

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 Served with artisan artisan 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

Linguine alle polpette £16.50
Linguine pasta in a rich tomato & herbs sauce, beef & pork meatballs with parmigiano

Risotto di Mare £18 (GF)
Carnaroli risotto, pan-fried scallops & prawns, chorizo, broccoletti, saffron, chilli & garlic

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

Beef & Ale £18.50 (GF)
8 hrs slow roasted blade of beef in British Ale, served with mash & broccoletti

Chicken alla Provencal £18 (GF)
Grilled chicken in fragrant tomato & herbs sauce, melting mozzarella, fries & broccoletti

Arno's Bouillabaisse £19.50 (GF)
prawns, mussels, clams & white fish in a rich Provencal sauce, potatoes & aioli

Seabass £19 (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 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

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

Poretti 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	
SPECIALS WINES	
Primitivo 2023 13.5%	30
Smooth warm & spicy from southern Puglia, Italy	
Valpollicella 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	
Bottega Rose Brut	50
Extra-dry refreshing Rose 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 2023 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