

H HUXLEYS

COFFEE • WINE • DINE

NIBBLES

Mixed Nuts (v) 3.5

Artisan Bread (v) 3.5

Olives (v) 3.5

TAPAS & SHARERS

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

Garlic Bread (v) 4
With taleggio cheese

Deep Fried Halloumi (v) 4

Parma Ham & Mozzarella 4.5

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

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

STARTERS

Soup 6.5
Curried parsnip & honey,
served with bread

Chicken liver pate 8.5
Served with cider onion marmalade
& toasted bread

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

PASTA

Lasagne 13.5
Traditional pork & beef ragu with
parmigiano bechamel

Beef & Barbera ragu 13.5
Rich beef ragu cooked in Piemonte's
finest Barbera red wine

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

FROM THE GRILL

6oz Huxleys burger 15
Lettuce, tomato, relish & fries
add avocado 2 bacon 1.5
Cheddar 1.5

*cooked all the way through

8oz ribeye steak & garlic butter 23
With roasted tomatoes, rocket salad & fries
add Peppercorn sauce 1.5

Fillet of seabass 17
served with a ratatouille of roasted vegetables

Harissa spiced chicken &
tabbouleh 16.5
On a bed of Israeli couscous, kale,
peppers & hummus

SIDES

Roasted vegetables 3.5
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

SUNDAY ROAST

From 12.30pm to 3pm

Roasted Ribeye of beef or Turkey breast with all the trimmings 17
Selection of starters, mains & pudding also available. Booking advisable.

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

WHITE WINES

	175ml	250ml	Bottle
House White 2017 (12% ABV) Italy	5	7	21
Pinot Grigio, 2017 (12.5% ABV) Dry and zesty. Veneto, Italy	6.2	8.2	23.5
Sauvignon Blanc, 2017 (12.5% ABV) Light and fruity. France	6.5	8.5	25
Picpoul, 2017 (13.5% ABV) Fresh and crisp. Languedoc, France	7.5	9.5	28
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, 2017 (13% ABV) Warm and spicy. Puglia, Italy	6	8	22
Merlot, 2017 (13.5% ABV) Soft and velvety. Veneto, Italy	6.5	8.5	25
Barbera, 2017 (14% ABV) Soft and fruity. Piemonte, Italy	-	-	27

SOFT DRINKS

Acqua Panna 500ml	3.2
S. Pellegrino Acqua 500ml	3.2
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	
Champagne Rosè (12.5% ABV) Extra dry. Champagne, France		50	
	175ml	250ml	Bottle
Pinot Grigio Rose, 2017 (12% ABV) Dry and crisp. Trentino, Italy	6.2	8.2	23

BEERS

Cotswold Premium Lager (5% ABV, Brewed in Bourton-on-the-Water)	4
Cotswold IPA 330ml (5.2% ABV, Brewed in Bourton-on-the-Water)	4.75
Old Hooky 500ml (4.6% ABV, Brewed in Hook Norton)	5
Pearsons Cider 500ml (4.8% ABV, Brewed in Moreton-in-Marsh)	5.5
2.2 Low Alcohol Cotswold Lager 330ml (2.2% ABV)	4

COCKTAILS

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

SPIRITS

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