemon. £20 ADD GARLIC KING PRAWNS £4

SALADS

GREEK FETA SALAD [V]

Mixed salad leaves, tomatoes, cucumber, red pepper, olives and feta with hummus and flatbread. £19

CRAYFISH & FRUIT SALAD

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

CAESAR SALAD

Baby gem lettuce leaves lightly tossed in homemade Caesar dressing topped with garlic, lemon & thyme croutons and anchovies. £16

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



GRILLED - BAKED

CHIMICHURRI £3.5 - PEPPERCORN £3.5 - SKIN-ON-FRIES £5.5 - SIDE SALAD £5.5

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 and garlic & thyme portabello mushroom. £21

Our Hixon marinated cauliflower steak, grilled to give that perfect crunch, bursting with flavour. £12

STEAK CIABATTA

28-day aged steak marinated in thyme and garlic, with caramelised onion, rocket & feta cheese, served with a side salad. £18

ADD 2 FRIED EGGS £3

OR

Go **vegan**, with vegan sausages, our spicy Muhammara, spinach, topped with vegan cheese. £16

PISTACHIO CHICKEN

Pistachio and parmesan crumbed chicken, herb garlic butter, caramelised sweet potatoes with feta, elderflower and dressed rocket. £21

SEA BASS

Grilled sea bass fillet cream and dill split sauce, sautéed baby potatoes, and seasonal greens. £26

HIXON BURGER

Choose between a cheese topped, handmade aged **beef** chuck patty with Hixon seasoning, a herb marinated **chicken** breast, or the mouth-watering Moving Mountains **Vegan** burger All served with Hixon jalapeno mayo (VGO-smashed avo), baby gem lettuce, beef tomato, and red onion salad in a brioche bun with skin on fries. £21