



LOXLEYS

RESTAURANT & WINE BAR

Sunday Roasts From £20.95 Served From 12 noon until 6.30pm subject to availability (Sundays only)

Choose from 28 Day Dry Aged Roast Rib of Beef, Striploin of Beef, Loin of Pork, Leg of Lamb, Nut Roast, Roast Chicken served with goose fat roast potatoes, cauliflower cheese and seasonal greens.

Nibbles

Pigs in Blankets, Marmalade & Wholegrain Mustard **£9.50** [1,2,13,14]

Padron Peppers, Black Pepper Aioli, Maldon Sea Salt **£9.50 (v)** (V without Aioli) [4,9,14]

Sourdough Bread, Aged Balsamic & Olive Oil **£6.95 (GF & DF options available)** (V) [2,14]

Cumin Spiced Hummus, Toasted Hazelnuts, Sourdough Flatbread **£9.50** (V) [2,10,12]

Wood Fired Roasted Almonds **£5.95 (v)** (V) [10]

Spanish Gordal Olives **£5.95 (v)**

Sharing Board

Cumin Spiced Hummus, 12 Month Aged Cheddar, Italian Charcuterie Meats, Padron Peppers, Lamb & Pistachio Kofta, Smoked Almonds, Spanish Gordal Olives, Sourdough Flatbread, Pigs in Blanket, Marmalade & Wholegrain Mustard **£32.95** [1,2,4,7,9,10,13,14]

Starters

Native Jersey Oysters - Natural, with traditional garnish, 3 Oysters **£16.00** [3,8,14]

Fritto Misto, (Whitebait, Squid, Prawn, Haddock) Lemon Mayonnaise, Peanut & Chilli Salad **£12.95** [3,4,5,8,9,11,14]

Chickpea & Sweet Potato Parcel, Malaysian Curry Sauce, Coconut Crunch, Mint Oil **£12.95** (V) [2,14]

Grilled King Prawns, Middle Eastern Spiced Butter, Grilled Lime, Sourdough Bread **£17.95** [2,3,7,14]

Scottish King Scallops baked in the shell, Garlic & Shallot Butter, Gruyere Crumb, Shellfish & Caviar Bisque **£18.95** [1,2,3,7,8,14]

Lamb & Pistachio Kofta, Flatbread, Tzatziki, Sesame & White Miso Dressing, Pomegranate, Spring Onion & Chilli **£14.95** [2,7,12,13,14]

Whipped Goats Cheese & Fig Salad, Roasted Beetroot, Smoked Almonds, Pickled Red Onion, Black Truffle & Maple Vinaigrette **£12.95 (v)** [7,10,14]

Native Lobster & Prawn Cocktail, Citrus Emulsion, Gem Lettuce, Sourdough Bread **£16.95** [2,3,4,13,14]

Crispy Buttermilk Chicken Wings, with Loxley's Signature BBQ Sauce, Herb Ranch Dressing **£13.95** [1,4,5,7,9,14]

Main Courses

Butter Roasted Chicken Supreme, Crispy Buffalo Thigh, Prince Pumpkin Puree, Confit Garlic Creamed Potato, Charred Sweetcorn, Bourbon Sauce **£24.95** [1,2,7,9,14]

Cotswold Lamb Loin, Roasted Loin, Lamb & Pistachio Kofta, Dauphinoise, Courgette Purée, Tomato & Red Pepper, Pesto Jus **£29.95** [1,4,7,10,14]

Japanese Katsu Curry, Fragrant Rice, Smashed Cucumber, Spring Onion & Chilli Salad **£24.95** (V) [1,12,13,14]

Add one of the following: *Panko Chicken Thigh* [2,4] - *Panko Smoked Tofu* [2,4,13] - *White Fishcakes* [2,4,5]

Pan Fried Seabass Fillets, Roasted Peppers, Spicy Nduja, Artichokes, Courgette, Sun Blushed Tomato Dressing, Charlotte Potatoes, Crispy Onion **£29.95** [5,7]

