

Huxleys Brasserie All Day Menu

FESTIVE 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 Brie, Parmigiano, gorgonzola 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

ARNO'S MULLED WINE £6.50 - BOOZY HOT CHOCOLATE £7 – CHRISTMAS MENU AVAILABLE £26/£36, 2/3 COURSES

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 fish (GF)
Smoked salmon, pots, rocket, tomatoes, lemon, mustard & horseradish mayonnaise dressing

Arno's Specials

Soup of the day £8.75 (GF available)
Served with artisan sourdough bread

Bruschetta £14 (V,GF, PB available)
Creamy garlic mushrooms, truffle with rocket on toasted artisan bread

Linguine all'arrabiata di chorizo £16
Hot-Hot smoked chipotle chilli, tomato & chorizo sauce linguine with parmigiano

Linguine Seafood £17
Pan-fried prawns, clams, mussels, in white wine, tomato, chilli & garlic

Trofie al ragu di brasato £17
Trofie pasta in a rich tomato & braised pulled beef sauce with parmigiano

Risotto mushrooms £17 (V,GF, PB available)
Carnaroli risotto rice with mushrooms, truffle, thyme & gorgonzola

Blade of beef £19
Slow roasted blade of beef, Sangiovese wine, mushroom jus, potatoes & winter vegs

Chicken chorizo £18.50 (GF available)
Grilled chicken breast, creamy chorizo & brie sauce, potatoes & winter vegs

Pork £18.50 (GF)
Grilled pork fillet medallions, lemon & sage jus, potatoes & winter vegs

Arno's Bouillabaisse £20 (GF)
prawns, mussels, clams & white fish in a rich Provencal sauce, potatoes & aioli

Cod £20 (GF)
Baked cod fillet on a chorizo & saffron risotto with broccoletti

FESTIVE SANDWICH £15

"Mor Bakery" sourdough bread,
Bacon, melting brie, lettuce &
cranberry sauce with fries

Mixed roasted vegetable option
available

SIDES £4.50

Fries
Fries & parmigiano
Mash pots
Winter vegs
Garlic bread & parmigiano £4.75
Tomato & herb salad
Rocket & parmigiano
Mixed salad

PUDDINGS £8.75

Ania's Biscoff flavoured
tiramisu
Baileys & Kahlua crème brulee
(GF)
Gelato Panna £7
Cheese platter £9.75
Cake of the day £4

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.

House Aperitivi – 10

Aperol spritz Aperol, Prosecco, soda
Hugo spritz Elderflower liqueur, Prosecco & soda
Negroni Spritz Martini rosso, Campari & prosecco
Limoncello Spritz Limoncello, soda & Prosecco

Gins 40% Single 5 Double 9

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

White Vino

175ml/250ml/Btl

House white 2023 12.5% 6.95/8.95/26
Crisp & refreshing from Emilia Romania, Italy
Pinot grigio 2023 12.5% 7.75/9.75/28
Dry from Veneto, Italy
Sauvignon blanc 2023 12.5% 7.95/9.95/29
Crisp & fruity from Pays D'oc, France
Gavi di gavi 2023 12.5% 37
Refreshing & dry from Piemonte, Italy
Sancerre 2023 12.5% 39
Aromatic dry-crispy from France

CHRISTMAS SPECIALS WINES

Lugana 2023 13.5% 39
Stunning dry & rich from the shores of the Lake Garda, Italy
Falanghina 2023 13.5% 37
Exquisite crisp & fruity from the hill of Campania, Italy
Greco di tufo 2023 12.5% 37
Refreshing dry & aromatic from the hills of Campania, Italy

Fizz Vino

125ml/Btl

Prosecco 12.5% 7.50/34
Extra-dry refreshing fizz from northern Italy
Pol Roger Champagne 12.5% 75
Churchill's favourite from France
Lauren Perrier Rose Champagne 12.5% 95
Our favourite from France

Soft drinks £3.85

Coca cola & 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
Lemonade 200ml
Ginger Beer 200ml

Nibbles £4.50

Marinated olives - Sundried tomatoes
Garlic bread & parmigiano £4.75
Bread & oil - Red pesto-hummus & pitta
Bowls of crisps £2.75 – Sea salt
Bowls of nuts £2.75 – Roasted Peanuts

Beers & Cider

Poretta Italian Lager Btl 4.2% 4.5 330cl
Jaipur IPA Btl 5.9% 4.5 330cl
San Miguel 0 Btl 0% 4.5 330cl
Cider 5% 5.5 440cl

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 & fruity, blended with Nero D'avola, Emilia Romania Italy
Merlot 2023 12.5% 7.95/9.95/29
Smooth & fruity from Pays d'Oc, France
Montepulciano 2018 13.5% 31
Smooth & fragrant, blended with Aglianico, Molise, Italy
Malbec Reserva, 2023 13.5% 31
Well balanced medium-bodied from Argentina
Pinot Nero, 2023 13.5% 38
Light & ruby, Dad's favourite.. from Trentino, Italy

CHRISTMAS SPECIALS WINES

Primitivo 2023 13.5% 30
Smooth warm & spicy from southern Puglia, Italy
Valpolicella Ripasso 2019 13.5% 37
Intense & velvety from the hills of Veneto, Italy
Barolo 2020 12.5% 49
Fragrant rich & full-bodied from the hills of Piemonte, Italy

Rose Vino

175ml/250ml/Btl

Pinot blush 2022 12.5% 7.95/9.95/30
Dry & crispy blush from Veneto, Italy
Rosé de Provence 12.5% 35
Light & delicate from south-eastern France

Punchy natural soft drinks

4.75

Refreshing naturally low in calorie & sugar soft drinks

Holiday Romance – Peach, Ginger & Chai
Golden Hour – Blood orange, Bitters & Cardamom
First Dip – Cucumber, Yuzu & Rosemary

Spirits 25% upwards

Single 5 Double 9

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

Hot Drinks from £4.25, Arno's Mulled Wine £6.50, Liqueur coffee £8.75, Boozy Hot chocolate £7