

## Bar Snacks

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Salt and Pepper Oyster Mushrooms | Kecap manis **£5**

Stornoway Black Pudding Bonbons | Mustarda **£5**

Baked Camembert to Share | Chutney, crostini **£12**

Freshly Baked Bread | Rapeseed oil, balsamic, butter **£5**

Market Fish Goujons | Tartar sauce **£7**

Huxley Rilette | Pickles, freshly baked bread **£5**

Huxley 3 Cheese Board | Fruit preserve, water biscuits **£9**

Triple Cooked Chips | Beef mayonnaise **£4.5**

Smoked Almonds | **£3**

Noceralla Olives | **£4**

Please note we do not add a service charge to our bills, thank you for your custom. Allergen information for all dishes is available on request.

Vegan dishes available on request, please inform us of any dietary requirements on arrival.

All prices are inclusive of VAT at the current rate of 20%

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## Cocktails

### BAKEWELL SOUR

*Ever wanted to drink a Cherry Bakewell?!*

8.00

### THE HONEY BEE

*Here we have created the perfect summer refresher using Gin, D.O.M Benedictine and of course honey!*

8.50

### IT'S ALL A BREEZE

*Taking a Sea Breeze Classic into Huxley's Breeze using many ingredients from our Garden on the terrace.*

8.50

### REBEL REBEL SPRITZ

*It's in the name, an unusual yet unbelievable twist on the spritz using Rebel Bourbon finishing off with a pineapple foam and lemonade.*

8.50

### RHUBARB GIN OLD FASHIONED

*Bringing in the 'Gin Craze' into the Classic Old Fashioned.*

9.50

### SIGNATURE SAZERAC

*Equal measures of spicy Rye & Baron Signonac's decadent , 'VSOP Armagnac' are stirred down with Peychaud's bitters and poured over ice.*

10.00

### DOWN HUXLEY LANE

*You won't need to go any further down Huxley Lane after this elegant Strawberry and Elderflower Bellini!*

8.50

### THE LAST 41

*There's no need to jump on the 41 when you can enjoy this on our terrace throughout this summer! A twist on the Salty Dog classic.*

8.50

### BASIL-FRUITY

*Basil and Passionfruit have been churned throughout the Disaronno and Drambuie to create the most perfect balance we've tasted!*

8.50

### XO ESPRESSO MARTINI

*Fresh coffee, Vodka, Vanilla and Patron XO to create the perfect Espresso Martini.*

8.50

### WEST COAST BREW

*For all of you who love pints of ale and cocktails, we've brought you this wild concoction.*

9.50

### ICE ROYALE

*A take on the Kir Royale using Riesling Ice Wine.*

15.00

## Cocktail Sharers

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### IT'S ALL A BREEZE SHARER

*Here we offer a sharing version of 'It's all a breeze' off our cocktail menu.*

20.00

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### PIMM'S & LEMONADE SHARER

*What's better than Pimm's and lemonade with a group of friends/family on a summer's day?*

35.00

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## Spritzes

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### APEROL SPRITZ

*The increasingly popular, delightfully simple Italian aperitif. Aperol is similar to Campari but sweeter in taste, it is topped with regional Prosecco, soda & fresh orange.*

8.50

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### ST GERMAIN SPRITZ

*A Parisian take on the Spritz showcasing the French Elderflower Liqueur St Germain with Prosecco & fresh lemon juice.*

8.50

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## Mocktails

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### ALL THE BERRIES

*A selection of berries and juices to create the perfect refreshing drink.*

4.50

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### GRAPE ESCAPE

*Muddling grapes with elderflower and juices.*

4.50

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THE INN AT HUXLEY

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