



# LOXLEYS

RESTAURANT & WINE BAR

**Sunday Roasts From £15.95 Served From 12 noon until 6.30pm subject to availability**  
Choose from 30 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.

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

**Loxley's Tapas Board**, 12 Month Air Dried Serrano Ham, Aged Manchego, Red Wine Braized 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, Caper & 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]

**French Goats Cheese Pannacotta**, Walnut Granola, Sourdough Crostini, Endive Salad, Apple Puree £8.50 (v) [1, 2, 6, 7, 10, 11, 14]

**Tandoori Spiced King Scallops**, Butternut Squash Puree, Chickpeas, Cucumber, Coconut Yoghurt, Coriander £13.00 [1, 3, 7, 8, 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]

**Moules Mariniere**, Shallot, Garlic, Parsley, White Wine, Cream, Sourdough Bread £9.95 [2, 6, 7, 8, 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]

**Hoi Sin Glazed Gressingham Duck Breast**, Confit Leg Spring Roll, Bok Choi, Plum Puree, Schezwan & Black Sesame Sauce £20.95 [1, 2, 4, 6, 9, 12, 13, 14]

**Pan Fried Calves Liver**, Beef Fat Creamed Potato, Confit Garlic Spinach, Sage, Crispy Prosciutto, Pan Reduction £19.95 [1, 7, 9, 14]

**Roasted Butternut Squash Orecchiette**, Baked Feta, Toasted Hazelnuts, Chili Honey, Crispy Sage £16.95 (v) [2, 4, 6, 7, 10, 11]

**Roast Chicken Supreme & Leg Braised in Bordeaux**, Parsley Creamed Potato, King Oyster Mushroom, Onion Puree, Bacon & Thyme Red Wine Jus £19.95 [1, 7, 9, 14]

**Whole Seabass On The Bone**, Brown Shrimp & Soft Herb Butter, Parmentier Potatoes, Crispy Caper, Samphire £26.00 [3, 5, 7, 14]

**Prawn Linguine**, Tiger Prawns, Spicy Tomato, Garlic, Chilli & Basil Sauce £19.95 [2, 3, 4, 5, 6, 7, 14]

**Moroccan Spiced Cauliflower Steak**, Cauliflower Couscous, Pomegranate Molasses, Preserved Lemon Gel, Coriander Cress £16.95 (V) [10, 14]

**Wild Mushroom Risotto**, Crispy Kale, Chestnuts, Shaved Pecorino £16.95 (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 £62.00 [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 £26.95 [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 £26.95 [7]

**Loxley's Dry Aged Steak Double Burger**, American Cheese, Dry Cured Smoked Bacon, House Pickles, Gem Lettuce, Tomato, Burger Sauce, Skinny Fries £17.95 [1, 2, 4, 6, 7, 9, 14]

**Add Pulled Pork to your Burger £4.00** [1, 9, 14]

**Rum Glazed Barbecue Ribs**, Full Rack of Baby Back Ribs, Pulled Pork, Sweetcorn & Jalapeno Salsa, Smoked Mozzarella Sticks, Blue Cheese Dip, Skinny Fries £25.95 [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