

Huxleys Brasserie Evening Menu

STARTERS

Bruschetta di bufala £8.75

Heritage tomatoes, light chilli & garlic, buffalo mozzarella with a balsamic dressing on sourdough bread

Fishcake £8.75

Poached pollock & chive fishcake, tartare sauce & rocket

Fritto misto £10

Parmigiano flour dusted calamari, fish & prawn with tartare sauce

Melon & Ham £8.75

Cured ham with fresh melon in a balsamic & figs dressing

SHARERS...

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

MAIN PASTA & RISOTTO

Linguine Seafood £17

Pan-fried prawns, squid, mussels, tomato, chilli & garlic

Linguine all'amatriciana £16

Rich tomato sauce, pancetta & lyonnaise onions, parmigiano

Trofie al ragu di Luganica £17

Fragrant sausage & pork ragu, chilli, garlic, fennel 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 with mushroom, truffle oil & taleggio cheese

MAIN SUMMER SALADS £16.50

The smoked Ceasar (GF available)

Smoked chicken breast, baby gem lettuce, parmigiano, croutons & Caesar dressing

The goat (GF)

Roasted peppers, thyme, goat cheese, Sunflower seeds, leaves, tomatoes, onion marmalade & vinaigrette

The salmon (GF)

Smoked salmon, pots, leaves, tomatoes, lemon, mustard & horseradish mayonnaise dressing

The buffalo (GF)

Pancetta, potatoes, buffalo mozzarella, aioli, leaves, tomatoes, lettuce & balsamic vinegar dressing

SIDES

Chips & Parmigiano £4.75

Tomato & onion salad £4.50

Garlic bread & cheese £4.75

Broccoletti £4.50

Chips £4.50

Mash potato £4.50

Mixed salad £4.50

MAIN MEAT & FISH

Chicken ai funghi £19.50 (GF)

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

Chicken al chorizo £19.50 (GF)

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

Lamb chops £25

Grilled lamb chops, rosemary & cherry tomatoes jus, mash & broccoletti

Beef burger £16.50 Add Bacon £1.50

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

Ribeye Steak £29.50 (GF) (Add peppercorn sauce or blue cheese sauce £2)

Grilled 9oz ribeye steak roasted tomato, mushrooms, with garlic butter & fries

Tagliata steak £55 (GF)

Share 18oz of our grilled Ribeye 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

Salmon £21 (GF)

Seared Cajun spiced fillet of salmon on a bed of roasted peppers & potatoes with Greek yogurt

HOME-MADE PUDDINGS £8

Cheese platter £9.75 - Ania's tiramisu - Vanilla pannacotta with mango & passion fruit compote

Affogato caffe & Panna gelato with Amaretto - Warm brownie & panna gelato - Gelato alla Panna

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 4.8	330ml /Pint 6.50	568ml
Session IPA 4.5%	2/3 pint 4.8	330ml /Pint 7	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	
Chenin Blanc 2024 13.5%	30
Refreshing & fruity from South africa	
Picpoul 2023 13.5%	32
Aromatic dry-crispy from France	
Albarino 2023 13.5%	34
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	

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

Lemoncello Spritz – Limoncello, Soda, Prosecco

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

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 & fruity, 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.