

Huxleys Brasserie Evening Menu

STARTERS

Bruschetta di Capesante £11

Seared scallops & chorizo in white wine & butter sauce on sourdough bread

Arancini £8.75

Roasted peppers & paprika arancini balls with aioli & rocket

Fritto misto £10

Parmigiano flour dusted calamari, fish & prawns with rocket & tartare sauce

Lamb kebab £8.50

Grilled lamb kebab, pickled cucumbers & tzatziki

Mixed house platter (GF available) £24

Cured meat, pesto-hummus, sundried tomatoes, cheese, olives, sundried tomatoes, served with a salad & bread

Fondue & meat platter (GF available) £24

Melting camembert cheese & truffle with thyme, garlic, chutney & honey glaze, served with cured meat & bread

MAINS

Linguine Seafood £17

Pan-fried prawns, squid, mussels, in white wine, tomato, chilli & garlic

Trofie al ragu di Luganica £17

Trofie pasta in a fragrant sausage & pork meat ragu, chilli, garlic, fennel flavours with parmigiano

Risotto di Mare £20 (GF)

Carnaroli risotto rice with pan-fried scallops & prawns, chorizo, saffron, chilli & garlic

Risotto a funghi £17 (V, GF, PB available)

Carnaroli risotto rice with mushroom, truffle oil & taleggio cheese

Chicken ai funghi £19.50 (GF)

Grilled chicken breast a creamy mushroom & taleggio sauce, fries & broccoletti

Chicken al chorizo £19.50 (GF)

Grilled chicken breast a creamy chorizo & camembert sauce, fries & broccoletti

Lamb kebabs 18.50 (GF)

Spiced lamb kebabs, tzatziki, mixed salad, red onions, flat bread & fries

Beef burger £16.50 Add Bacon £1.50

Grilled 7oz steak burger, onion chutney, lettuce, tomato, cheddar, brioche bun & fries

Sirloin Steak £29 (GF) (Add peppercorn sauce or blue cheese sauce £2)

Grilled 10oz Sirloin steak roasted tomato, mushrooms, with garlic butter & fries

Tagliata steak £54 (GF)

Share 20oz of our grilled Sirloin steak, served with Chimichurri sauce, fries & a rocket with parmigiano salad

Arno's Bouillabaisse £22 (GF)

Prawns, mussels, squid & white fish in a rich Provencal sauce, potatoes & aioli

Seabass £20.50 (GF)

Seared fillet of Seabass, saffron & chorizo risotto with broccoletti

Chips & Parmigiano £4.75

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Garlic bread & Parmigiano £4.75

Mixed salad £4.50

Tomato, herb & onion salad £4.50

Broccoletti £4.50

Mash potato £4.50

HOME-MADE PUDDINGS £8

Ania's tiramisu

Vanilla pannacotta & berrie-compote

Affogato caffe & Panna gelato with Amaretto

Jola's warm brownie & panna gelato

Cheese platter £9.75

Gelato alla Panna 2 Scoops £7

Nibbles £4.50

Marinated olives - Sundried tomatoes
Garlic bread & parmigiano £4.75
Bread & oil - Red pesto-hummus & pitta
Bowls of crisps £2.75 – Sea salt
Nuts £2.75 – Salted peanuts, Dry roasted peanuts

Gins 40% Single 5 Double 9

Cotswold dry gin
Bombey Sapphire dry gin
Malfi with Lemon
Malfi Rosa with Pink Grapefruit

Bottle Beers & Cider

Poretti Italian Lager Btl 4.8%	4.5	330cl
Butty bach Ale Wye Valley Btl 4.5%	7	500cl
San Miguel 0 Btl 0%	4.5	330cl
Cider 5%	5.5	440cl

Purity draught beer

Pure Pilsner Lager 4.8%	2/3 pint 4.5	330ml /Pint 6.50	568ml
Session IPA 4.5%	2/3 pint 4.8	330ml /Pint 7.25	568ml

