



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 and seasonal greens.

Nibbles

- Native Jersey Oysters - Natural**, with traditional garnish, 3 Oysters **£16.00** [3,8,14]
Padron Peppers, Black Pepper Aioli, Maldon Sea Salt **£9.50 (v)** (V without Aioli) [4,9,14]
Gluten Free Bread, Aged Balsamic & Olive Oil **£6.95** (V) [14]
Cumin Spiced Hummus, Crispy Chickpeas, Green Chilli, Olive Oil Crisps, Rosemary Salt **£9.50** (V) [12]
Goats Curd, Olive Oil Crisps, Rosemary Salt, Lemon Oil, Sumac **£9.50 (v)** [7]
Crispy Fried Whitebait, Kimchi Mayonnaise **£12.95** [4,5,9,14]
Wood Fired Roasted Almonds **£5.95 (v)** (V) [10]
Lemon & Chilli Olives **£5.95 (v)** (V)

Sharing Board

Cumin Spiced Hummus, Goats Curd, Italian Charcuterie Meats, Padron Peppers, Lamb & Pistachio Kofta, Smoked Almonds, Lemon & Chilli Olives, Olive Oil Crisps, Rosemary Salt, Chipolata Sausages, Burnt Apple & Cider Ketchup **£32.95** [1,4,7,9,10,13,14]

Starters

- Grilled King Prawns**, Bloody Mary Butter, Coconut Yoghurt, Lime **£17.95** [3,4,5,7,9,14]
Seared Scottish King Scallops, Asparagus Velouté, Café de Paris Butter, Kale Crisp **£18.95** [1,3,5,7,8,9,14]
Lamb & Pistachio Kofta, Flatbread, Tzatziki, Sesame & White Miso Dressing, Chilli & Peanut Salad **£14.95** [7,11,12,13,14]
Grilled Asparagus, Confit Garlic & Truffle Butter Sauce **£13.95 (v)** [4,7,14]
Native Lobster & Prawn Cocktail, Citrus Emulsion, Gem Lettuce, Salmon Caviar, Seaweed Powder **£16.95** [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

High Protein – High Fibre – Low Saturated Fat

Spring Herb Chicken Supreme, Lemon & Courgette Quinoa, Warm Peas, Broad Beans & Asparagus, Citrus Carrot Puree, Walnut Vinaigrette **£26.95** [9,10,14]

- Cotswold Lamb Loin**, Roasted Loin, Lamb & Pistachio Kofta, Dauphinoise, Courgette Purée, Tomato & Red Pepper, Pesto Jus **£32.95** [1,4,7,10,14]
Japanese Katsu Curry, Fragrant Rice, Soy Glazed Bok Choi, Spring Onion & Chilli Salad **£26.95** (V) [1,12,13,14]
Add one of the following: *Chicken Breast* [4] - *Smoked Tofu* [4,13] – *Tiger Prawns* [4,5]
Pan Fried Seabass Fillets, Roasted Peppers, Spicy Nduja, Artichokes, Courgette, Balsamic Onions, Sun Blushed Tomato Dressing, Charlotte Potatoes, Crispy Onion **£29.95** [5,7]
Spicy Prawn Gluten Free Pasta, Tiger Prawns, Chilli, Tomato, Garlic & Basil Sauce **£26.95** [3,4,7,14]
Asparagus & Gorgonzola Risotto, Burnt Apple & Cider Ketchup, Walnut Vinaigrette **£21.95 (v)** (V Option available) [7,9,10,14]
Charred Aubergine Gluten Free Pasta, Soy, Black Garlic, Pickled Green Chillies, Crispy Shallots, Sesame Seeds **£21.95** (V) [12,13,14]

From the Chargrill

- 28-Day Dry Aged Hereford Beef served with Watercress, Skinny Fries**
Extras - choose from: Café de Paris Butter [5,7,9,14] 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** [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 caramelize when cooked, adding to the depth of flavour **£32.95** [7]
We recommend 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, Gluten Free Bun, Gorgonzola, Smoked Bacon Jam, Red Onion, Beef Tomato, Watercress, Truffle Mayonnaise, Skinny Fries **£26.95** [4,7,12,14]

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]
New Potatoes with Crispy Onion **£6.00** [7] **Skinny Fries** **£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.