

# H HUXLEYS

COFFEE • WINE • DINE

## NIBBLES

Mixed Nuts (v) 3.5

Artisan Bread (v) 3.5

Olives (v) 3.5

## TAPAS & SHARERS

Tzatziki (v) 4  
Served with pitta bread

Lemon & Coriander Hummus (v) 4  
Served with pitta bread

Chorizo 4  
Honey roasted

Garlic Bread (v) 4  
With taleggio cheese

Deep Fried Halloumi (v) 4  
Parma Ham & Mozzarella 4.5

Huxley's Baked Fondue 13  
Brie, stilton & taleggio in parmigiano crust,  
served with toasted bread (v)

Tapas Platter 16  
Parma ham, melting taleggio & confit garlic, tzatziki,  
halloumi, olives, roasted pepper & pitta bread

## STARTERS

Soup of the Day 6.5  
Served with artisan bread

Chorizo Bruschetta 8.5  
served with melting mozzarella & rocket

Calamari 8.5  
Deep fried squid served with rocket  
& sweet chilli mayonnaise

## PASTA

Winter Roasted Vegetable 13.5  
Served in rocket & basil sauce

Lasagne 13.5  
Traditional pork & beef ragu  
with parmigiano bechamel

Chicken & Red Pesto 13.5  
Chicken breast served in sundried  
tomato & basil creamy pesto sauce

Seafood 15.5  
Seafood pasta, garlic &  
chilli in a fresh tomato &  
white wine sauce

## FROM THE GRILL

Huxleys burger 15  
Lettuce, tomato, relish & fries  
add avocado 2 bacon 1.5  
Blue cheese 1.5 Cheddar 1

\*cooked all the way through

8oz ribeye steak & garlic butter 23  
With roasted tomatoes, rocket salad & fries  
add Peppercorn sauce 1.50

Fillet of hake 17  
On a chorizo & potato salad with saffron aioli

Harissa spiced chicken &  
tabbouleh 16.50  
On a bed of Israeli couscous, kale,  
peppers & hummus

## SIDES

Roasted vegetables 3.50  
Courgette, aubergines & peppers

Tomato & Fennel Salad (v) 3.5

Mixed Salad (v) 3.5

Rocket & Parmigiano Salad with Balsamic Dressing (v) 3.5

Fries (v) 3.5

Parmigiano sautéed potatoes with Thyme & garlic (v) 3.5

Parmigiano Fries (v) 4.5

Garlic Bread (v) 4  
With taleggio cheese

## SALAD

Warm Smoked Mackerel 13  
Boiled egg, pickled radish, new potatoes with  
horseradish & yogurt dressing

Goat Cheese 12  
Roasted peppers, goat cheese, crispy bacon  
& yellow beetroot

Tricolore & Parma Ham 12  
Mozzarella, fresh tomato, Parma ham  
& avocado

## SPECIALS

Freshly cooked specials served daily, please ask your server for more information

## DESSERTS

Sticky toffee pudding 6.75  
With ice-cream &  
toffee sauce

Apple crumble 6.75  
With a hint of cinnamon,  
served custard

Eton mess sundae 6.75  
Strawberries, cream, meringue  
& vanilla ice-cream

Cheese & crackers 6.75  
Taleggio & stilton with  
grapes & chutney

Vegan friendly! We cook everything fresh so we can tailor our dishes around your needs

Food allergies and intolerances - All prices are in £s. Food described within this menu may contain nuts, derivative of nuts or other allergens. Please speak to one of our management team if you suffer from any allergy, food intolerance or if you just want to know more about our ingredients. V - vegetarian. A discretionary 10% service charge will be added to your bill. The service charge will be shared between our lovely staff.

