



LOXLEYS

RESTAURANT & WINE BAR

Sunday Roasts From £18.95 Served From 12 noon until 6.30pm subject to availability

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 cauliflower cheese, goose fat roast potatoes and seasonal greens.

Nibbles

Native Jersey Oysters – Natural, [3,8,14] with traditional garnish, or **Tempura**, [3,4,8,14] wasabi emulsion, cucumber, coriander, 3 Oysters **£16.00**

Fried Padron Peppers, Aioli, Cornish Sea Salt **£7.50** ( **without Aioli**) [4,9,7,14]

Gluten Free Bread, Aged Balsamic & Spanish Olive Oil **£4.95** [14]

Beetroot & Rosemary Hummus, Pumpkin Seed Dukkha, Chilli Oil, Gluten Free Toast **£7.50**  [10,11,12]

Salt & Pepper Squid, Aioli **£11.00** [3,4,8]

Wood Fired Roasted Almonds **£4.50** [10] 

Marinated Gordal Olives **£4.50** 

Starters

Seared Scottish King Scallops, Pumpkin Seed Dukkha, Smoked Cauliflower & Almond Sauce, Soft Herb Oil **£16.95** [3,7,8,10,13,14]

Charred Heritage Beetroot Tartare, Wasabi Emulsion, Parmesan Prosociano, Gluten Free Bread **£10.95**  [12,14]

Native Lobster & Prawn Cocktail in Gluten Free Bread, Citrus Mayonnaise, Salmon Caviar, Seaweed Powder **£16.95** [3,4,7,13,14]

Crispy Buttermilk Chicken Wings, with Loxley’s Signature BBQ Sauce, Herb Ranch DResing **£12.95** [1,4,5,7,9,14]

Main Courses

Duo of Cotswold Lamb, Roasted Loin, Black Garlic Glazed Shoulder, Green Olive, Smoked Aubergine, Sweet Potato Puree, Anchovy & Parsley Jus **£29.95** [1,4,5,7,8,14]

Japanese Katsu Curry, Sticky Fragrant Rice, Smashed Cucumber Salad **£25.95**  [4,12,13,14]

Add one of the following: Chicken Thigh - Smoked Tofu

Chargrilled Chimichurri ½ Chicken, Roasted Green Pepper Salsa, Garlic Sour Cream, Wild Mushroom Rice **£25.95** [7,9,13,14]

Pan Fried Seabass Fillets, Soft Herb Crushed Charlotte Potatoes, Sprouting Broccoli, Shellfish Bisque **£28.95** [1,3,5,7,8,14]

Spicy Prawn Gluten Free Pasta, Tiger Prawns, Chilli, Tomato, Garlic & Basil Sauce **£25.95** [3,4,7,14]

Pecorino & Black Pepper Risotto, Chargrilled Sprouting Broccoli, Walnut Ketchup, **£19.95** (v) [7, 14]

Roasted Pumpkin & Rosemary Gluten Free Pasta, Wild Rocket Pesto, Toasted Seeds, Chilli Oil **£19.95** [1,2,7,10]

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, Skinny Fries and a Choice of Bearnaise [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 **£70.00** [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 **£30.95** [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 and compact shape **£36.00** [7]

Loxley’s Wagyu Burger - Candied Pancetta, Carmalised Onions, House Pickles, Beef Tomato, Wild Rocket, Truffle Mayo,

Smoked Chilli Jelly, Skinny Fries **£25.95** [4,7,9,14]

Add ½ Native Lobster Tail to your Steak **£16.00**

Add Onion Rings **£5.50** [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 throughou

Sides

Creamed Spinach (7) **Cesar Salad** (4,5,7) **Buttered Hispi & Fine Beans, Hazelnut** **£5.50** (10) **House Salad with Herb Dressing** **£5.50** (4,7,14)

Honey Roasted Buttered Carrots **£5.50** (7) **New Potatoes with Crispy Onions** **£5.50** (7) **Skinny Fries** **£5.50**

Truffle & Parmesan Fries **£6.00** (7) **Garlic & Thyme Mushrooms** **£5.50** (7,14)



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
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 thand 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.