

Huxleys Brasserie Evening Menu

STARTERS

Soup of the day (GF available)

Served with artisan bread & butter

Meatballs alla paprika

Lightly spicy beef & pork meatballs, tomato & paprika sauce with parmigiano & artisan bread

Halloumi (N)

Deep fried halloumi, pickled cucumbers & Romesco salsa

Fritto misto

Parmigiano flour dusted calamari, fish & prawns with rocket & tartare sauce

Scallops (GF available)

Seared scallops, in a lemon, butter & chorizo sauce with artisan bread crostini

MAINS

Linguine Seafood

Pan-fried prawns, clams, mussels, in white wine, tomato, chilli & garlic

Linguine alle polpette

Linguine pasta in a rich tomato & herbs sauce, beef & pork meatballs with parmigiano

Risotto di Mare (GF)

Carnaroli risotto rice with pan-fried scallops & prawns, chorizo, broccoletti, saffron, chilli & garlic

Risotto mushrooms (V,GF, PB available)

Carnaroli risotto rice with mushrooms, truffle, thyme & taleggio

Beef & Ale (GF)

8 hrs slow roasted blade of beef in British Ale, mash & broccoletti

Chicken alla Provençal (GF)

Grilled chicken breast in fragrant tomato, garlic & herbs sauce, melting mozzarella, fries & broccoletti

Pork Belly (GF)

Slow roasted belly pork on a cassoulet of beans & chorizo with broccoletti

Sirloin Steak (Eg Supplement) (GF)

Grilled 10oz Sirloin steak roasted tomato, mushrooms, with garlic butter & fries
(Add peppercorn sauce or blue cheese sauce £2)

Arno's Bouillabaisse (GF)

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

Seabass (GF)

Seared fillet of seabass with a lemon & caper dressing, mash & broccoletti

Chips & Parmigiano £4.75

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Garlic bread & Parmigiano £4.75

Mixed salad £4.50

Tomato & herb salad £4.50

Rocket & parmigiano £4.50

Broccoletti £4.50

Mash potato £4.50

HOME-MADE PUDDINGS

Ania's tiramisu

Bread & Butter pudding with panna gelato

Affogato caffè & Panna gelato with Amaretto

Jola's warm brownie & panna gelato

Cheese platter

Gelato alla Panna 2 Scoops

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
Nuts £2.75 – Salted peanuts, Dry roasted peanuts

Gins 40% Single 5 Double 9

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

Bombardino Eggnog & whipped cream £7

Liqueur coffee £8.75 Boozy Hot chocolate £7

Beers & Cider

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|---------------------------------|-----|-------|
| Poretti Italain Lager Btl 4.2% | 4.5 | 330cl |
| Jaipur Thornbridge IPA Btl 5.9% | 4.5 | 330cl |
| San Miguel 0 Btl 0% | 4.5 | 330cl |
| Cider 5% | 5.5 | 440cl |

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

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

Coca cola & Diet Coke 330ml

Sanpellegrino Aranciata or Limonata

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

Aperitivi & Cocktails – 10

Aperol spritz Aperol, Prosecco, soda

Negroni Spritz – Campari, Martini rosso, Prosecco

Hugo spritz Elderflower liqueur, Prosecco & soda

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 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

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

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, Côtes 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,
Cointreau, Wild turkey bourbon, Limoncello, Tequila

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.