

STARTERS

Soup of the day (GF available)

Served with artisan sourdough bread

Bruschetta ai funghi (V,GF, PB available)

Creamy garlic mushroom on toasted artisan bread

Fish cake

Salmon & dill fish cake, lemon dressing, lilliput capers, tartare sauce, on a bed of rocket

MAINS

The smoked Ceasar salad (GF available)

Smoked chicken breast, baby gem lettuce, parmigiano, croutons & Caesar dressing

The goat salad (GF)

Spiced roasted beetroots, thyme, goat cheese, sunflower seeds, leaves, tomatoes, onion marmalade & vinaigrette

The fish salad (GF)

Smoked salmon, pots, rocket, tomatoes, lemon, mustard & horseradish mayonnaise dressing

Linguine all'arrabiata di chorizo

Hot-Hot smoked chipotle chilli, tomato & chorizo sauce
linguine with parmigiano

Linguine Meatballs

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

Risotto mushrooms (V,GF, PB available)

Carnaroli risotto rice with mushrooms, truffle,
thyme & taleggio

Bangers & mash (GF)

Barry's Cumberland sausages, cabbage, mash & gravy

Lamb (GF)

Grilled lamb chops, charred cabbage,
rosemary & cherry tomato gravy

Meatballs

Pork & beef meatballs, in a rich lightly spicy tomato sauce
& parmigiano served with garlic bread

Arno's Bouillabaisse (GF)

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

Winter Set Menus

Puddings

Ania's tiramisu

Lemon Cheesecake

Jola's warm brownie
with gelato panna

Affogato al caffe & Amaretto
with gelato Panna

Gelato Panna

Lunch set (excluded Saturday)

2 or 3 Courses / £21 - £25

Weekend Early Bird Dinner Set (Fri-Sat)

5 - 6.15 pm Bookings

2 or 3 Courses / £21 - £25

Any offer at Huxleys is subject to availability on the day.
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