



# LOXLEYS

RESTAURANT & WINE BAR

## Sunday Roasts From £15.95 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 goose fat roast potatoes, cauliflower cheese and seasonal greens.

### Nibbles

**Haddock & Chive Croquettes**, Sun Dried Tomato & Garlic Aioli £6.50 [2, 4, 5, 7, 9, 14]

**Fried Padron Peppers**, Saffron Aioli, Cornish Sea Salt £6.50 (V without Aioli) [9, 14]

**Mixed Sourdough Bread**, Aged Balsamic & Extra Virgin Olive Oil £4.95 (GF & DF options available) [2, 14]

**Wood Fired Roasted Almonds** £4.50 (V) [10]

**Marinated Olives** £4.50 (V)

### Sharing Board

**Mediterranean**, Confit Duck Rillettes, Balsamic Onions, Cumin Spiced Hummus, Gouda, Italian Charcuterie, Smoked Almonds, Olives, Fig Salad, Tomato Chutney, Rosemary Focaccia £21.95 [2, 7, 9, 10, 14]

### Starters

**Roasted Tomato & Red Pepper Soup**, Basil Croutons, Feta, Rosemary Focaccia £7.50 (v) [1, 2, 6, 7, 9, 14]

**Welsh Rarebit & Braised Leek Sourdough**, Watercress, Walnut & Pickled Shallot Salad £9.95 (v) [2, 4, 7, 9, 10, 14]

**Seared Scottish King Scallops**, Confit Pork Belly, Spiced Butternut Squash Puree, Candied Hazelnuts £14.95 [1, 3, 7, 8, 10, 14]

**Smoked Ham Hock Scotch Egg**, Dijon Mustard Emulsion, Petit Pois Velouté £10.95 [1, 2, 4, 7, 9, 14]

**Spiced Chickpea & Carrot Fritter**, Red Lentil Dahl, Preserved Lemon, Black Sesame & Coconut Cream £9.95 (V) [1, 2, 6, 12, 14]

**Tempura Tiger Prawn 'Soft Taco'**, Chipotle Chilli & Green Pepper Salsa, Asian Slaw, Peanuts, Sweet Chilli Sauce £11.95 [1, 2, 3, 5, 7, 8, 9, 11, 12, 14]

**Crispy Buttermilk Chicken Wings**, with Loxley's Signature BBQ Sauce, Blue Cheese Dip, Celery £10.95 [1, 2, 4, 5, 7, 9, 14]

### Main Courses

**Lamb Loin Roasted in Sumac Butter**, Honey & Caper Emulsion, Goats Cheese Croquette, Red Pepper, Crispy Lamb Belly, Pistachio, Redcurrant Jus £26.95 [1, 2, 4, 7, 9, 10, 14]

**Honey Roasted Gressingham Duck Breast**, Confit Leg & Green Peppercorn Bon Bon, Salt Baked Beetroot, Baby Spinach, Vanilla & Blackberry Sauce £25.95 [1, 2, 4, 7, 14]

**Sun Dried Tomato Arancini**, Green Olive Tapenade, Candied Hazelnuts, Goats Curd, Orange & Fennel Seed Caramel £19.95 (v) [1, 2, 4, 7, 9, 10, 14]

**Roast Garlic & Lemon Thyme Chicken Supreme**, Chorizo, Courgette, Saffron Potato Cake, Red Pepper Piperade, Basil Vinaigrette £21.95 [1, 2, 4, 7, 9, 14]

**Oven Roasted Scottish Salmon**, Tomato, Black Olive & Caper Compote, Parmesan Shoestring Potatoes, Salsa Verde, Baby Watercress £27.95 [1, 5, 7, 9, 14]

**Spicy Prawn Linguine**, Tiger Prawns, Chilli, Tomato, Garlic & Basil Sauce £22.95 [2, 3, 4, 5, 6, 7, 14]

**Roasted Butternut Squash Risotto**, Crispy Sage, Whipped Feta £17.95 (v) With (V) option available [2, 7, 14]

**Wild Mushroom & Spinach Linguine**, Sauteed Wild Mushrooms cooked in Garlic & Lemon Butter, Shaved Parmesan £17.95 (v) With (V) option available [2, 7, 14]

### 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, Chunky 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 £65.00 [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 £28.95. [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 £28.95. [7]

**Add Onion Rings £5.00** [2, 6, 14]

### Sides £5.00 Each

**Hispi Cabbage** [7]

**Mixed Leaf Salad** [9, 14]

**Beef Tomato Mozzarella & Basil Salad** [7, 14]

**Wild Rocket Parmesan & Aged Balsamic** [7, 14]

**Skinny Fries or Chunky Chips**

**Rosemary New Potatoes** [7]

**Fine Beans** [7]

**Confit Carrots** [7]

### 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

### 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 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.