

# Huxleys Brasserie Evening Menu

Marinated olives £4.50 Sundried tomatoes £4.50 Artisan bread & oil (GF available) £4.50 Red pesto hummus & pita £4.50

## STARTERS

### Squash salad £8.75 (GF available)

Spiced roasted squash & spinach in a balsamic vinegar dressing with goat's curd & sourdough crostini

### Goujons £8.75

Cajun flavoured chicken goujons with a curry yogurt dip

### Arancini £8.75

Roasted peppers flavoured deep fried risotto balls with aioli

### Soup of the day £8.50 (GF available)

Freshly made soup with artisan bread & butter

## MAINS

### Pasta all'amatriciana £16.50

Linguine in a rich tomato sauce, pancetta, slow roasted onions, chilli & garlic with parmigiano

### Pasta alla Luganica £16.50

Linguine in a mild-spiced pork & sausage meat creamy ragu, with hints of fennel, chilli & garlic with parmigiano

### Pasta Seafood £17

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

### Risotto ai porri (GF) £16.50

Carnaroli risotto rice with sauteed leeks, pancetta & parmigiano

### Chicken al tarragon (GF) £18.50

Grilled chicken breast, in a mushroom & tarragon creamy sauce, crush potatoes & broccoletti

### Pork belly (GF) £18.50

Slow roasted pork belly, Calvados jus, apple puree crush potatoes & broccoletti

### Ribeye Steak (GF) £28.50

Grilled 8oz Ribeye steak roasted tomato, mushrooms, with garlic butter & fries  
(Add peppercorn sauce or blue cheese sauce £2)

### Tagliata steak (GF) £54

Share 16oz of our grilled Ribeye steak, served with Chimichurri sauce, fries & a rocket with parmigiano salad

### Arno's Bouillabaisse (GF) £20

Prawns, clams, mussels & white fish, fresh chilli, garlic & white wine with tomato sauce & potatoes

### Cod (GF) £20

Seared cod fillet on a saffron & pancetta risotto, lemon dressing served 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

Green of the day £4.50

## PUDDINGS £8

Arno's B&B pudding with chocolate & berries with Panna gelato - Ania's tiramisu

Affogato cafe & Panna gelato with Amaretto

Gelato Panna - Cheese platter £9.50 – Warm brownie & Panna gelato

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

### White Vino

175ml/250ml/Btl

House white 2022 12.5%	6.75/8.75/25
Crisp & refreshing from Emilia Romania, Italy	
Pinot grigio 2022 12.5%	7.25/9.25/27
Dry from Veneto, Italy	
Sauvignon blanc 2022 12.5%	7.75/9.75/28
Crisp & fruity from Pays D'oc, France	
Gavi di gavi 2022 12.5%	33
Refreshing & dry from Piemonte, Italy	
Sancerre 2022 12.5%	38
Aromatic dry-crispy from France	

### Rose Vino

175ml/250ml/Btl

Pinot blush 2022 12.5%	7.5/9.75/29
Dry & crispy blush from Veneto, Italy	
Rosé, Côtes de Provence 12.5%	34
Light & delicate from south-eastern France	

### Soft drinks £3.50

Coca cola & Diet Coke 330ml  
Tonic 200ml  
Light tonic 200ml  
Lemonade 200ml  
Ginger Beer 200ml  
Elderflower presse 200ml  
Apple juice 250ml  
Orange juice 250ml  
Still water 330ml £2.70  
Sparkling water 330ml £2.70

### Gina's Kimbo strong Italian coffees

(Oat/Soya milk & decaf available)

Espresso	£2.50
Double espresso	£3.25
Americano	£4.25
Cappuccino	£4.25
Latte	£4.25
Flat white	£4.25
Mocha	£4.25
Hot Chocolate Belgium milk chocolate pralines	£4.25
Extra shot	60p
Syrups- caramel/vanilla	60p

### Aperitivi & Cocktails – 9.75

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

### Beers & Cider

San Miguel lager 5%	4 / 6 1/2pint & pint
Defender IPA 5%	4.5 / 6.5 1/2pint & pint
San Miguel 0 0%	4.5 330cl
Cider 5%	5.5 440cl

### Red Vino

175ml/250ml/Btl

House red 12%	6.75/8.75/25
Cabernet-Sauvignon, Medium-bodied from Italy	
Sangiovese 12%	7.25/9.25/27
Light-bodied & fruity, blended with Nero D'avola, Emilia Romania Italy	
Merlot 2022 12.5%	7.75/9.75/28
Smooth from Pays d'Oc, France	
Montepulciano 2018 13.5%	29
Smooth & fragrant, blended with Aglianico, Molise, Italy	
Malbec Riserva, 2022 13.5%	30
Well balanced medium-bodied from Argentina	
Pinot Nero, 2022 13.5%	36
Light & ruby, Dad's favourite.. from Italy	

### Fizz Vino

125ml/Btl

Prosecco 12.5%	7/34
Extra-dry refreshing fizz from northern Italy	
Champagne 12.5%	50
Fragrant Blanc the Blanc from France	

### Punchy natural soft drinks

4.75

Refreshing naturally low in calorie & sugar soft drinks

Holiday Romance – Peach, Ginger & Chai

Golden Hour – Blood orange, Bitters & Cardamom

First Dip – Cucumber, Yuzu & Rosemary

**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

### Teas

4.25

Breakfast (decaf available)

Earl Grey, Green, Peppermint