

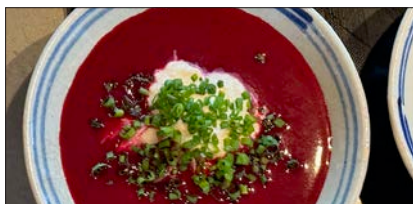
Dinner with a View



Dinner at Mark Hix's house in Charmouth comes with more than fabulous food



EVERY time I ask Mark Hix where one of the ingredients for his sumptuous six-course meal originated, he simply nods his head towards the window behind me and says 'there'. Mackerel, octopus, scallops, and ray—they all come from the bay behind me. And the delicate salad leaves that the ray sits on? He nods again behind me. They are grown in his garden.



Mark Hix's 'Kitchen Table' experience in Charmouth is a unique and intimate dining experience. The menu is paired with carefully chosen wines and complemented by fascinating food history and local knowledge. Renowned for his in-depth expertise, especially in British cuisine, Mark has a knack for making simple dishes look sophisticated and sophisticated ones look effortless. The result is an exceptional evening out.



A welcome cocktail made from homemade quince gin and lemon verbena was so moreish that more was indeed offered and enjoyed. While guests appreciated a beetroot soup with smoked mackerel and blended horseradish, Mark slowly built up what was undoubtedly the best octopus risotto anyone at the table had eaten. We enjoyed Tonnix wines from a collaboration between Mark and Mitch Tonks, and watched as Mark deftly cooked hand-dived scallops, produced by local scallop diver Ali Day. Watching a master in the kitchen can be mesmerising. Topped with a chorizo crumb on a pea purée, the scallops were followed by tender strips of ray on a bed of lettuce leaves topped with a ginger dressing.



Next up was locally sourced venison on a bed of chard. Cooked to perfection, it was followed by peaches on puff pastry topped with Baboo Gelato and blackberry compote.

There really wasn't room for more but as an unexpected bonus, not on the menu, we were fortunate to be joined by Nikki from the local Bride Valley vineyard. She treated us to an impromptu tasting of the vineyard's Chardonnay, Pinot Noir, and the UK's only home-produced Crémant. Delicious, and what an end to a fantastic evening of gastronomic delights at Mark's Kitchen Table.

*To book a table or learn more about Mark Hix's events visit:
<https://markhix.co.uk>.*