



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 served with goose fat roast potatoes, cauliflower cheese and seasonal greens.

Small Plates

(Minimum 2 Dishes Per Person £4.50 Each Dish)

Nocellara del Belice Olives & Smoked Almonds

Deviled White Bait, Harissa Mayonnaise

Smoked Potato & Gruyere Croquettes, Wholegrain Mustard Emulsion (v)

Spicy Italian Sausage Arancini, Red Pepper Puree

Mustard & Honey Glazed Chipolatas, Chipotle BBQ Sauce

Red Pepper Houmous, Crudites (v)

Starters

Seasonal Soup of the Day, Warm Bread £5.95

Twice Baked Cheese Souffle, Gruyere, Bitter Leaves, Pickled Onions, Fig, Truffle Vinaigrette (v) £8.50

Cotswold Gin Cured Chalk Stream Trout, Horseradish Crème Fraiche, Pickles, Rye Bread £8.50

Chicken Liver Parfait, Chorizo Emulsion, Brioche £8.00

Whipped Black Pepper Goats Cheese, Butternut Squash, Filo Pastry, Pickled Beetroot, Vanilla Honey, Old Winchester & Walnut Crisp (v) £8.00

'Thai Spiced' Salmon Scotch Egg, Sweet Chilli Mayonnaise, Crispy Shallots, Coriander Cress £8.50

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

British Charcuterie Plate (4 Meats), Pickles, Sourdough £9.00

Loxley's Classic Selection

Spicy Italian Sausage Meatballs, Tomato & Basil Sauce, Penne Pasta, Mozzarella, Parmesan Glaze £12.95

Hooky Ale Battered Fish of The Day, Pea Puree, Tartare Sauce, Choice of Double Cooked Chips or Skinny Fries £12.95

Lasagne al Forno, Beef Bolognese, Spinach, Parmesan Glaze, Mozzarella Garlic Focaccia £12.95

Loxley's Super 12 Salad, Quinoa, Cape Gooseberry's, Beetroot, Pomegranate, Red Cabbage, Edamame Beans,

Bean Sprouts, Chickpeas, Spinach, Confit Garlic, Chia Seeds & Tahini Dressing £12.95

Add either Grilled Chicken Breast / Cured Trout / Smoked Tofu to your salad £5.00

Main Courses

Two Chargrilled Lamb Cutlets, Braised Shoulder, Broccoli Puree, Mint Potato Terrine, Green Olive Jus £23.95

Spiced & Glazed Gressingham Duck Breast, Parsnip, Pear, Stilton Bon Bon, Pistachio, Watercress, Red Wine Reduction £18.95

Slow Confit Pork Belly, Applewood Smoked Cheek, Shallot Puree, Black Pudding Potato Cake, Apple Jus £17.95

Smoked Tofu, Puy Lentil & Aubergine Fritters, 'Buffalo' Cauliflower, Pepper Puree, Tomato & Smoked Chilli Salsa £14.95

Thyme Roasted Chicken Supreme, Soft Herb Giant Couscous, Glazed Carrots, Celeriac, Chicken Reduction £17.95

Lemon Sole 'on the bone', Brown Shrimp, Herb & Caper Butter, Mint Potato Terrine, Buttered Kale £25.00

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

Caponata Penne Pasta, Aubergine, Green Olives, Capers & Pine Nuts in Rich Tomato Sauce £14.95

Saffron, Pea & Buttermilk Risotto, Walnut Pesto, Ricotta, Mint Oil, Wild Rocket (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 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 £24.95

Loxley's Brisket & Dry Aged Steak Burger, Confit Onions, Gem Lettuce, Beef Tomato, House Relish, Choice of Double Cooked Chips or Skinny Fries £13.95 **Add Swiss 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, Skinny Fries £20.95

Add Onion Rings £4.00

Sides

£4.00 Each

Buttered Kale

Fine Green Beans

Honey Glazed Carrots

Skinny Fries

Double Cooked Chips

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