

# Huxleys Brasserie Evening Menu

## STARTERS

### Soup of the day £8.75

Served with artisan bread & butter

### Meatballs alla paprika £8.75 (V)

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

### Halloumi £8.75 (N)

Deep fried halloumi, pickled cucumbers & Romesco salsa

### Fritto misto £10

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

### Scallops £11

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

## MAINS

### Linguine Seafood £17

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

### Linguine alle polpette £17

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

### Risotto di Mare £18.50 (GF)

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

### Risotto mushrooms £17 (V,GF, PB available)

Carnaroli risotto rice with mushrooms, truffle, thyme & taleggio

### Beef & Ale £20 (GF)

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

### Chicken alla Provençal £19 (GF)

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

### Pork Belly £19 (GF)

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

### Sirloin Steak £29 (GF)

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

### Tagliata steak £54 (GF)

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

### Seabass £20 (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 £8

Ania's tiramisu

Affogato caffè & Panna gelato with Amaretto

Cheese platter £9.75

Bread & Butter pudding with panna gelato

Jola's warm brownie & panna gelato

Gelato alla Panna 2 Scoops £7

### 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

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

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

### 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% 32

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.