

# 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 butternut squash, thyme, goat cheese, Sunflower seeds, leaves, tomatoes, onion marmalade & vinaigrette

**The salmon** (GF)

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

## LUNCH

**Soup of the day** £9 (GF available)

with artisan bread & butter

**Fish cakes** £16

Poached salmon & dill fish cakes on a bed of mixed salad, lemon dressing & tartare sauce

**Pasta all' arrabiata di chorizo** £17

Rich hot-hot tomato sauce with smoked chipotle & fresh chilli, chorizo & parmigiano

**Pasta al Seafood** £17

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

**Pasta alla Luganica** £17

Pork & beef ragu, fennel & chilli flavours, tomato & creamy sauce with parmigiano

**Risotto di mare** £21 (GF)

Carnaroli risotto, seared scallop, prawns with chorizo & saffron flavours

**Risotto ai Carciofi** £17 (V,GF, PB available)

Carnaroli risotto rice with cream of artichokes & pancetta, thyme & taleggio cheese

**Blade Scrumpy** £22 (GF)

8 hrs slow roasted blade of beef in French cider, leeks & tomato, mash & broccoletti

**Ribeye Steak** £29.50 (GF) (Add peppercorn sauce £2)

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

**Chicken al chorizo** £20 (GF)

Grilled chicken in a rich creamy chorizo & camembert sauce, fries & broccoletti

**Chicken Burger** £18 (GF available)

Grilled chicken, BBQ sauce, melting cheese, tomato, lettuce in a brioche bun with fries

**Arno's Bouillabaisse** £22 (GF)

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

**Salmon** £21 (GF)

Seared fillet of salmon with chimichurri flavours, on a lemon risotto with broccoletti

**Seabass** £21 (GF)

Seared fillet of seabass with a lemon dressing, mash & broccoletti

## Boozy hot-chocs £7

Baileys, Disaronno, Cointreau,  
Rum, Whiskey

## Sandwich £16

**"Mor Bakery"** sourdough  
sandwiches with fries

BLT, bacon, avocado, tomato &  
lettuce

Roasted squash & goat cheese,  
tomato & lettuce

## SIDES £4.50

Fries

Fries & parmigiano 4.75

Mash pots

Broccoletti

Garlic bread & parmigiano £4.75

Tomato, herb & onion salad

Mixed salad

## PUDDINGS £8

Ania's tiramisu

Arno's sticky toffe & gelato

Jola's brownie & gelato panna

Affogato caffe & panna gelato

Italian gelato Panna £7

Cheese platter £9.75

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.

**Boozy hot-chocs £7**

Baileys, Disaronno, Cointreau, Rum, Whiskey

**House Aperitivi – 11**

Aperol spritz Aperol, Prosecco, soda

Hugo spritz Elderflower liqueur, Prosecco &amp; soda

Negroni Spritz Martini rosso, Campari &amp; prosecco

Limoncello Spritz Limoncello, soda &amp; Prosecco

**White Vino**

175ml/250ml/Btl

House white 12.5% 6.95/8.95/26

Crisp &amp; refreshing from Emilia Romania, Italy

Pinot grigio 2024 12.5% 7.75/9.75/28

Dry from Veneto, Italy

Sauvignon blanc 2024 12.5% 7.95/9.95/29

Crisp &amp; fruity from Pays D'oc, France

Chenin Blanc 2024 13% 30

Refreshing &amp; fruity from South africa

Albarino 2024 12% 34

Refreshing, crisp &amp; dry from Spain

NZ Sauvigno 2023 12.5% 36

Refreshing dry-crispy from New Zeland

Gavi di gavi 2024 13% 37

Refreshing &amp; dry from Piemonte, Italy

Sancerre 2024 13% 39

Aromatic dry-crispy from France

**Soft drinks £3.85**

Sanpellegrino drinks, Aranciata or Limonata 330ml

Coca cola &amp; 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****Draught beer**

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

**Bottle Beers & Cider**

Porett 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

**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 &amp; fruity, blended with Nero D'avola, Emilia Romania Italy

Merlot 2023 12.5% 7.95/9.95/29

Smooth &amp; fruity from Pays d'Oc, France

Primitivo 2023 13% 32

Smooth warm &amp; spicy from southern Puglia, Italy

Montepulciano 2019 13.5% 33

Smooth &amp; fragrant, blended with Aglianico, Molise, Italy

Malbec Reserva, 2023 13% 33

Well balanced medium-bodied from Argentina

Valpolicella Ripasso 2022 13.5% 37

Intense &amp; velvety from the hills of Veneto, Italy

Pinot Nero, 2024 13.5% 38

Light &amp; ruby, Dad's favourite.. from Trentino, Italy

Barolo 2021 14.5% 49

Fragrant rich &amp; full-bodied from the hills of Piemonte, Italy

**Fizz Vino**

125ml/Btl

Prosecco 10.5% 7.50 / 34

Extra-dry refreshing fizz from northern Italy

Bottega Rose Brut Prosecco 43

Extra-dry refreshing Rose fizz from northern Italy

G.H. Mumm Champagne 12.5% 60

Churchill's favourite from France

Lauren Perrier Rose Champagne 12.5% 100

Our favourite from France

**Rose Vino**

175ml/250ml/Btl

Pinot blush 2024 12.5% 7.95/9.95/30

Dry &amp; crispy blush from Veneto, Italy

Rosé, Côtes de Provence 2024 12.5% 9.50/12.50/35

Light &amp; 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