

## Sample Sunday Lunch Menu

### WHAT MARK'S DRINKING

Negroni - Plymouth gin, Campari and Martini Rubino - 10.00

### STARTERS

Spicy pumpkin soup with pickled walnut relish 8.50

Mark's threesome 9.75

*Crispy pheasant with chilli and coriander,*

*Soused herring with fennel, kohlrabi and horseradish, Heritage mixed beets with Devon Blue*

Flodge smoked salmon 'Hix-cure' with soda bread 14.50

### MAINS

Hannan's Himalayan salt-aged roast sirloin 19.50  
*with Yorkshire pudding*

HP honey baked ham 17.50  
*with Burrow Hill cider sauce*

Lulworth seabass on the bone with Isle of Wight tomatoes and shaved fennel 29.50

### PUDDING

Autumn fruit Sunday 8.00

Grandma's apple and bramble pie with vanilla ice cream or custard 7.75

Willie's Peruvian gold chocolate mousse 8.25

### FARMHOUSE CHEESE

Westcombe cheddar ~ St Helena ~ Devon blue 8.50 each  
or Farmhouse selection (all three) 12.00

*served with crackers and piccalilli*

### WITH PUDDING...

Monbazillac, Domaine de Grange Neuve, France 8.50 **125ml**

Quinta de la Rosa Tonnix White Port NV 6.00 **75ml**

Quinta de la Rosa Tonnix LBV 6.00 **75ml**

Somerset Pomona 6.00 **75ml** Kingston Black 6.50 **75ml**

### COFFEE AND TREGOTHNAN TEA

Americano 2.75 Espresso/Dbf espresso 2.00/2.75

Flat White/Latte/Cappuccino/Macchiato 2.75

Great British Tea/Chamomile/Earl Grey 2.50

Lemon verbena/Fresh mint 2.50

### HOUSEWATER 1.00 PER PERSON

Bottomless filtered water—

An eco-friendly, sustainable system offering chilled, filtered, still and sparkling water

The majority of our dishes are gluten free, or can be adapted to be gluten free. Gluten free Yorkshires available.

We use gluten free flour where possible, so please ask us if your meal needs to be wheat or gluten free.

A discretionary service charge of 12.5% will be added to your bill.

Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

Game may contain shot. We have strict systems in place to ensure our food is safe for you to eat.

The Fox illustration by Lydia Hix @catsonthebeach

## WHAT'S ON...

### SUNDAYS AT THE FOX

Join us every weekend for Sunday Roast 12pm-3pm

### COMING SOON...FARMER'S MARKET

If you would like a pitch at our new Farmer's Market every Saturday, please drop Jo a line.  
Jo.Harris@coastalmarks.co.uk

### THE OYSTER & FISH HOUSE

Locally caught fish and seafood with the best views in Lyme Regis  
Tuesday–Saturday 12pm-10pm  
Sunday 12pm - 3pm  
theoysterandfishhouse.co.uk

Support our local fishermen and visit Mark at **HIX OYSTER & FISH TRUCK**  
Friday 9am-12pm  
Fresh fish and seafood, hot and cold snacks  
Felicity's Farm Shop, Morcombelake, A35 DT6

### MARK'S KITCHEN TABLE

Join Mark in his Charmouth home as he cooks you a four course meal with wine. Please check the website for dates and enquires. Or email Jo.Harris@coastalmarks.co.uk

### HIX AT HOME

Enjoy fresh whole fish delivered to your door and cook along with Mark when you order our **FISH BOX**. Two delicious recipes, free delivery and an online tutorial with Mark to learn filleting and cooking skills.

Enjoy cocktails at home with our **MARK'S BAR** range of handmade fresh cocktails.  
Free delivery. Order online now.

### THE SHOP

Vintage Kitchenalia

Mark Hix signed cookbooks, various prices ~ Hooked: Adventures in Angling & Eating £20  
HIX cufflinks £75 ~ Hix Fix cherries £7.50

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