

Huxleys Brasserie All Day Menu

SHARERS... or not

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

NIBBLES £4.50

Marinated olives
Garlic bread & parmigiano £4.75
Sundried tomatoes
Bread & oil (GF available)
Red pesto-hummus & pitta

MAIN SALADS £16

The smoked Ceasar (GF available)
Smoked chicken breast, baby gem lettuce, parmigiano, croutons & Caesar dressing

The goat (GF)
Spiced 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

Soup of the day £9
Served with artisan bread & butter

Fish cakes £16
Poached salmon & dill fish cakes on a bed of mixed salad, lemon dressing & dijonaise

Linguine al Pollo & pesto £16
Pan-fried chicken in a sundried tomato pesto creamy sauce with parmigiano

Linguine al Seafood £17
Pan-fried prawns, squid, mussels, in white wine, tomato, chilli & garlic

Trofie al ragu di Luganica £16.50
Trofie pasta in a fragrant sausage & pork meat ragu, chilli, garlic, fennel with parmigiano

Risotto di mare £20 (GF)
Carnaroli risotto, seared scallops, prawns with chorizo & saffron flavours

Risotto ai funghi £17 (GF, V & PB available)
Carnaroli risotto rice with mushrooms, pancetta, truffle & taleggio cheese

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 £2)
Grilled 9oz ribeye steak, garlic butter, salad & parmigiano salad with fries

Balde of beef £20
8hrs slow braised blade of beef, bacon & onion gravy, mash & charred cabbage

Chicken al chorizo £19 (GF)
Grilled chicken in a rich creamy chorizo & camembert sauce, fries & charred cabbage

Arno's Bouillabaisse £21 (GF)
prawns, mussels, squid & white fish in a rich Provencal sauce, potatoes & aioli

Seabass £20 (GF)
Seared filet of Seabass, lemon dressing, mash potatoes & charred cabbage

Salmon £20 (GF)
Grilled fillet of salmon on a lemon & dill risotto, served with charred cabbage

SANDWICH £15

"Mor Bakery" sourdough bread,
Bacon, tomatoes, lettuce
With avocado & fries
Mixed roasted vegetable option
available

SIDES £4.50

Fries
Fries & parmigiano 4.75
Mash pots
Charred cabbage
Garlic bread & parmigiano £4.75
Tomato, herb & onion salad
Mixed salad

PUDDINGS £8

Ania's tiramisu
Arno's sticky toffee pud
with gelato
Jola's warm brownie
& gelato panna
Italian gelato Panna £7
Cheese platter £9.75
Cake of the day £4
Paulie's Scone, cream+ jam £4.85

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 between all our lovely staff.

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
Bowls of nuts £2.75 – Roasted Peanuts

House Aperitivi – 11

Aperol spritz Aperol, Prosecco, soda
Hugo spritz Elderflower liqueur, Prosecco & soda
Negroni Spritz Martini rosso, Campari & prosecco
Limoncello Spritz Limoncello, soda & Prosecco

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 & fruty from Pays D'oc, France
Chenin Blanc 2024 13.5% 29
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

Sanpellegrino drinks, Aranciata or Limonata 330ml
Coca cola & Diet Coke 330ml
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

Hot Drinks

Espresso £2.75, Doppio espresso £3.50,
Cappuccino, Flat white, Latte, Americano £4.50
Mocha, Hot Chocolate £4.75
**Boozy Hot Chocolate £7 – Amaretto, Baileys,
Cointreau, Brandy**
**Teas £4.50 – Breakfast, Earl grey, Green,
Peppermint, Camomilla, Decaf breakfast**
Tea top up £3.50

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

Gins 40% Single 5 Double 9

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

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

Fizz Vino

125ml/Btl

Prosecco 12.5% 7.50 / 34
Extra-dry refreshing fizz from northern Italy
Bottega Rose Brut Prosecco 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

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, Brandy
+1, Cointreau, Wild turkey bourbon, Limoncello,
Tequila