



LOXLEYS

RESTAURANT & WINE BAR

Sunday Roasts From £14.95 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 Sharing Boards (not available Saturday Dinner)

Loxley's Tapas Board, 12 Month Air Dried Serrano Ham, Aged Manchego, Sobrassada Pinchos, Salt Cod Fritters, Fennel, Orange, Walnut & Goats Cheese Salad, Nocellara del Belice Olives, Smoked Garlic Aioli £24.00

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

Starters

Seasonal Soup of the Day, Sourdough £5.95

Heritage Tomato & Golden Beetroot Salad, Goats Curd, Black Olive, Candied Walnuts, Aged Balsamic (v) £8.50

Seared Scottish King Scallops, Sticky Smoked Pork Belly, Compressed Apple, Celeriac Puree, Cider Caramel £13.00

Gloucestershire Pork Terrine, Apple Compote, Pickled Vegetables, Sourdough £8.50

Harrisa Sweet Potato Cake, Lime Coconut Yoghurt, Poached Hens Egg, Coriander Cress £8.50 (without Poached Hens Egg Vegan) (V)

Cornish White Crab Rarebit, Tomato Chilli Jam, Pickled Fennel, Crispy Capers & Watercress £8.50

Crispy Buttermilk Chicken Wings, with Rum BBQ Sauce, Blue Cheese Dip, Celery £8.50

Main Courses

Roasted Loin of Lamb & Slow Braised Shoulder, BBQ Leek, Boulangère Potatoes, Pickled Beach Mushrooms, Parsley Pesto, Black Garlic Puree, Crispy Kale £24.95

Maple & Orange Glazed French Duck Breast, Spiced Duck Pastilla, Beer Braised Onion, Duck Fat Panko Crumb, Chargrilled Spring Onions, Madeira Duck Sauce £19.95

Pan Fried Calves Liver, Beef Fat Creamed Potato, Confit Garlic Spinach, Sage Salsa Verde, Crispy Prosciutto, Pan Reduction £17.95

Salt Baked Celeriac, Compressed Apple, Chicory, Black Sticks Blue, Pickled Walnuts, Sourdough Croutes, Smoked Crème Fraiche & Confit Garlic Dressing (v) £14.95

Butter Poached Chicken Supreme, Confit Leg & Comte Croquette, Chicken Fat & Star Anise Carrot, Mushroom Puree, Crispy Skin, Chicken Reduction £17.95

Baked Cornish Cod Fillet, Butterbean & Pancetta Cassoulet, Braised Onion, Fine Beans, Garlic Crumb £24.00

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

Moroccan Spiced Cauliflower Steak, Cauliflower Couscous, Pomegranate Molasses, Preserved Lemon Gel, Coriander Cress (V) 14.95

Butternut Squash Risotto, Balsamic Tomatoes, Chargrilled Courgettes, Pea Pesto, Pickled Fennel, Wild Rocket, Winchester Crisp (v) (V Option) £14.95

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, Peppercorn Sauce or Stilton Cream

14oz Chateaubriand to share - The prized cut from the thickest part of the fillet £60.00
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 £25.95
We recommend 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

Loxley's Dry Aged Steak Double Burger, American Cheese, Dry Cured Smoked Bacon, House Pickles, Gem Lettuce, Tomato, Burger Sauce, Skinny Fries £15.95

Add Beef Brisket to your Burger £4.00

Rum Glazed Barbecue Ribs, Full Rack of Baby Back Ribs, Beef Brisket, BBQ Beans, Smoked Mozzarella Sticks, Blue Cheese Dip, Skinny Fries £24.95

Add Onion Rings £4.00

Sides £4.00 Each

Confit Garlic Spinach
Fine Beans
Sprouting Broccoli

Skinny Fries
Double Cooked Chips
Beef Fat Creamed Potato

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