

Huxleys Brasserie All Day Menu

SHARERS... or not

- Smoked platter** (GF available) **£24**
Smoked salmon, mackerel, chicken & ham, served with a salad & bread
- Mixed house platter** (GF available) **£24**
Cured ham, salami, pesto-hummus, olives, sundried tomatoes, cheese, mixed grilled vegetables, chutney, served with a salad & bread
- Truffled baked camembert fondue** (GF available) **£18**
Melting Camembert cheese, truffle with a thyme, garlic & honey glaze, served with chutney & bread

NIBBLES £4.50

- Marinated olives
Garlic bread & parmigiano £4.75
Sundried tomatoes
Bread & oil (GF available)
Red pesto-hummus & pitta

Book your Christmas party with us! 4 courses £36, check our website for full menu & details. Ciao ciaooo

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 & mackerel, pots, rocket, tomatoes, lemon, mustard & horseradish mayonnaise dressing

Arno's Specials

- Soup of the day** (GF available) **£8.50**
Freshly made soup with artisan bread
- Bruschetta di zucca** **£14** (GF available)
Spiced roasted butternut squash & melting gorgonzola, rocket & parmigiano salad on toasted bread
- Pasta all'amatriciana** **£16.50**
Linguine in a rich tomato sauce, pancetta, slow roasted onions, chilli & garlic with parmigiano
- Pasta Seafood** **£17.50**
Pan-fried prawns, clams, mussels, in white wine, tomato, chilli & garlic with linguine pasta
- Pasta alla Luganica** **£16.50**
Linguine in a mild-spiced pork & sausage meat creamy ragu, with hints of fennel, chilli & garlic with parmigiano
- Risotto ai porri** (GF) **£16.50**
Carnaroli risotto rice, leeks & pancetta with parmigiano
- Beef stew** (GF) **£18.50**
Slow roasted beef in cider with leeks & tomatoes, served on crush potatoes & broccoletti
- Chicken al tarragon** (GF) **£18.50**
Grilled chicken breast, in a creamy tarragon & mushroom sauce, with crushed potatoes & mushrooms
- Smoky burger** **£17** (GF available)
Grilled chicken breast, smoky BBQ sauce, Emmental cheese & rocket with sauteed potatoes
- Arno's Bouillabaisse** **£19.50** (GF)
Prawns, clams, mussels & white fish, fresh chilli, garlic & white wine with tomato sauce & potatoes
- Cod fillet** **£18.50** (GF)
Seared fillet of cod with a lemon dressing on a saffron & pancetta risotto with broccoletti

TOASTIES £13 (GF available)

- On Artisan **MOR** sourdough
Served with coleslaw & crisps
Ham & melting cheese
Grilled vegetables & goat cheese

SIDES £4.50

- Sautéed potatoes & parmigiano
Sautéed green of the day
Garlic bread & parmigiano
Tomato & herb salad
Rocket & parmigiano
Mixed salad

PUDDINGS £8

- Arno's B&B pudding
with chocolate & berries,
Panna gelato
Ania's tiramisu
Gelato Panna £6.75
Brownie & Gelato Panna
Cheese platter £9.50
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 – 9.75

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 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 de Provence 12.5%	34
Light & delicate from south-eastern France	

Soft drinks £3.50

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
Tonic 200ml
Light tonic 200ml
Lemonade 200ml
Ginger Beer 200ml

Gina's Kimbo strong Italian coffees (decaf available)

Espresso	2.75
Double espresso	3.50
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

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

San Miguel lager 5%	4 / 6 1/2pint & pint
Defender IPA 5%	4.5 / 6.50 1/2pint & pint
San Miguel 0 0%	4.5 330cl
SomersbyCider 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 & fruity from Pays d'Oc, France	
Montepulciano 2018 13.5%	29
Smooth & fragrant, blended with Aglianico, Molise, Italy	
Malbec Reserva, 2022 13.5%	30
Well balanced medium-bodied from Argentina	
Pinot Nero, 2022 13.5%	36
Light & ruby, Dad's favourite.. from Trentino, 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