

# Huxleys Brasserie Evening Menu

## STARTERS £9

### Fish cake

Poached salmon & dill fish cake, lemon dressing & tartare sauce

### Moules mariniere (GF available)

Sauteed mussels, shallots, white wine & cream

### Buffalo bruschetta (GF available)

Buffalo mozzarella, tomatoes, light chilli & garlic with balsamic dressing, on toasted bread

### Asparagus (GF)

Grilled asparagus, poached egg, cured ham & parmigiano

## SHARERS £24.50

### Mixed house platter (GF available)

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

### Fondue & meat platter (GF available)

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

## MAIN PASTA & RISOTTO

### Pasta all'arrabbiata di chorizo £17

Rich & spicy hot-hot tomato sauce with 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 £17.50 (V,GF, PB available)

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

## MAIN MEAT & FISH

### Chicken ai funghi £21 (GF)

Grilled chicken breast a creamy mushroom & taleggio sauce, fries & charred cabbage

### Chicken al chorizo £21 (GF)

Grilled chicken breast a creamy chorizo & camembert sauce, fries & charred cabbage

### Burger £18.50

Grilled steak burger, bacon, melting cheese, lettuce & tomatoes, red onion marmalade & fries

### 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, roasted tomato & mushroom with fries

### Pork £21 (GF)

Pork fillet medallions, fragrant lemon & sage butter sauce, mash & charred cabbage

### Arno's Bouillabaisse £22.50 (GF)

Prawns, mussels, squid & white fish in a rich Provençal sauce, potatoes & aioli

### Salmon £22 (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

### Tagliata steak £56 (GF)

Share 18oz of our grilled Ribeye steak, served with Chimichurri sauce, fries & a rocket with parmigiano salad

## MAIN SALADS £16.50

### The Roasted Cesar

(GF available)

Roasted 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

## SIDES £4.50

Chips & Parmigiano £4.75

Chips

Tomato & onion salad

Mash potato

Garlic bread & cheese £4.75

Mixed salad

Charred cabbage

## HOME-MADE PUDDINGS £8.50

Cheese platter £9.75 - Ania's tiramisu - Arno's vanilla pannacotta with balsamic strawberries compote

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 £6  
Bowls of crisps £2.75 – Sea salt  
Nuts £2.75 – Salted peanuts, Dry roasted peanuts

**Gins** 40% Single 6 Double 10

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

### 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 5% 6 440cl

### 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

### Aperitivi & Cocktails – 12.50

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 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

### 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  
Valpollicella 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

### 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

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.