SHARERS to start.. or as Mains.. £24.50

Antipasto della casa platter (GF available)
Cured meat, pesto-hummus, sundried tomatoes, cheese, olives, sundried tomatoes, served with a salad & artisan bread

Fondue & meat platter (GF available)
Melting camembert cheese & truffle with thyme, garlic, chutney & honey glaze, served with cured meat & artisan bread

Frutti di Mare platter (GF available)
Panfried kings-prawns & mussels in white wine, chilli, garlic & chorizo, served with aioli & artisan bread

HUXLEYS BRASSERIE

All day menu

NIBBLES £4.75

Marinated olives
Garlic bread & parmigiano £6
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, 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

The Marinara (+£1) (GF)
Seared prawns, mussels & squid in chili, garlic & white wine, leaves, tomatoes, pots with a lemon dressing

The Fishcake
Poached Salmon & dill fishcake, mixed leaves, tomatoes, lemon dressing & dijonnaise

MAINS

Soup of the day £9.50
Served with artisan bread & butter

Pasta all' arrabiata di chorizo £17
Rich hot-hot tomato sauce with smoked chipotle & fresh chilli & parmigiano

Pasta al Seafood £17.50
Pan-fried prawns, squid, mussels, in white wine, tomato, chilli & garlic

Pasta alle polpette £17
Beef meatballs, fresh chilli, garlic, rich tomato creamy sauce with parmigiano

Risotto di mare £22 (GF)
Carnaroli risotto, seared prawns, mussels, & scallops with saffron flavours

Risotto di Zucca £17 (V,GF, PB available)
Carnaroli risotto rice with roasted butternut squash, pancetta, thyme & taleggio cheese

Ribeye Steak £30 (GF) (Add peppercorn sauce £2)
Grilled 9oz ribeye steak, garlic butter, salad & parmigiano salad with fries

Chicken burger al BBQ £19.50 (GF)
Grilled chicken breast, BBQ sauce, melting cheese, lettuce, tomatoes, brioche bun & fries

Chicken al Chorizo £21 (GF)
Grilled chicken breast in a creamy Camembert & chorizo sauce, fries & Cavolo nero

Blade Bourguignons £22.50
8hrs slow cooked beef, red wine sauce, carrots & mushrooms, mash & charred cabbage

Arno's Bouillabaisse £22.50(GF)
Prawns, mussels, squid & white fish in a rich Provencal sauce, potatoes & aioli

Plaice £22 (GF)
Seared fillet of plaice on a saffron & chorizo risotto with charred cabbage

Seabass £22 (GF)
Seared fillet of seabass with a lemon dressing, mash & charred cabbage

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All Fresh Bread, Pastries, Coffee, Biscuits, Salads & Real Gelato are also sold in our Bakery shop
Boozy hot-chocs £7
Baileys, Disaronno, Cointreau,

Sandwich £16

"Mor Bakery" sourdough sandwiches with fries

Bacon, Camembert & onion marmalade

Roasted peppers & goat cheese,

SIDES £4.50

Fries
Fries & parmigiano £5
Mash pots
Charred cabbage
Garlic bread & parmigiano £5
Tomato, herb & onion salad
Mixed salad

PUDDINGS £8.50

Ania's tiramisu
Arno's sticky toffee
Jola's brownie & gelato panna
Affogato caffe & panna gelato
Italian gelato £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 – 12.75

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% Crisp & refreshing from Emilia Romania, Italy	7.25/9.25/27
Pinot grigio 2024 12.5% Dry from Veneto, Italy	8/10/29
Sauvignon blanc 2024 12.5% Crisp & fruty from Pays D'oc, France	8.50/10.50/30
Chenin Blanc 2024 13% Refreshing & fruity from South africa	31
Albarino 2024 12% Refreshing, crisp & dry from Spain	35
NZ Sauvigno 2023 12.5% Refreshing dry-crispy from New Zeland	37
Gavi di gavi 2024 13% Refreshing & dry from Piemonte, Italy	38
Sancerre 2024 13% Aromatic dry-crispy from France	40

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

Draft beers from Clavell & Hind in the Cotswold

Pilsner Outlaw 5%	2/3 - Pint	5 / 7
Pale Ale Blunderbuss 5%	2/3 - Pint	5 / 7

Bottle/Can Beers & Cider

Italian Lager Btl 4.8%	5 330ml
Butty bach Ale Wye Valley Btl 4.5%	7 500ml
San Miguel 0 Btl 0%	5 33ml
Cider Can 5%	6 440ml

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% Cabernet-Sauvignon, medium-bodied from Italy	7.25/9.25/27
Sangiovese 12% Light-bodied & fruty, blended with Nero D'avola, Emilia Romania Italy	8/10/29
Merlot 2023 12.5% Smooth & fruity from Pays d'Oc, France	8.50/10.50/30
Primitivo 2023 13% Smooth warm & spicy from southern Puglia, Italy	32
Montepulciano 2019 13.5% Smooth & fragrant, blended with Aglianico, Molise, Italy	34
Malbec Riserva, 2023 13% Well balanced medium-bodied from Argentina	34
Valpollicella Ripasso 2022 13.5% Intense & velvety from the hills of Veneto, Italy	38
Pinot Nero, 2024 13.5% Light & ruby, Dad's favourite.. from Trentino, Italy	40
Barolo 2021 14.5% Fragrant rich & full-bodied from the hills of Piemonte, Italy	51

Fizz Vino

	125ml/Btl
Prosecco 10.5% Extra-dry refreshing fizz from northern Italy	8 / 36
Bottega Rose Brut Prosecco Extra-dry refreshing Rose fizz from northern Italy	45
G.H. Mumm Champagne 12.5% Churchill's favourite from France	62
Lauren Perrier Rose Champagne 12.5% Our favourite from France	110

Rose Vino

	175ml/250ml/Btl
Pinot blush 2024 12.5% Dry & crispy blush from Veneto, Italy	8.50/10.50/32
Rosé, Côtes de Provence 2024 12.5% Light & delicate from south-eastern France	10/13.50/37

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