



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

Loxley's full English Breakfast £5.95 also available full range of breakfast options inc Vegi 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

Starters

Seasonal Soup of the Day, Artisan Bread £4.95

Crispy Tunworth Cheese Fritters, Saffron Aioli, Confit Tomato, Parsley Cress (v) £7.95

Tempura Whole Tiger Prawns, Thai Spiced Mayonnaise, Coriander £9.50

Confit Chicken & Grain Mustard Presse, Celeriac, Apple & Radish Salad £8.00

Heritage Tomato Salad, Goats Cheese Bon Bon, Black Olive, Pickled Shallot, White Balsamic & Pistachio Vinaigrette (v) £7.95

Salt Cod & Smoked Garlic Scotch Egg, Romesco Sauce, Crisp Chorizo, Parsley Oil £8.00

Loxley's Barbecue Chicken Wings, Blue Cheese £7.95

Starter Sharing Boards

£9.25 per person (Minimum 2 people)

Fish Board - Parmesan Crusted Cod Goujons, Treacle Cured Salmon, Devilled Whitebait, Salt Cod Fritters, Manzanilla Olives, Sun Blushed Tomatoes, Rapeseed Garlic Mayonnaise, Smoked Almonds

Tapas Board - Paprika Chicken Skewers, Chorizo Braised in Red Wine, Aged Manchego Cheese, Serrano Ham, Manzanilla Olives, Sun Blushed Tomatoes, Rapeseed Garlic Mayonnaise, Smoked Almonds

Loxley's Light Classics

Lasagne Al Forno, Slow Cooked Beef, Mozzarella, Spinach, Parmesan, Mixed Leaf Salad £10.95

Beer Battered Cod Fillet, Pea Puree, Tartare Sauce, Choice of Double Cooked Chips or Skinny Fries £11.95

Smokey Pulled Pork Chilli, Slow Cooked Pork Shoulder, Steamed Rice, Sour Cream, Coriander £12.95

Chicken Caesar Salad, Gem Lettuce, Parmesan Croutons, Anchovies, Pancetta, Caesar Dressing £12.50

Main Courses

South Coast Lemon Sole Fillets, Brown Shrimp, Clams, Heritage Tomato, Samphire Butter Emulsion £24.00

Loin of Lamb, Braised Shoulder Pithivier, Smoked Garlic Creamed Potato, Broccoli Puree, Lamb Jus £23.95

Loomswood Farm Duck Breast, Crispy Confit Leg, Orange, Hazelnut, Sprouting Broccoli, Carrot, Ras al Hanout Jus £17.95

Pan Seared Calves Liver, Koffman Cabbage, Potato Terrine, Burnt Onion Puree, Veal Reduction £17.95

Butter Poached Chicken Supreme, Potato Terrine, Provencal Vegetables, Asparagus, Crispy Skin, Goats Cheese, Thyme Jus £17.95

Crispy Green Olive Gnocchi, Courgette, Tomato, Peas, Broad Beans, Aged Feta, Red Pepper Coulis (v) £14.95

Seafood Linguine, Tiger Prawns, Clams, Scallops, Chilli & Garlic Tomato Sauce £18.95

Seasonal Risotto, Mascarpone, Old Winchester, Wild Rocket (v) £14.95

From the Chargrill

Our Steaks are 28-Day, Dry Aged Hereford Beef and are all served with 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 £20.95
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 £23.95

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

Super Green Burger, Garden Peas, Broccoli & Baby Spinach Fritter, Beef Tomato, Roasted Red Pepper, Beer Pickled Red Onions, Hazelnut Pesto, Crisp Halloumi, Rosemary Salt Polenta Chips (v) £14.95

Slow Cooked Baby Back Ribs, Half Rack of Ribs in Burnt Onion & Ale Barbecue Sauce, Buffalo Hot Sauce Wings, Smokey Pulled Pork Slider, Celeriac & Apple Slaw, Skinny Fries £20.95

Add 2x Grilled Garlic Tiger Prawns to any steak £6.50

Smokey Pulled Pork £3.50, Onion Rings £3.50

Sides

Seasonal Greens, Fine Beans, Honey Glazed Carrots, Skinny Fries, Double Cooked Chips, Creamed Potato

Beef Tomato Mozzarella & Basil Salad, Mixed Leaf Salad, Wild Rocket Parmesan & Aged Balsamic £3.50

Sauces- Béarnaise, Peppercorn Sauce, Stilton Cream £1.75

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

