



# LOXLEYS

RESTAURANT & WINE BAR

## Loxley's Breakfast Served Friday, Saturday & Sunday 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 6.30pm subject to availability

Choose from 28 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 Tapas To Share (not available Saturday Dinner)

Aged Manchego,

12 Month Air Dried Serrano Ham,

Patatas Bravas, Padron Peppers,

Nocellara del Belice Olives

£22.00

### Starters

Seasonal Soup of the Day, Warm Bread Roll £5.95

Twice Baked Colston Bassett Stilton Souffle, Confit Onions, Dijon Mustard Cream (v) £8.50

Seared Scottish King Scallops, Granny Smith Apple, Cucumber, Horseradish Cream, Oyster Leaf £12.00

Chicken Liver Parfait, Fig Jam, Grilled Figs, Sourdough £8.50

Broad Bean Guacamole, Chargrilled Sourdough, Hot Pickled Carrots, Chilli and Coriander Dressing (V) £8.50

Smoked Cod Scotch Egg, Curried Mayonnaise, Coriander Cress £8.50

Sticky BBQ Chicken Wings, Blue Cheese Dip, Celery £8.50

### Loxley's Classic Selection (not available Saturday Dinner)

Spicy Italian Sausage Meatballs, Tomato & Basil Sauce, Penne Pasta, Mozzarella, Parmesan Glaze £13.95

Hooky Ale Battered Fish of The Day, Pea & Mint Puree, Tartare Sauce, Double Cooked Chips £13.95

Lasagne al Forno, Beef Bolognese, Spinach, Parmesan Glaze, Mozzarella Garlic Focaccia £13.95

Warm Rice Noodle Salad, Edamame Beans, Spring Onions, Sprouting Broccoli, Oyster Mushrooms, Peanuts, Asian Dressing (V) £13.95

Add either Grilled Chicken Breast / Tiger Prawns / Marinated Tofu £5.00

### Main Courses

Roast Rump of Lamb, Confit Belly, Aubergine Caviar, Ratatouille Stuffed Red Pepper, Goats Curd, Lamb Jus, Dauphinoise £23.95

Honey Glazed Gressingham Duck Breast, Sticky Confit Duck Steamed Bun, Spring Onion, Cucumber,

Roasted Plums, Bok Choi, Crispy Chicken Skin, Star Anise Jus £19.95

10 oz Char grilled Pork Cutlet, Smoked Bacon Croquette, Crushed Butternut Squash,

Burnt Apple Puree, Sage Creamed Potato £17.95

Dukkha Crusted Tofu, Pea & Turmeric Fritters, Grilled Yellow Courgettes, Confit Cherry Tomatoes, Courgette Puree (V) £14.95

Parmesan Crusted Chicken Supreme, Saffron Potato Croquette, Grilled Gem Lettuce,

Pea & Pancetta Fricassee, Tarragon Chicken Reduction £17.95

Roasted Monkfish 'on the bone', Samphire, Potted Shrimp Butter, Buttered Ratte Potatoes £25.00

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

Sage Gnocchi, Confit Onions, Grilled Gem Lettuce, Pickled Beech Mushrooms, Roasted Garlic & Parsley Emulsion (V) £14.95

Cauliflower & Coconut Risotto, Masala Spiced Florets, Hazelnuts, Coriander Oil, Shaved Coconut (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

Sweet Potato 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 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, Confit Onions, Gem Lettuce, Beef Tomato, House Relish,

Choice of Double Cooked Chips or Sweet Potato Fries £13.95 Add Blue Cheese No Extra Cost

Smokey Bourbon Glazed Barbecue Ribs, Half Rack of Baby Back Ribs, Buffalo Hot

Sauce Wings, Chipotle Pulled Pork, Red Cabbage Slaw, Sweet Potato Fries £20.95

Add Onion Rings £4.00

### Sides £4.00 Each

Buttered Greens

Fine Green Beans

Sprouting Broccoli

Sweet Potato Fries

Double Cooked Chips

Buttered Ratte Potatoes

Beef Tomato Mozzarella & Basil Salad

Mixed Leaf Salad

Wild Rocket Parmesan & Aged Balsamic

### 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