

## Huxleys Brasserie Evening Menu

### STARTERS

#### Sticky prawns £9

King prawns in an oriental spiced sauce, sesame seeds, on a bed carrots & mooli

#### Caprese di bufala £8.50

Heritage tomatoes, creamy buffalo mozzarella, balsamic vinegar dressing, sourdough bread

#### Fritto misto £10

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

#### Chicken goujons £8.50

Cajune spiced chicken goujons served with lime & curried mayonnaise

#### 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 camembert cheese & truffle with thyme, garlic, chutney & honey glaze, served with cured meat & bread

### MAINS

#### Linguine Seafood £17

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

#### Trofie al ragu di Luganica £17

Trofie pasta in a fragrant sausage & pork meat ragu, chilli, garlic, fennel flavours with parmigiano

#### Risotto di Mare £19 (GF)

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

#### Risotto a funghi £17 (V, GF, PB available)

Carnaroli risotto rice with mushroom, truffle oil & taleggio cheese

#### Scrumpy beef £20 (GF)

8 hrs slow roasted blade of beef in a cider, leeks & tomato sauce, mash & charred cabbage

#### Chicken al chorizo £19 (GF)

Grilled chicken breast a creamy chorizo & camembert sauce, fries & charred cabbage

#### Calves liver alla Veneziana £19 (GF)

Sauteed Calve's liver in pancetta & Lyonnaise onions, mash & charred cabbage

#### Beef burger £16.50 Add Bacon £1.50

Grilled 7oz steak burger, onion chutney, lettuce, tomato, cheddar, brioche bun & fries

#### Sirloin Steak £29 (GF) (Add peppercorn sauce or blue cheese sauce £2)

Grilled 10oz Sirloin steak roasted tomato, mushrooms, with garlic butter & fries

#### 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, squid & white fish in a rich Provencal sauce, potatoes & aioli

#### Seabream £20 (GF)

Seared fillet of seabream with salsa Verde, mash & charred cabbage

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

### HOME-MADE PUDDINGS £8

Ania's tiramisu

Lemon Cheesecake (N)

Affogato caffe & Panna gelato with Amaretto

Jola's warm brownie & panna gelato

Cheese platter £9.75

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

### Bottle Beers & Cider

Poretti Italian Lager Btl 4.8%	4.5	330cl
Butty bach Ale Wye Valley Btl 4.5%	7	500cl
San Miguel 0 Btl 0%	4.5	330cl
Cider 5%	5.5	440cl

### Purity draught beer

Pure Pilsner Lager 4.8%	2/3 pint 4.5	330ml /Pint 6.50	568ml
Session IPA 4.5%	2/3 pint 4.8	330ml /Pint 7.25	568ml

### 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	
Albarino 2023 13.5%	36
Refreshing, crisp & dry from Spain	
Gavi di gavi 2023 12.5%	37
Refreshing & dry from Piemonte, Italy	
Falanghina 2023 13.5%	37
Exquisite crisp & fruity from the hill of Campania, Italy	
Sancerre 2023 12.5%	39
Aromatic dry-crispy from France	
Lugana 2023 13.5%	39
Stunning dry & rich from the shores of the Lake Garda, 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  
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	43
Extra-dry refreshing Rose fizz from northern Italy	
Pol Roger Champagne 12.5%	14 / 70
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 & fruty, blended with Nero D'avola, Emilia Romania Italy	
Merlot 2023 12.5%	7.95/9.95/29
Smooth & fruity from Pays d'Oc, France	
Primitivo 2023 13.5%	30
Smooth warm & spicy from southern Puglia, Italy	
Montepulciano 2018 13.5%	31
Smooth & fragrant, blended with Aglianico, Molise, Italy	
Malbec Reserva, 2023 13.5%	32
Well balanced medium-bodied from Argentina	
Valpolicella Ripasso 2019 13.5%	37
Intense & velvety from the hills of Veneto, Italy	
Pinot Nero, 2023 13.5%	38
Light & ruby, Dad's favourite.. from Trentino, 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%	9.25/12.25/35
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.