



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

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

Pork & Fennel Pigs in Blankets, Marmalade & Wholegrain Mustard Glaze **£9.50** [1,2,9,13,14]

Fried Padron Peppers, Aioli, Cornish Sea Salt **£9.50 (V)** (V without Aioli) [4,9,7,14]

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

Beetroot & Rosemary Hummus, Pumpkin Seed Dukkha, Chilli Oil, Sourdough Crackers **£9.50 (v)** (V) [2,10,11,12]

Salt & Pepper Squid, Gochujang Emulsion **£12.95** [2,3,4,8,9]

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

Marinated Gordal Olives **£5.95 (v)** (V)

Sharing Board

Pork & Fennel Pigs in Blankets, Confit Onion & Smoked Cheddar Samosas, Beetroot & Rosemary Hummus, Lincolnshire Poacher, Charcuterie Meats, Smoked Almonds, Gordal Olives, Fried Padron Peppers, Aioli, Sourdough Crackers **£32.95** [1,2,4,7,10,11,12,13,14]

Starters

Confit Onion & Smoked Cheddar Samosa, Roasted Celeriac Velouté, Curry Mayonnaise **£12.95 (v)** [1,2,4,7,14]

Seared Scottish King Scallops, Spanish Morcilla Crumble, Smoked Cauliflower & Almond Sauce, Soft Herb Oil **£18.95** [2,3,7,8,10,13,14]

Chicken Satay Skewers, Mango & Cashew Nut Salad, Chilli Oil **£13.95** [2,10,11,12,13,14]

Charred Heritage Beetroot Tartare, Wasabi Emulsion, Parmesan Prosciano, Sourdough Crackers **£12.95 (V)** [2,12,14]

Native Lobster & Prawn Cocktail Roll, Citrus Mayonnaise, Salmon Caviar, Seaweed Powder **£16.95** [2,3,4,7,13,14]

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

Main Courses

Duo of Cotswold Lamb, Roasted Loin, Black Garlic Glazed Shoulder, Green Olive, Goats Curd, Smoked Aubergine, Sweet Potato Puree, Anchovy & Parsley Jus **£32.95** [1,4,5,7,9,14]

Japanese Katsu Curry, Fragrant Jasmine Rice, Smashed Cucumber Salad **£26.95 (V)** [1,12,13,14]

Add one of the following: *Panko Chicken Thigh* [2,4,7,9] - *Smoked Tofu* [9,13] - *White Fishcakes* [2,4,5,7,9]

Roasted Chimichurri ½ Chicken, Gochujang Emulsion, Roasted Green Pepper Salsa, Garlic Sour Cream, Wild Mushroom Rice **£26.95** [2,7,9,13,14]

Pan Fried Seabass Fillets, Soft Herb Crushed Charlotte Potatoes, Sprouting Broccoli, Shellfish Bisque **£29.95** [1, 3, 5, 7, 8, 14]

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

Pecorino & Black Pepper Risotto, Sprouting Broccoli, Walnut Ketchup, Pangrattato **£21.95 (v)** [7,14]

Roasted Pumpkin & Rosemary Pappardelle, Wild Rocket Pesto, Toasted Seeds, Chilli Oil **£21.95 (V)** [3,2,7,10]

From the Chargrill

Our Steaks are 28-Day Dry Aged Hereford Beef and are all served with a garnish of Plum Tomato, Flat Mushroom, Wild Rocket, Chunky Chips or Skinny Fries and a Choice of Béarnaise [4, 7, 14], Peppercorn Sauce [1, 7, 13, 14] or Stilton Cream [7, 14]

14oz Chateaubriand to share - The prized cut from the thickest part of the fillet **£75.00** [7]

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, Swiss Gruyere, Pancetta, Caramelised Onions, House Pickles, Beef Tomato, Wild Rocket, Truffle Mayo, Smoked Chilli Jelly, Skinny Fries **£26.95** [2,4,7,9,12,14]

Korean Glazed BBQ Whole Rack of Ribs, Smoked Kimchi Salad, Garlic & Onion Mayonnaise, Skinny Fries **£29.00** [2,4,7,12,13,14]

Add ½ Native Lobster Tail to your Steak £12.00 [7]

Add Onion Rings £6.00 [2, 6, 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] **Buttered Hispi & Fine Beans, Hazelnut £6.00** [7,10]

House Salad with Herb Ranch Dressing £6.00 [4,7,14] **Honey Roasted Buttered Carrots £6.00** [7] **New Potatoes with Crispy Onion £6.00** [7]

Garlic & Thyme Mushrooms £6.00 [7,14] **Skinny Fries or Chunky Chips £6.00** **Truffle Parmesan Fries £6.50** [7]

(V) 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.