

SMALL PLATES

ENJOY 3 FOR £20
SUNDAY TO THURSDAY

LASAGNA BITES

Pomodoro, 3 cheese sauce,
grated parmesan

10.00

BBQ PORK BELLY BITES

Pork scratchings, coriander,
chives

9.50

HALLOUMI FRIES

Harissa glaze, yoghurt v

9.00

HOT HONEY GLAZED CHICKEN WINGS

Green onions, crispy shallots,
charred corn

9.00

SOUTHERN FRIED SQUID

Ranch sauce, lime

9.00

MAC & CHEESE BITES

Truffle mayo, chives, truffle dust v

7.00

BUFFALO CAULIFLOWER 'WINGS'

Garlic & saffron aioli VG

7.00

CRISPY FISH TACOS

Crispy haddock, guacamole, pico
de gallo, sriracha, coriander, lime

9.50

SOUPS & SALADS

CHEESEBURGER SOUP

Rich beef & tomato broth, brioche & cheddar crouton, gherkin relish

11.00

SWEETCORN CHOWDER

Charred sweetcorn, paprika, sriracha, chives VG

8.00

COBB SALAD

Smoked chicken, blue cheese, boiled free-range egg, pancetta, ranch
dressing

14.00

SUPERFOOD SALAD

Giant couscous, smoked almonds, watercress, chimichurri, mojo rojo VG

13.00

BURGERS & SANDWICHES

CLASSIC CHEESEBURGER

Double signature burger, streaky bacon, jack cheese, fried onions,
burger sauce, seasoned house fries

16.00

VEGAN BURGER

B12 patty, vegan cheese, lettuce, saffron aioli, seasoned house fries VG

14.00

NASHVILLE FRIED CHICKEN BURGER

Ranch sauce, pickles, lettuce, seasoned house fries

16.00

BEEF BRISKET SANDWICH

Swiss cheese, chipotle mayo, pickled red onion, watercress, seasoned
house fries

14.00

TRIO OF SLIDERS

16.00

One of each, served on a brioche bun with seasoned house fries.

BBQ PORK BELLY pork scratchings, crispy shallots

CHEESEBURGER jack cheese, streaky bacon, burger sauce

FISH FINGER crispy haddock, lettuce, tartare sauce

MAINS

28-DAY AGED RUMP STEAK

Whisky peppercorn, herb roasted tomatoes, watercress,
seasoned house fries NGC

23.00

CHILLI BEEF TAMALE PIE

Cornbread crust, Texan ground beef chilli, smoked
applewood, guacamole, pico de gallo, sour cream, house
tortilla chips

14.00

COLD TOWN BEER BATTERED SCOTTISH HADDOCK

Beef dripping chips, tartare, crushed peas, grilled lemon

17.00

CAULIFLOWER STEAK

Harissa glaze, chimichurri, seasonal greens VG

13.00

SIDES

THE HUXLEY'S BAKED MAC & CHEESE

Fried onions, garlic crust v

6.50

SEASONED HOUSE FRIES

VG, NGC

5.00

FENNEL, ORANGE, BEETROOT & FETA SALAD

Sherry vinegar reduction v

5.00

FINE BEANS

Garlic & chilli dressing VG, NGC

5.00

THE HUXLEY'S LOADED FRIES

Small 7.50 Large 13.00

HIGHLANDER haggis, whisky peppercorn sauce, chives

CHEESY smoked applewood, comté, cheese sauce, chives v, NGC

BBQ PULLED PORK Pork scratchings, BBQ sauce, Jack cheese, crispy shallot, green onion

DESSERTS

CHOCOLATE CHIP BAKED COOKIE DOUGH

'I take 10 minutes to bake to perfection, please don't rush me!'

Vanilla ice cream, candied pecans, chocolate sauce v

7.50

PEANUT BUTTER & JELLY TART

Made using nut-free peanut butter!

Peanut butter mousse, strawberry sorbet, raspberries, strawberry jam v

7.50

CHOCOLATE S'MORES SUNDAE

Chocolate & vanilla ice cream, torched marshmallow, shortbread,
chocolate sauce

7.50

I.J MELLIS SCOTTISH CHEESE SELECTION

Homemade oatcakes, porridge crackers, grapes, tomato chutney NGC

11.00

**v VEGETARIAN | VG VEGAN
NGC NON-GLUTEN
CONTAINING**

Although every effort is made to provide allergen-free meals, we use products that contain them in our kitchen and cannot rule out contamination. Please inform your server of any allergies or dietary requirements when ordering.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.