



THE INN AT HUXLEY

Sample Sunday Menu

2 COURSES £26 / 3 COURSES £30

STARTERS

Roscoff White Onion & Cider Soup ^(V) | Cheshire cheese, freshly baked bread & butter

Pressing of Ham Hock | Caramelised pineapple, crispy hen's egg

Torched Mackerel | Celeriac remoulade, soused apple, pancetta

Confit Duck Croquettes | Burnt orange marmalade, field 28 salad

MAINS

Rare Breed 35 Day Dry-Aged Sirloin of Beef | Yorkshire pudding, vegetables

Corn-fed Goosnargh Roast Chicken | Chestnut, chicken & apricot wellington, bread sauce

Plaice Paupiette | Crab & sea herbs, pomme anna, beurre blanc

'Butter pie' | Pommery mustard, sprout tops, Jerusalem artichoke & apple

DESSERTS

Custard Tart | All-spice, whisky ice cream

Morelo Cherry & Pistachio Trifle | Saffron custard, cocoa

The Inn's Toffee Pudding | Mejool dates, clotted cream

3 Cheese Board | From our cheese trolley, fruit preserve, water biscuits

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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