



LOXLEYS

RESTAURANT & WINE BAR

Loxley's Breakfast Served Daily 9:30-11:15

Loxley's full English Breakfast £6.95 also available full range of breakfast options inc Vegetarian breakfast

Sunday Roast Rib of Beef £12.95 Served from 12 noon until 7pm subject to availability
28 day dry aged Roast Rib of Beef, goose fat roast potatoes, cauliflower cheese and seasonal greens £12.95
Also Available Loin of Pork, Leg of Lamb & Roast Chicken

Starters

- Seasonal Soup of the Day**, Artisan Bread £5.75
- Crispy Pearl Las Arancini**, Peas, Broad Beans, Rapeseed & Mint Vinaigrette, Pea Shoots (v) £8.00
- Two Tempura Whole Tiger Prawns**, Sweet Chilli Sauce, Coriander £8.95
- Confit Chicken & Ham Presse**, Pineapple & Onion Seed Chutney, Rye Croutons £8.00
- Grilled Asparagus**, Whipped Lemon Ricotta, Candied Walnut Crumb, Pickled Walnuts, Burnt Butter Powder, Red Vein Sorrel (v) £8.00
- Crispy Free Range Hens Egg**, Smoked Ham Presse, Pea Puree, Clonakilty Black Pudding Crumb, Watercress £8.00
- Sticky Barbecue Chicken Wings**, Blue Cheese Dip £8.50

Starter Sharing Boards

£9.75 per person (Minimum 2 people)

- Fish Board** - Salt & Pepper Squid, Crayfish Cocktail, Smoked Haddock Arancini, Marinated Anchovies, Nocellara Olives, Bloody Mary Mayonnaise, Salted Almonds
- Tapas Board** - Spanish Meatballs in Smoked Paprika & Tomato Sauce, Iberico Chorizo, Salt Cod Tempura, Serrano Ham Croquettes, Padron Peppers, Nocellara Olives, Aioli, Salted Almonds

Loxley's Light Classics

- Lasagne Al Forno**, Slow Cooked Beef Bolognese, Basil, Spinach, Parmesan Glaze, Mozzarella Garlic Focaccia £11.95
- Hooky Ale Battered Cod Fillet**, Pea Puree, Tartare Sauce, Choice of Double Cooked Chips or Skinny Fries £12.95
- Pork & Chorizo Meatball Linguine**, Smoked Paprika & Tomato Sauce £12.95
- Loxleys Super 12 Salad**, Quinoa, Dried Cherries, Kale, Baby Spinach, Broccoli Sprouts, Asparagus, Edamame Beans, Walnuts, Sunflower Seeds, Orange, Garlic & Greek Yoghurt Dressing £12.95
- Add Chicken Breast / Salmon Fillet / Grilled Halloumi to your salad £5.00**

Main Courses

- Rosemary Roast Loin of Lamb**, Black Olive Crust, Dauphinoise Potato, Sprouting Broccoli, Goats Curd, Red Pepper Emulsion £23.95
- Loomswood Farm Duck**, Honey Roasted Breast & Confit Leg, Crisp Potato Rosti, Carrot & Cumin Puree, Orange & Hazelnut Jus £18.95
- Slow Cooked Pork Belly**, Buttered Spring Greens, Burnt Apple Puree, Garlic Creamed Potato, Cauliflower, Red Wine Reduction £17.95
- Harrisa Chicken Supreme**, Chickpea, Saffron & Chorizo Broth, Charred Sweetcorn, Baby Leeks, Herb Salsa £17.95
- Beetroot & Walnut Burger**, Wholemeal Bun, Kale Shoots, Beef Tomato, Herb Yoghurt, Apple, Choice of Double Cooked Chips or Skinny Fries (v) £14.95
- Lemon Sole 'on the bone'**, Brown Shrimp, Herb & Caper Butter, Charlotte Potatoes, Butter Spring Greens £24.00
- Prawn Linguine**, Tiger Prawns, Scallops, Chilli, Garlic & Basil Tomato Sauce £18.95
- Spring Vegetable Pappardelle**, Shitake Mushrooms, Asparagus, Leeks, Peas, Rocket & Hazelnut Pesto, Shaved Old Winchester (v) £14.95
- Roasted Thyme Beetroot & Feta Risotto**, Smoked Almonds, Wild Rocket, Parsley Oil (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 recommended the ribeye to be cooked no less than medium rare
- 6oz Centre Cut Rump Steak** - The Pave is the heart of the Rump, producing a very lean, one-muscle steak £17.95
Centre Cut Rump is tender and juicy when served 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**, Beer Pickled Red Onions, Beef Tomato, Cave Aged Cheddar, House Chipotle Relish, Choice of Double Cooked Chips or Skinny Fries £13.95
- Smokey Bourbon Glazed Barbecue Board**, Half Rack of Baby Back Ribs, Buffalo Hot Sauce Wings, Chipotle Pulled Pork Slider, Red Cabbage Slaw, Skinny Fries £20.95
- Add 2x Tiger Prawns in Garlic Butter to any steak £8.95**
Chipotle Pulled Pork £4.00, Onion Rings £4.00

Sides

- Buttered Spring Greens, Sprouting Broccoli, Honey Glazed Carrots, Skinny Fries, Double Cooked Chips, Creamed Potato, Beef Tomato Mozzarella & Basil Salad, Mixed Leaf Salad, Wild Rocket Parmesan & Aged Balsamic £4.00**
- Sauces-** Béarnaise, Peppercorn Sauce, Stilton Cream £2.00

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