



# LOXLEYS

RESTAURANT & WINE BAR

**Sunday Roasts From £14.95 Served From 12 noon until 6.30pm subject to availability**  
Choose from 30 day dry aged Roast Rib of Beef, Loin of Pork, Leg of Lamb, Roast Chicken & Nut Roast served with goose fat roast potatoes, cauliflower cheese and seasonal greens.

## Loxley's Sharing Boards (not available for Saturday Dinner)

**Loxley's Tapas Board**, 12 Month Air Dried Serrano Ham, Aged Manchego, Red Wine Braised Chorizo, Salt Cod Fritters, Patatas Bravas, Nocellara del Belice Olives, Smoked Garlic Aioli £24.00 [1, 2, 4, 6, 7, 9, 14]

**Loxley's Fish Board**, Hot Smoked Salmon, Potted Mackerel & Dill Pickles, Crab, Capers & Chervil Crostini, Salt Cod Fritters, Marinated Anchovies, Nocellara del Belice Olives, Smoked Garlic Aioli £24.00 [1, 2, 3, 4, 5, 6, 7, 9, 14]

## Starters

**Seasonal Soup of the Day**, Sourdough £5.95 [1, 2, 6, 7, 9, 14]

**Heritage Tomato & Golden Beetroot Salad**, Goats Curd, Black Olive, Candied Walnuts, Aged Balsamic (v) £8.50 [7, 10, 14]

**Seared Scottish King Scallops**, Sticky Smoked Pork Belly, Compressed Apple, Celeriac Puree, Cider Caramel £13.00 [1, 3, 7, 8, 9, 14]

**Game Presse**, English Mustard Butter, Pickled Blackberries, Sourdough £8.50 [1, 2, 4, 6, 7, 9, 14]

**Harrisa Sweet Potato Cake**, Lime Coconut Yoghurt, Poached Hens Egg, Coriander Cress £8.50 (without Poached Hens Egg (V)) [1, 2, 4, 6, 14]

**Cornish White Crab Rarebit**, Tomato Chilli Jam, Pickled Fennel, Crispy Capers & Watercress £8.50 [2, 3, 4, 6, 9, 14]

**Crispy Buttermilk Chicken Wings**, with Rum BBQ Sauce, Blue Cheese Dip, Celery £8.50 [1, 4, 5, 7, 9, 14]

## Main Courses

**Roasted Loin of Lamb & Slow Braised Shoulder**, BBQ Leek, Dauphinoise Potatoes, Pickled Beach Mushrooms, Parsley Pesto, Black Garlic Puree, Crispy Kale £24.95 [1, 7, 10, 14]

**Maple & Orange Glazed French Duck Breast**, Spiced Duck Pastilla, Beer Braised Onion, Duck Fat Panko Crumb, Chargrilled Spring Onions, Madeira Duck Sauce £19.95 [1, 2, 4, 6, 7, 10, 14]

**Pan Fried Calves Liver**, Beef Fat Creamed Potato, Confit Garlic Spinach, Sage, Crispy Prosciutto, Pan Reduction £17.95 [1, 7, 9, 14]

**Salt Baked Celeriac**, Compressed Apple, Chicory, Black Sticks Blue, Pickled Walnuts, Sourdough Croutes, Smoked Crème Fraiche & Confit Garlic Dressing (v) £14.95 [1, 2, 4, 6, 7, 14]

**Butter Poached Chicken Supreme**, Confit Leg & Comte Croquette, Chicken Fat & Star Anise Carrot, Mushroom Puree, Crispy Skin, Chicken Reduction £17.95 [1, 2, 4, 6, 7, 14]

**Baked Cornish Cod Fillet**, Butterbean & Pancetta Cassoulet, Fine Beans, Smoked Garlic Aioli £24.00 [1, 2, 5, 6, 7, 14]

**Prawn Linguine**, Tiger Prawns, Spicy Tomato, Garlic, Chilli & Basil Sauce £18.95 [2, 3, 4, 5, 6, 7, 14]

**Moroccan Spiced Cauliflower Steak**, Cauliflower Couscous, Pomegranate Molasses, Preserved Lemon Gel, Coriander Cress £14.95 (V) [10, 14]

**Wild Mushroom Risotto**, Crispy Kale, Chestnuts, Shaved Pecorino £14.95 (v) (V Option) [7, 9, 10, 14]

## From the Chargrill

**Our Steaks are 30-Day Himalayan Salt Dry Aged British Beef and are all served with a garnish of Plum Tomato, Flat Mushroom, Wild Rocket, Double Cooked 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 £60.00 [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 caramelize when cooked, adding to the depth of flavour £25.95 [7]  
*We recommended the ribeye to be cooked no less than medium rare*

**6oz Fillet Medallions** - This tender cut of beef is lean, yet succulent with a buttery texture, subtle flavour and compact shape £25.95 [7]

**Loxley's Dry Aged Steak Double Burger**, American Cheese, Dry Cured Smoked Bacon, House Pickles, Gem Lettuce, Tomato, Burger Sauce, Skinny Fries £15.95 [1, 2, 4, 6, 7, 9, 14]

**Add Beef Brisket to your Burger £4.00** [1, 9, 14]

**Rum Glazed Barbecue Ribs**, Full Rack of Baby Back Ribs, Beef Brisket, BBQ Beans, Smoked Mozzarella Sticks, Blue Cheese Dip, Skinny Fries £24.95 [1, 2, 4, 5, 7, 9, 14]

**Add Onion Rings £4.00** [2, 6, 14]

## Sides £4.00 Each

Confit Garlic Spinach [7]

Fine Beans [7]

Sprouting Broccoli [7]

Skinny Fries

Double Cooked Chips

Beef Fat Creamed Potato [7]

Beef Tomato Mozzarella & Basil Salad [7, 14]

Mixed Leaf Salad [9, 14]

Wild Rocket Parmesan & Aged Balsamic [7, 14]

## Steak Temperature Guidelines

**Blue**- seared on the outside, completely red on the inside, cold  
**Medium Rare**- seared on the outside, 50% red inside, cool centre  
**Medium Well**- only a hint of pink in the centre of the steak, hot

**Rare**- seared on the outside, 75% red on the inside, cold centre  
**Medium**- seared on the outside 25% pink, warm centre  
**Well Done**- all moisture & pink removed, hot throughout

## 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 (V) Vegetarian - may contain animal rennet. 10% service charge will be added to parties of 8 and over. Gratuity at customer's discretion. 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.