

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 roast Ceasar (GF available)
Roasted chicken breast, in light Cajun spices 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

The Fish
Poached salmon & dill fish cake on a bed of mixed salad with asparagus, lemon dressing & tartare sauce

The BLT
Buffalo mozzarella, bacon & roasted potatoes, mixed leaves, tomatoes, balsamic vinaigrette & aioli

LUNCH

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 al ragu di Manzo £17
Slow roasted shredded beef ragu, in a creamy truffle 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 £22.50 (GF)
8 hrs slow roasted blade of beef in a rich British Ale sauce, mash & charred cabbage

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 & charred cabbage

Chicken Burger £18.50 (GF available)
Grilled chicken, BBQ sauce, melting cheese, tomato, lettuce in a brioche bun with fries

Beef Burger £18.50
Grilled steak burger, bacon, melting cheese, lettuce & tomatoes, onion marmalade & 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 Cajun flavours, roasted peppers risotto & charred cabbage

Seabass £21.50 (GF)
Seared fillet of seabass with a lemon dressing, mash & charred cabbage

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

Boozy hot-chocs £7
Baileys, Disaronno, Cointreau,

Sandwich £16

"Mor Bakery" sourdough sandwiches with fries

BLT, bacon, avocado, tomato & lettuce

Roasted peppers & goat cheese, tomato & lettuce

SIDES £4.50

Fries

Fries & parmigiano 4.75

Mash pots

Charred cabbage

Garlic bread & parmigiano £4.75

Tomato, herb & onion salad

Mixed salad

PUDDINGS £8.50

Ania's tiramisu

Vanilla pannacotta & balsamic strawberries compote

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.

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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 £4.80

Mocha, Hot Chocolate

Boozy Hot Chocolate £7 – Amaretto, Baileys,

Cointreau, Brandy

Teas £4.80 – Breakfast, Earl grey, Green,

Peppermint, Camomilla, Decaf breakfast

Tea top up £3.50

Beer from Clavell & Hind in the Cotswold

Pilsner Outlaw - Can 4% 6 440ml

Pale Ale Blunderbuss - Can 4.2% 6 440ml

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 - Can 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