White Vino

175ml/250ml/Btl

House white 2023 12.5%	6.95/8.95/26
Crisp & refreshing from Emilia Romania, Italy	
Pinot grigio 2023 12.5%	7.75/9.75/28
Dry from Veneto, Italy	
Sauvignon blanc 2023 12.5%	7.95/9.95/29
Crisp & fruity from Pays D'oc, France	
Picpoul 2023 13.5%	34
Aromatic dry-crispy from France	
Albarino 2023 13.5%	36
Refreshing, crisp & dry from Spain	
Gavi di gavi 2023 12.5%	37
Refreshing & dry from Piemonte, Italy	
Sancerre 2023 12.5%	39
Aromatic dry-crispy from France	
Lugana 2023 13.5%	39
Stunning dry & rich from the shores of the Lake Garda, Italy	

Soft drinks £3.85

Coca cola & Diet Coke 330ml
Sanpellegrino Aranciata or Limonata
Elderflower presse 200ml
Apple juice 250ml
Orange juice 250ml
Still water 330ml £2.70
Sparkling water 330ml £2.70
Franklin & Sons drinks £3.50
Tonic 200ml
Light tonic 200ml
Ginger Beer 200ml

Aperitivi & Cocktails – 11

Aperol spritz Aperol, Prosecco, soda

Negroni Spritz – Campari, Martini rosso, Prosecco

Hugo spritz Elderflower liqueur, Prosecco & soda

Porn Star Martini – Vodka, Passoa, Vanilla, Prosecco

Spiced Margarita – Tequila, Amaretto, Lime, Chilli

Amaretto Sour – Amaretto, Bourbon, Lime, Egg white

Negroni – Campari, Bombay Gin, Martini rosso

Espresso Martini – Vodka, Kalua, Espresso

Old Fashioned – Bourbon, Angostura bitters

Fizz Vino

125ml/Btl

Prosecco 12.5%	7.50 / 34
Extra-dry refreshing fizz from northern Italy	
Bottega Rose Brut	43
Extra-dry refreshing Rose fizz from northern Italy	
Pol Roger Champagne 12.5%	70
Churchill's favourite from France	
Lauren Perrier Rose Champagne 12.5%	95
Our favourite from France	

Red Vino

175ml/250ml/Btl

House red 12%	6.95/8.95/26
Cabernet-Sauvignon, medium-bodied from Italy	
Sangiovese 12%	7.75/9.75/28
Light-bodied & fruty, blended with Nero D'avola, Emilia Romania Italy	
Merlot 2023 12.5%	7.95/9.95/29
Smooth & fruity from Pays d'Oc, France	
Primitivo 2023 13.5%	32
Smooth warm & spicy from southern Puglia, Italy	
Montepulciano 2018 13.5%	33
Smooth & fragrant, blended with Aglianico, Molise, Italy	
Malbec Riserva, 2023 13.5%	33
Well balanced medium-bodied from Argentina	
Valpollicella Ripasso 2019 13.5%	37
Intense & velvety from the hills of Veneto, Italy	
Pinot Nero, 2023 13.5%	38
Light & ruby, Dad's favourite.. from Trentino, Italy	
Barolo 2020 12.5%	49
Fragrant rich & full-bodied from the hills of Piemonte, Italy	

Rose Vino

175ml/250ml/Btl

Pinot blush 2022 12.5%	7.95/9.95/30
Dry & crispy blush from Veneto, Italy	
Rosé, Côtes de Provence 12.5%	9.50/12.50/35
Light & delicate from south-eastern France	

Spirits 25% upwards

Single 5 Double 9

Amaretto, White rum, Dark rum, Spiced rum, Vodka,
Baileys, Cotswold whiskey +1.5, Grappa +1,
Cointreau, Wild turkey bourbon, Limoncello, Tequila

Please speak to one of our management team if you suffer from any allergy or intolerance. Food described on the menu may contain nuts or other allergens. A 12.5% service will be added to your bill. The service charge is shared with all our lovely staff.