

Sample Menu

NIBBLES

Smoked Almonds | £3

Noceralla Olives | £4

Freshly Baked Bread | £5

STARTERS

Autumnal Beetroot & Squash Salad | Pickled beetroot, ewes curd, candied hazelnuts (v) £8

Herb Fed Chicken Liver Parfait | Fruit preserve, toasted brioche £9

Smoked Salmon Plate | Shallots, horseradish cream, caviar £12

Seasonal Soup | Freshly baked bread £7

Garlic King Prawns | Chorizo, aioli, fresh bread £11

Stornaway Black Pudding & Jersey Royal Terrine | Crispy egg, homemade brown sauce £8

MAINS

Sautéed Calf's Liver | Creamed potato, sage, red wine jus £18

Barbary Duck Breast | Confit leg, croquette, celeriac puree, soused beetroot, blackberry jus £22

Braised Ox Cheek | Pickled walnuts, creamed potato, buttered kale, red wine jus £20

Pan Fried Fillet of Hake | Puy lentils, wilted spinach, crispy pancetta £19

Herb-fed Chicken | Peas a la Française, Paris brown mushrooms, roast garlic potato gnocchi £18

Classic Fish & Chips | Mushy peas, tartare sauce, lemon £14

Parmesan Gnocchi | Girolles mushrooms, rainbow chard, tenderstem broccoli, woodland mushroom cream (v) £17

Ravioli of Goats Cheese | Roasted tomato sauce, wilted greens & pine nuts (v) £17

Hereford Beef Burger | Plum tomato, gem lettuce, home baked sesame seed bun, triple cooked chips £15

Pie of The Day | Pomme puree, glazed carrot, tenderstem broccoli £16

THE GRILL

12oz Barnsley Lamb Chop £20 | 10oz Ribeye £27 | 8oz Fillet £32

SERVED WITH OYSTER MUSHROOM, CONFIT TOMATO, ONION RINGS,
WIRRAL WATERCRESS, TRIPLE-COOKED CHIPS

SIDES £4

Triple-cooked Chips

Buttered New Potatoes

House Salad, Heritage Tomatoes, Lemon

Buttered Tender Stem Broccoli

Onion Rings

SAUCES £3

Blue Cheese

Peppercorn

Red Wine Jus

DESSERTS

- Cardamom Panna Cotta | Exotic fruit salad, coconut sorbet **£7.50**
- White Chocolate Cheesecake | Griottine cherry, pistachio ice cream **£7.50**
- Classic Crème Brûlée | Vanilla shortbread, fresh berries **£7.50**
- Salted Caramel Tart | Mascarpone ice cream **£7.50**
- Chocolate Pot | Honeycomb, cocoa soi **£6**
- Selection of Homemade Ice Cream & Sorbets | **£5**

CHEESE BOARDS

A selection of cheeses from near & far, fruit preserve, biscuits.

3 Cheeses **£9** | 5 Cheeses **£12** | 7 Cheeses **£15**

GREAT WINES WITH CHEESE

- Contero Brachetto D'Acqui (70ml) **£5.50**
- Dandelion "Legacy of the Barossa" Pedro Ximinez (70ml) **£8.25**
- Sandeman's 20-Year-Old Tawny Port (35ml / 70ml) **£4.50 / £9.00**
- Sandeman's 30-Year-Old Tawny Port (35ml / 70ml) **£9.00 / £18.00**

Ready to indulge yourself on your next visit?

- Chateaubriand For 2 | **£75**
- Whole Lobster | Thermidor or Garlic Butter **POA**
- Slow Roast Lamb Shoulder For 2 | **£40**

ALL THE ABOVE COME WITH A CLASSIC GARNISH & SERVED AT YOUR TABLE

*48hrs notice required



THE INN AT HUXLEY

Wifi Password: theinnathuxley

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%