Spicy Prawn Linguine, Tiger Prawns, Chilli, Tomato, Garlic & Basil Sauce **£26.95** [2, 3, 4, 7, 14]

Loxleys Plant-Based Burger, Sesame Brioche Bun, French Brie, Tomato & Red Pepper Relish, Caramelised Miso Onions, Beef Tomato, Watercress, Skinny Fries **£21.95 (v)** [2,4,7,12,13,14]

Wild Mushroom & Vegan Parmesan Orecchiette, Black Truffle, Superstraccia, Chestnuts, Crispy Sage **£21.95** (V) [2,9,13,14]

From the Chaggrill

28-Day Dry Aged Hereford Beef served with Slow Roasted Whole Vine Tomato, Watercress, Chunky Chips or Skinny Fries

Extras - choose from: *Bearnaise* [4,7,14] *Peppercorn Sauce* [1, 7, 13, 14] or *Stilton Cream* [7, 14] **Sauces - £2.50 each**

Add ½ Native Lobster Tail to your Steak **£12.00** [3,7] **Add Onion Rings** **£6.00** [2, 6, 14]

18oz Chateaubriand to share - The prized cut from the thickest part of the fillet **£85.00** [7] (Sauce included)

Chateaubriand is extremely lean with a buttery texture and subtle flavour. Best served pink

8oz Rib Eye Steak - Rib Eye Steaks have natural fats which caramelise when cooked, adding to the depth of flavour **£32.95** [7]

We recommended the ribeye to be cooked no less than medium rare

7oz Fillet Steak - This tender cut of beef is lean, yet succulent with a buttery texture, subtle flavour **£36.95** [7]

Loxley's Wagyu Burger, Sesame Brioche Bun, Gorgonzola, Caramelised Miso Onions, Beef Tomato, Watercress, Truffle Mayonnaise, Skinny Fries **£26.95** [2,4,7,12,13,14]

Bourbon Glazed BBQ Whole Rack of Ribs, Jalapeño Relish, Kimchi Mayonnaise, Skinny Fries **£29.00** [2,4,5,9,14]

Steak Temperature Guidelines

Blue- seared on the outside, completely red on the inside, cold

Medium- seared on the outside 25% pink, warm centre

Rare- seared on the outside, 75% red on the inside, cold centre

Medium Well- only a hint of pink in the centre of the steak, hot

Medium Rare- seared on the outside, 50% red inside, cool centre

Well Done- all moisture & pink removed, hot throughout

Sides

Creamed Spinach **£6.00** [7] **Caesar Salad** **£6.50** [2,4,5,7] **Spring Cabbage & Fine Beans with Hazelnut** **£6.00** [7,10]

Loxleys House Salad with Herb Ranch Dressing **£6.00** [4,7,14] **Miso & Sesame Glazed Carrots with Pumpkin Seeds** **£6.00** [7,12,13]

Confit Garlic Creamed Potato **£6.00** [7] **New Potatoes with Crispy Onion** **£6.00** [7] **Skinny Fries or Chunky Chips** **£6.00** **Truffle Parmesan Fries** **£6.50** [7]



VEGAN - FRIENDLY, (v) VEGETARIAN - may contain animal rennet

ALLERGY INDEX- 1 CELERY, 2 CEREALS (GLUTEN), 3 SHELLFISH, 4 EGGS, 5 FISH, 6 LUPIN, 7 MILK, 8 MOLLUSCS, 9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR DIOXIDE
Please inform a member of staff of any allergies. Gluten, Dairy and Gluten & Dairy-Free Menus available on request.

For reservations please call 01789 292128 All food is freshly prepared and cooked to order and some dishes may take a minimum of 20 minutes. If going to the theatre please inform a member of staff
10% service charge is added to all bills. Gratuity at customers discretion. 100% of the service charge is given to our staff divided equally including kitchen brigade. All food is prepared in an environment that contains nuts and nut traces. For the comfort of our guests the use of E-Cigarettes is not permitted within Loxley's. Mobile phones within the dining area are not permitted.