



THE INN AT HUXLEY

Sunday Lunch Sample Menu

2 COURSES £28 | 3 COURSES £32
SERVED SUNDAY 12-4PM

STARTERS

Artichoke & Wild Mushroom Soup | Artichoke crisp (v) (gf)

Warm Calves Liver, Bacon & Potato Salad | Sherry vinaigrette, crispy egg (gf)

Smoked Mackerel Pate | Pickled fennel, treacle bread (gf)

Feta, Spinach & Chickpea Pastilla | Chilli yoghurt, lemon gel (v)

MAINS

Roast Sirloin of Dry Aged Beef (served pink) | Traditional roast garnish, Yorkshire pudding (gf)

Free Range Breast of Chicken | Lemon & herb farce, traditional roast garnish (gf)

Roast Loin of Pork | Stornoway black pudding, apple sauce, traditional roast garnish (gf)

Pan Fried Hake | Chorizo & Haricot bean cassalette, kale (gf)

Roasted Pumpkin Risotto | Goats' cheese, red pepper pesto, crispy kale (gf)(v)

DESSERTS

Bramley Apple & Fudge Crumble | Hazelnut & oat crumb, crème anglaise

Vanilla Rice Pudding | Anise plum compote, glazed plum (gf)

Dark Chocolate Delice | Pistachio crèmeux, candied walnuts, chocolate soil (gf)

Homemade Ice Cream | 3 scoops (gf)

2 Cheese | Selection of two cheeses, fruit preserve, biscuits (gf)

(gf) - Dishes that can be adapted to be gluten free

(v) - Suitable for vegetarians

(ve) - Can be adapted for vegans

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