



# 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.

### 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 (not available Saturday Dinner)

**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