

Huxleys Brasserie Evening Menu

STARTERS

Bruschetta tricolore £8.75 (V)

Lightly spicy fresh & sundried tomatoes, on sourdough bread & smashed avocado, topped with fresh mozzarella

Sticky beef £8.75

Deep fried beef, glazed in a BBQ sticky sauce on a bed of rocket & cucumbers salad

Moules mariniere £9 (GF available)

Mussels in a white wine, garlic, parsley & pepper creamy sauce with bread

Fritto misto £9.50

Parmigiano flour dusted cod, calamari & prawns with rocket & aioli

MAINS

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 £19.50 (GF)

8 hrs slow roasted blade of beef, Sangiovese red wine, mushroom jus, mash & winter vegs

Chicken chorizo £19 (GF)

Grilled chicken breast, creamy chorizo & brie sauce, mash & winter vegs

Pork £19 (GF)

Grilled pork fillet medallions, lemon & sage jus, mash potato & winter vegs

Ribeye Steak (GF) £29

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

Tagliata steak (GF) £54

Share 20oz of our grilled Sirloin steak, served with Chimichurri sauce, fries & a rocket with parmigiano salad

Arno's Bouillabaisse £21 (GF)

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

Cod £21 (GF)

Baked cod fillet on a chorizo & saffron risotto with 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

Charred cabbage £4.50

Mash potato £4.50

PUDDINGS £8.75

Warm Panettone & brandy custard

Ania's Biscoff flavour tiramisu

Baileys & Kahlua crème brûlée (GF)

Affogato caffè & Panna gelato with Amaretto

Cheese platter £9.75

Gelato alla Panna 2 Scoops £7

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.

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

Arno's Mulled Wine £6.50

Bombardino Eggnog & whipped cream £7

Liqueur coffee £8.75

Boozy Hot chocolate £7

Beers & Cider

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	

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	

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

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	

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, 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