

Welcome to Mixx, a stylish and sophisticated dining experience. We invite you to excite your senses with quality sourced ingredients prepared with passion and authenticity. Create and experiment with distinct cuisines from the Mediterranean and Asia. Enjoy and share with colleagues, family and friends.

À La Carte

Starters

Roasted Plum Tomato Soup £4.50
Basil oil, focaccia crostini

Mixx Antipasti £7.95
Parma ham, beef bresaola, pecorino cheese, olives, marinated aubergine, courgette, sun dried tomato ciabbata

Duo of Crab Cakes £6.50
Ginger, lime and lemon spinach crab cakes rocket pesto, chilli, capsicum puree

Hot and Sour Chicken Noodle Soup £5.50
Soy sauce, bamboo shoots, scallions

Tempura Sardines £5.75
Spicy anise tomato sauce, baby spinach salad

Gorgonzola, Chianti Poached Pear and Chicory Salad £5.75
Fig dressing

Mains

Grilled 10oz* Sirloin Steak £19.50
Caramelised shallot, garlic stuffed tomato, steak butter

Trio of Lamb £21.00
Char grilled cutlet, slow roasted shoulder, paned sweetbread, Garlic creamed potato, rosemary caramelised red onion

Gan Shao Yu £15.50
Pan fried fillet of cod, ginger teriyaki sauce, Oyster mushroom, spring onion

Panang Tiger Prawn Curry £16.95
Tamarind and honey, coconut and cashew nut steamed rice

Zi Ran Ji Pian £15.50
Ginger marinated chicken fillet, red chilli, bamboo shoots, capsicum and spicy garlic sauce

Jerusalem Artichoke Ravioli £11.95
Griddled courgette, spinach and nutmeg cream

Side Orders £2.95

Sautéed Spinach and Mushroom
Honey Roasted Parsnips
Homemade Fries
Sautéed Mixed Vegetables

Stir Fried Noodles
Potato Gnocchi, Olives and Tomato Sauce
Steamed Basmati Rice
Steamed Broccoli and Sugar Snap Peas

Desserts

Orange and Dark Chocolate Zuccotto £5.00
Orange liqueur soaked genoise cream, Chopped almonds

Passion Fruit Zabaglione £5.00
Vanilla ice cream and sponge cake

Trio of Desserts £5.95
Crème brûlée, chocolate and pistachio mousse, Citrus orange opera

Mango and Cardamom Syllabub £5.50
Lime and crushed meringue

Apple Rice Pudding £4.95
Chocolate and mango sauce

Selection of Mediterranean Cheeses £7.50
Olives, sun dried tomato relish, ciabatta

Weekly Specials - 3 courses £22.50

Starters

Vegetable Minestrone Soup Pesto ciabbata crostini	Warm Goats Cheese and Beetroot Salad White truffle oil	Deep Fried Scallop Spring Roll Ginger soy sauce
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Mains

Braised Leg of Lamb Red wine sauce, spinach creamed potato, steamed broccoli	Seafood Chow Mein Wok fried noodles with Tiger Prawns, Salmon and Coley, sesame hoi sin sauce	Roasted Vegetable Lasagne Bell pepper, green peas and courgette, béchamel sauce
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Desserts

Baked Orange Alaska Passion fruit coulis	Dark Chocolate Tart Minted chocolate pencil	Berry Mousse Blackberry, raspberry and redcurrants, butter royal biscuit
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If you would prefer to see our vegetarian menu please ask your server

If you are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items

Weights shown are approximate weights before cooking

Prices are inclusive of VAT. Gratuities are at your discretion

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring