



LOXLEYS

RESTAURANT & WINE BAR

Loxley's Breakfast Served Daily 9:30-11:15

Loxley's full English Breakfast £7.95 also available full range of breakfast options inc Vegetarian breakfast

Sunday Roasts From £13.95 Served From 12 noon until 7pm subject to availability

Choose from 28 day dry aged Roast Rib of Beef, Loin of Pork, Leg of Lamb & Roast Chicken served with goose fat roast potatoes, cauliflower cheese and seasonal greens.

Starters

Seasonal Soup of the Day, Artisan Bread £5.75

Crispy Perl Las Arancini, Peas, Broad Beans, Rapeseed & Mint Vinaigrette, Pea Shoots (v) £8.00

Two Tempura Whole Tiger Prawns, Sweet Chilli Sauce, Coriander £8.95

Confit Chicken & Ham Presse, Pineapple & Onion Seed Chutney, Rye Croutons £8.00

Grilled Asparagus, Whipped Lemon Ricotta, Candied Walnut Crumb, Pickled Walnuts, Burnt Butter Powder, Red Vein Sorrel (v) £8.00

Crispy Free Range Hens Egg, Smoked Ham Presse, Pea Puree, Clonakilty Black Pudding Crumb, Watercress £8.00

Sticky Barbecue Chicken Wings, Blue Cheese Dip £8.50

Starter Sharing Boards

£9.75 per person (Minimum 2 people)

Fish Board - Salt & Pepper Squid, Crayfish Cocktail, Smoked Haddock Arancini, Marinated Anchovies, Nocellara Olives, Bloody Mary Mayonnaise, Salted Almonds

Tapas Board - Spanish Meatballs in Smoked Paprika & Tomato Sauce, Iberico Chorizo, Salt Cod Tempura, Serrano Ham Croquettes, Padron Peppers, Nocellara Olives, Aioli, Salted Almonds

Loxley's Light Classics

Lasagne Al Forno, Slow Cooked Beef Bolognese, Basil, Spinach, Parmesan Glaze, Mozzarella Garlic Focaccia £11.95

Hooky Ale Battered Cod Fillet, Pea Puree, Tartare Sauce, Choice of Double Cooked Chips or Skinny Fries £12.95

Pork & Chorizo Meatball Linguine, Smoked Paprika & Tomato Sauce £12.95

Loxleys Super 12 Salad, Quinoa, Dried Cherries, Kale, Baby Spinach, Broccoli Sprouts, Asparagus,

Edamame Beans, Walnuts, Sunflower Seeds, Orange, Garlic & Greek Yoghurt Dressing £12.95

Add Chicken Breast / Salmon Fillet / Grilled Halloumi to your salad £5.00

Main Courses

Rosemary Roast Loin of Lamb, Black Olive Crust, Dauphinoise Potato, Sprouting Broccoli, Goats Curd, Red Pepper Emulsion £23.95

Loomswood Farm Duck, Honey Roasted Breast & Confit Leg, Crisp Potato Rosti, Carrot & Cumin Puree, Orange & Hazelnut Jus £18.95

Slow Cooked Pork Belly, Buttered Spring Greens, Burnt Apple Puree, Garlic Creamed Potato, Cauliflower, Red Wine Reduction £17.95

Harrisa Chicken Supreme, Chickpea, Saffron & Chorizo Broth, Charred Sweetcorn, Baby Leeks, Herb Salsa £17.95

Beetroot & Walnut Burger, Wholemeal Bun, Kale Shoots, Beef Tomato, Herb Yoghurt, Apple, Choice of Double Cooked Chips or Skinny Fries (v) £14.95

Lemon Sole 'on the bone', Brown Shrimp, Herb & Caper Butter, Charlotte Potatoes, Butter Spring Greens £24.00

Prawn Linguine, Tiger Prawns, Scallops, Chilli, Garlic & Basil Tomato Sauce £18.95

Spring Vegetable Pappardelle, Shitake Mushrooms, Asparagus, Leeks, Peas, Rocket & Hazelnut Pesto, Shaved Old Winchester (v) £14.95

Roasted Thyme Beetroot & Feta Risotto, Smoked Almonds, Wild Rocket, Parsley Oil (v) £14.95

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, Double Cooked Chips or Skinny Fries and a Choice of Béarnaise, Peppercorn Sauce or Stilton Cream

14oz Chateaubriand to share - The prized cut from the thickest part of the fillet £55.00
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 £22.95
We recommended the ribeye to be cooked no less than medium rare

6oz Centre Cut Rump Steak - The Pave is the heart of the Rump, producing a very lean, one-muscle steak £17.95
Centre Cut Rump is tender and juicy when served rare

6oz Fillet Medallions - This tender cut of beef is lean, yet succulent with a buttery texture, subtle flavour and compact shape £24.95

Loxley's Brisket & Dry Aged Steak Burger, Beer Pickled Red Onions, Beef Tomato, Cave Aged Cheddar, House Chipotle Relish, Choice of Double Cooked Chips or Skinny Fries £13.95

Smokey Bourbon Glazed Barbecue Board, Half Rack of Baby Back Ribs, Buffalo Hot Sauce Wings, Chipotle Pulled Pork Slider, Red Cabbage Slaw, Skinny Fries £20.95

Add 2x Tiger Prawns in Garlic Butter to any steak £8.95

Chipotle Pulled Pork £4.00, Onion Rings £4.00

Sides

Buttered Spring Greens, Sprouting Broccoli, Honey Glazed Carrots, Skinny Fries, Double Cooked Chips, Creamed Potato, Beef Tomato Mozzarella & Basil Salad, Mixed Leaf Salad, Wild Rocket Parmesan & Aged Balsamic £4.00

Sauces- Béarnaise, Peppercorn Sauce, Stilton Cream £2.00

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