

# Huxleys Brasserie All Day Menu

SHARERS... or not

**Mixed house platter** (GF available) £24.50

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

**Fondue & meat platter** (GF available) £24.50

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

**NIBBLES** £4.75

Marinated olives

Garlic bread & parmigiano £5

Sundried tomatoes

Bread & oil (GF available)

Red pesto-hummus & pitta £6

**MAIN SALADS** £16.50

**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** £16.50

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** £17.50

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** £21.50 (GF)

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

**Risotto agli asparagi** £17 (V,GF, PB available)

Carnaroli risotto rice with asparagus & pancetta, thyme & taleggio cheese

**Blade Bourguignon** £22.50 (GF)

8 hrs slow roasted beef, pancetta & mushrooms red wine sauce, mash & broccoletti

**Ribeye Steak** £30 (GF) (Add peppercorn sauce £2)

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

**Chicken al chorizo** £21 (GF)

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

**Chicken Burger** £18.50 (GF available)

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

**Arno's Bouillabaisse** £22.50 (GF)

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

**Salmon** £21.50 (GF)

Seared fillet of salmon with chimichurri, on a chorizo & saffron risotto with broccoletti

**Seabass** £21.50 (GF)

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

All Fresh Bread, Pastries, Coffee,  
Biscuits, Salads & Real Gelato are  
sold in our Bakery shop downstairs..

**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** £8.50

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.

All Fresh Bread, Pastries, Coffee, Biscuits, Salads & Real Gelato are sold in our Bakery shop downstairs..

**Boozy hot-chocs £7**

Baileys, Disaronno, Cointreau, Rum, Whiskey

**House Aperitivi – 12.50**

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 12.5% 7.25/9.25/27

Crisp & refreshing from Emilia Romania, Italy

Pinot grigio 2024 12.5% 8/10/29

Dry from Veneto, Italy

Sauvignon blanc 2024 12.5% 8.50/10.50/30

Crisp & fruity from Pays D'oc, France

Chenin Blanc 2024 13% 31

Refreshing & fruity from South africa

Albarino 2024 12% 35

Refreshing, crisp & dry from Spain

NZ Sauvigno 2023 12.5% 37

Refreshing dry-crispy from New Zeland

Gavi di gavi 2024 13% 38

Refreshing & dry from Piemonte, Italy

Sancerre 2024 13% 40

Aromatic dry-crispy from France

**Soft drinks £4**

Sanpellegrino drinks, Aranciata or Limonata 330ml

Coca cola & Diet Coke 330ml

Elderflower presse 200ml

Apple juice 250ml

Orange juice 250ml

Still water 330ml £3

Sparkling water 330ml £3

**Franklin & Sons drinks £3.85**

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 from Clavell & Hind, Cotswold**

Pilsner Outlaw 4% 2/3 pint 4.8 330ml /Pint 6.50 568ml

Pale Ale Blunderbuss 4.2% 2/3 pint 4.8 330ml /Pint 7 568ml

**Bottle Beers & Cider**

Murano Italian Lager Btl 4.8% 5 330cl

Butty bach Ale Wye Valley Btl 4.5% 7 500cl

San Miguel 0 Btl 0% 5 330cl

Cider 5% 6 440cl

**Gins** 40% Single 6 Double 10

**Cotswold dry gin**

**Bombey Sapphire dry gin**

**Malfi with Lemon**

**Malfi Rosa with Pink Grapefruit**

**Red Vino**

175ml/250ml/Btl

House red 12% 7.25/9.25/27

Cabernet-Sauvignon, medium-bodied from Italy

Sangiovese 12% 8/10/29

Light-bodied & fruity, blended with Nero D'avola, Emilia Romania Italy

Merlot 2023 12.5% 8.50/10.50/30

Smooth & fruity from Pays d'Oc, France

Primitivo 2023 13% 32

Smooth warm & spicy from southern Puglia, Italy

Montepulciano 2019 13.5% 34

Smooth & fragrant, blended with Aglianico, Molise, Italy

Malbec Reserva, 2023 13% 34

Well balanced medium-bodied from Argentina

Valpolicella Ripasso 2022 13.5% 38

Intense & velvety from the hills of Veneto, Italy

Pinot Nero, 2024 13.5% 40

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

Barolo 2021 14.5% 51

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

**Fizz Vino**

125ml/Btl

Prosecco 10.5% 8 / 36

Extra-dry refreshing fizz from northern Italy

Bottega Rose Brut Prosecco 45

Extra-dry refreshing Rose fizz from northern Italy

G.H. Mumm Champagne 12.5% 62

Churchill's favourite from France

Lauren Perrier Rose Champagne 12.5% 110

Our favourite from France

**Rose Vino**

175ml/250ml/Btl

Pinot blush 2024 12.5% 8.50/10.50/32

Dry & crispy blush from Veneto, Italy

Rosé, Côtes de Provence 2024 12.5% 10/13.50/37

Light & delicate from south-eastern France

**Spirits** 25% upwards

Single 6 Double 10

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