Find us online:



@coffeewinedine

@huxleyscafe (Instagram)

## GINS

Jack's favorite quote " All gins taste better double"

### Bombay Sapphire 25ml 4.5

A classic with fresh lime, add our new Salty Lemon flavored Tonic for a twist

### Hendricks 25ml 4.5

Rose petal & cucumber infused, try adding our new Cucumber flavored Tonic

### Cotswold 25ml 4.5

Infused with local Snowhill lavender & pink grapefruit, best with our new Crisp Tonic

### Malfy Rosa 25ml 4.5

From Italy, the birthplace of gin, rhubarb & grapefruit infused, just add our new Crisp Tonic

## APERITIVI

### Hugo 8.5

Elderflower liqueur, Prosecco, soda

### Limonsecco 8.5

Limoncello, Prosecco, soda

### Aperol Spritz 8.5

Aperol, Prosecco, soda

## WHITE WINES

	175ml	250ml	Bottle
House White 2016 (12% ABV) Italy	5	7	21
Chardonnay (12.5% ABV) Fresh and floral. Sicily, Italy	6	8	22
Pinot Grigio, 2016 (12.5% ABV) Dry and zesty. Veneto, Italy	6.2	8.2	23.5
Sauvignon Blanc, 2016 (12.5% ABV) Light and fruity. France	6.5	8.5	25
Picpoul, 2016 (13.5% ABV) Fresh and crisp. Languedoc, France	7.5	9.5	28
Lugana, 2016 (13% ABV) Creamy and refreshing. Lombardia, Italy	8.5	10.5	30
Gavi di Gavi, 2016 (12.5% ABV) Refined and elegant. Piemonte, Italy	-	-	30

## RED WINES

	175ml	250ml	Bottle
House Red (12% ABV) Italy	5	7	21
Primitivo, 2015 (13% ABV) Warm and spicy. Puglia, Italy	6	8	22
Montepulciano, 2015 (13% ABV) Light and refreshing. Abruzzo, Italy	6.2	8.2	23
Merlot, 2016 (13.5% ABV) Soft and velvety. Veneto, Italy	6.5	8.5	25
Chianti (13% ABV) Dry and earthy. Tuscany, Italy	6.5	8.5	25
Barbera, 2015 (14% ABV) Soft and fruity. Piemonte, Italy	7.5	9.5	27

## SOFT DRINKS

Acqua Panna 500ml	3.2
S. Pellegrino Acqua 500ml	3.2
Juices Orange, apple or tomato	3
Presses Beetroot or Kale	4
1783 Premium Schweppes mixers Tonic, light tonic, lemonade, soda, ginger ale, tomato, cucumber tonic, salty lemon tonic	2.7
Coke or Diet Coke 330ml	3
S. Pellegrino Sparkling Drinks 330ml Limonata (lemonade), la rossa (blood orange)	3

## SPARKLING & ROSÉ WINES

	125ml	Bottle	
Prosecco Spumante (11.5% ABV) Extra dry. Veneto, Italy	6.5	29	
Champagne Brut (12.5% ABV) Extra dry. Champagne, France	9	43	
Prosecco Rosè (11.5% ABV) Extra dry. Veneto, Italy		30	
Champagne Rosè (12.5% ABV) Extra dry. Champagne, France		50	
	175ml	250ml	Bottle
Pinot Grigio Rose, 2016 (12% ABV) Dry and crisp. Trentino, Italy	6.2	8.2	23

## BEERS

Cotswold Premium Lager (Brewed in Bourton-on-the-Water)	4
Cotswold IPA 330ml (Brewed in Bourton-on-the-Water)	4.75
Old Hooky 500ml (Brewed in Hook Norton)	5
Pearsons Cider 500ml (Brewed in Moreton-in-Marsh)	5.5
Non Alcoholic Beer 330ml	3.75

## COCKTAILS

Negroni 8.5 Campari, Gin, Martini rosso, Angostura bitter	Jack's Bloody Mary 8.5 Secret family recipe
Old Fashioned 8.5 Whisky, Angostura, Sugar	Cosmopolitan 8.5 Vodka, Cointreau, Lime, Cranberry Juice
Espresso Martini 8.5 Kahlua, Espresso, Vodka, sugar	Blackberry Daiquiri 8.5 White Rum, Lime, Crème de mure

## SPIRITS

Amari Disaronno Amaretto 3.5 Cointreau 3.5 Baileys 3.5 Martini 3.5 Campari 3.5	Aperol 3.5 Limoncello 3.5 Grappa 5 Vodka Russian Standard 3.5 Chase 4.5	Rum Pampero 3.5 Blackwell Spice 4 Brandy Vecchia Romagna 4 Remy Martin Cognac 5	Blended Whiskey Monkey Shoulder 4 Single Malt Cotswold 5 Bourbon Wild Turkey 4
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