



LOXLEYS

RESTAURANT & WINE BAR

Sunday Roasts From £16.95 Served From 12 noon until 6.30pm subject to availability

Choose from 28 Day Dry Aged Roast Rib of Beef, Striploin of Beef, Loin of Pork, Leg of Lamb, Nut Roast, Roast Chicken served with goose fat roast potatoes, cauliflower cheese and seasonal greens.

Nibbles

Red Wine Braised Chorizo Picante, Smoked Chilli Mayonnaise £6.50 [2, 4, 9, 14]

Fried Padron Peppers, Rose Harissa Aioli, Cornish Sea Salt £6.50 (V without Aioli) [9, 13, 14]

Mixed Sourdough Bread, Aged Balsamic & Spanish Olive Oil £4.95 (GF & DF options available) [2, 14]

Roasted Red Pepper Hummus, Focaccia Crisps £6.50 (V) [2, 7, 12, 14]

Wood Fired Roasted Almonds £4.50 (V) [10]

Marinated Gordal Olives £4.50 (V)

Sharing Board

Mediterranean, Red Wine Braised Chorizo Picante, Marinated Aubergines, Red Pepper Hummus, Manchego, Italian Charcuterie, Smoked Almonds, Gordal Olives, Fried Padron Peppers, Rose Harissa Aioli, Focaccia Crisps £23.95 [2, 4, 7, 10, 12, 13, 14]

Starters

Roasted Butternut Squash Soup, Toasted Seeds, Harissa Yoghurt, Sourdough Bread £8.50 (v) [1, 2, 7, 9, 10, 13, 14]

Baked Feta & Pistachio Filo Spring Roll, Hot Chilli Honey, Green Olive Tapenade, Crispy Parsley £10.95 (v) [2, 4, 7, 9, 10, 14]

Seared Scottish King Scallops, Roasted White Onion Puree, Charred Sweetcorn, Crispy Prosciutto £16.95 [3, 7, 8, 14]

Teriyaki Chicken Skewers, Spring Onion, Red Chilli, Coriander, Black Sesame Vinaigrette £11.95 [2, 9, 10, 11, 12, 13, 14]

Heirloom Tomato & Pickled Purple Carrot Salad, Soft Herb Cream Cheese, Beetroot, Dukkah £10.95 (V) [9, 10, 12, 14]

'Fritto Misto', Haddock, Tiger Prawns, Baby Squid, Whitebait, Smoked Chilli Mayonnaise £13.95 [2, 3, 4, 5, 7, 8, 9, 14]

Crispy Buttermilk Chicken Wings, with Loxley's Signature BBQ Sauce, Blue Cheese Sauce, Chives £11.95 [1, 4, 5, 7, 9, 14]

Main Courses

Rosemary Roasted Loin of Lamb, Petit Pois Pea & Smoked Pancetta Fricassee, Crispy Lamb Sweetbread, Pine Nuts, Lamb Fat Crumb, Garlic Creamed Potato £27.95 [1, 2, 4, 7, 10, 14]

Slow Cooked Pork Belly, Beer Braised Cheek, Asparagus, Black Pudding Hash Brown, Parsley Emulsion, Tarragon Reduction £26.00 [1, 2, 7, 9, 14]

Butternut Squash Thai Green Curry, Mange Tout, Baby Corn, Bok Choi, Coconut Rice, Crispy Shallots, Coriander, Peanuts £19.95 (V) [1, 11, 12, 13, 14]

Add either: Pork Belly - Smoked Tofu - Tiger Prawns £6 each

Butter Poached Chicken Supreme, Wild Mushroom & Tarragon Fricassee, Carrot Cream, Truffle Pomme Anna, Chicken Reduction £24.95 [1, 7, 14]

Whole Sole 'on the bone', Tomato, Broad Bean & Smoked Pancetta Fricassee, Truffle & Parmesan Fries £28.95 [5, 7, 14]

Spicy Prawn Linguine, Tiger Prawns, Chilli, Tomato, Garlic & Basil Sauce £23.95 [2, 3, 4, 7, 14]

Mixed Wild Mushroom & Mascarpone Risotto, White Truffle Oil, Parmesan Tuile £18.95 (v) With (V) option available [1, 7, 14]

Rigatoni Pasta, Roasted Red Pepper, Smokey Aubergine, Confit Tomato, Black Olive, Smoked Almonds, Parsley £18.95 (V) [2, 9, 10, 13, 14]

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, Chunky Chips or Skinny Fries and a Choice of Béarnaise [4, 7, 14], Peppercorn Sauce [1, 7, 13, 14] or Stilton Cream [7, 14]

14oz Chateaubriand to share - The prized cut from the thickest part of the fillet £68.00 [7]

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 £28.95 [7]

We recommended 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 £30.95 [7]

Add Onion Rings £5.00 [2, 6, 14]

Steak Temperature Guidelines

Blue- seared on the outside, completely red on the inside, cold

Medium- seared on the outside 25% pink, warm centre

Rare- seared on the outside, 75% red on the inside, cold centre

Medium Well- only a hint of pink in the centre of the steak, hot

Medium Rare- seared on the outside, 50% red inside, cool centre

Well Done- all moisture & pink removed, hot throughout

Sides £5.00 Each

Sprouting Broccoli & Harissa [7, 13, 14]

Wild Rocket Parmesan & Aged Balsamic [7, 14]

Hispi Cabbage, Bacon Butter [7]

Mixed Leaf Salad [9, 14]

Fine Beans & Smoked Almonds [7, 10]

New Potatoes, Crispy Onion & Chive [7]

Skinny Fries or Chunky Chips [7]

Truffle Parmesan Fries [7]



VEGAN FRIENDLY, (v) VEGETARIAN - may contain animal rennet

ALLERGY INDEX- 1 CELERY, 2 CEREALS (GLUTEN), 3 SHELLFISH, 4 EGGS, 5 FISH, 6 LUPIN, 7 MILK, 8 MOLLUSCS, 9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR DIOXIDE
Please inform a member of staff of any allergies. Gluten-, Dairy- and Gluten & Dairy-Free Menus available on request.

For reservations please call 01789 292128 All food is freshly prepared and cooked to order and some dishes may take a minimum of 20 minutes. If going to the theatre please inform a member of staff
10% service charge is added to all bills. Gratuity at customers discretion. 100% of the service charge is given to our staff divided equally including kitchen brigade. All food is prepared in an environment that contains nuts and nut traces. For the comfort of our guests the use of E-Cigarettes is not permitted within Loxley's. Mobile phones within the dining area are not permitted.