

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

Check out our Lunch Set Menu & Early Bird Dinner Menu - £21/£25*

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
- Fish cake** £15
Poached salmon & dill fish cakes on a bed of mixed leaves salad, lemon & caper dressing with tartare sauce
- Linguine all'arrabbiata 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 & broccoletti
- Chicken chorizo** £18.50 (GF available)
Grilled chicken breast, creamy chorizo & camembert sauce, potatoes & broccoletti
- Arno's Bouillabaisse** £20 (GF)
prawns, mussels, clams & white fish in a rich Provencal sauce, potatoes & aioli
- Seabass** £20 (GF)
Seared filet of Seabass, lemon & caper dressing, potatoes & broccoletti

SANDWICH £15

- "Mor Bakery" sourdough bread,
Bacon, tomatoes, lettuce
With avocado & fries
Mixed roasted vegetable option available

SIDES £4.50

- Fries
Fries & parmigiano
Mash pots
Broccoletti
Garlic bread & parmigiano £4.75
Tomato & herb salad
Rocket & parmigiano
Mixed salad

PUDDINGS £8

- Ania's tiramisu
Bread & butter pudding with panna gelato
Jola's warm brownie & gelato panna
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 Romagna, 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

SPECIALS WINES

Albarino 2023 13.5% 36
Refreshing, crisp & dry from Spain
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

Soft drinks £3.85

Sanpellegrino drinks, Aranciata or Limonata 330ml
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

Hot Drinks

Espresso £2.75, Doppio espresso £3.50,
Cappuccino, Flat white, Latte, Americano £4.25
Mocha, Hot Chocolate £4.75
Boozy Hot Chocolate £7 – Amaretto, Baileys,
Cointreau, Brandy
Bombardino £7 – Eggnog, Brandy & whipped
cream

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 Romagna 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

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

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

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

Spirits 25% upwards Single 5 Double 9

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