



CAFÉ HUXLEYS

Prosciutto e melone £8.75

Cured ham & fresh melon served with a balsamic-strawberry coulis

Bruschetta ai funghi e tartufo £8.75 (GF available)

Creamy garlic mushroom & truffle oil on artisan bread served with rocket salad

Bruschetta al chorizo & mozzarella £8.75 (GF available)

Pan-fried chorizo & melting mozzarella served on artisan bread served with rocket salad

Risotto di mare £14 (GF & V risotto available on request)

Carnaroli risotto rice with prawns, clams & mussels with chilli, garlic & white wine

Trofie all'arrabbiata di carne £13 (V available)

Trofie pasta in hot-hot rich tomato sauce with chorizo & Manchego cheese

Pot of beef stew £13 (GF available)

Braised beef shank in Chianti red wine, served with potatoes, carrots, greens, bread

Cozze alla marinara £13 (GF available)

Mussels in white wine, shallots, garlic, parsley creamy sauce... served with bread

Baked camembert fondue £12 (GF available)

Melting Camembert cheese with a thyme, garlic & honey glaze,
served with chutney & bread

Puddings

Home-made cakes £3.50

Please ask for today's selection

Panna-cotta £6

Vanilla flavoured panna-cotta with berry compote

Cheese platter £8

Manchego, Taleggio & Camembert cheese with crackers & chutney

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 discretionary 12.5% service will be added to your bill, the service charge is shared with all of our lovely staff. At time, dishes/prices might vary from our menu display & website.