



the HUXLEY

SMALL PLATES

ENJOY **3 FOR £20**
SUNDAY TO THURSDAY

LASAGNA BITES

Pomodoro, 3 cheese sauce,
grated parmesan

10.00

CRISPY PORK BELLY BITES

Marmalade glaze, pork
scratchings, coriander

9.50

HALLOUMI FRIES

Chilli jam, yoghurt **v**

9.00

HOT HONEY GLAZED CHICKEN WINGS

Green onions, crispy shallots,
charred corn

9.00

CRISPY SQUID

Chilli & lime mayo

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, 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, Cashel blue, boiled free-range egg, crispy bacon

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 HOT FRIED CHICKEN BURGER

Dill crème fraiche, pickles, seasoned house fries

15.00

BEEF BRISKET SANDWICH

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

14.00

TRIO OF SLIDERS

16.00

One of each below, all served on a brioche bun with skin on fries.

BBQ PORK BELLY pork scratchings, crispy shallots

CHEESEBURGER jack cheese, streaky bacon, burger sauce

FISH FINGER crispy haddock, lettuce, tartare sauce

MAINS

NASHVILLE CHICKEN WAFFLES

Hot honey glaze, green onions, lime crème fraiche, crispy shallots
13.00

28-DAY AGED RUMP STEAK

Whisky peppercorn, herb roasted tomatoes, watercress, seasoned house fries **NGC**
23.00

CHILLI BEEF TAMALES

Cornbread crust, Texan ground beef chilli, smoked applewood, guacamole, pico de gallo, sour cream, house tortilla chips
13.00

COLD TOWN BEER BATTERED SCOTTISH HADDOCK

Beef dripping chips, tartar, crushed peas, grilled lemon
17.00

CAULIFLOWER STEAK

Harissa glaze, chimichurri, winter greens **VG**
12.00

SIDES

THE HUXLEY'S BAKED MAC & CHEESE

Fried onions, garlic crust **V**
6.50

SEASONED HOUSE FRIES **VG, NGC**

5.00

SRIRACHA COLESLAW **VG, NGC**

4.00

FINE BEANS

Garlic & chilli dressing **VG, NGC**
5.00

BEETROOT & FETA SALAD

Sherry vinegar reduction **V, NGC**
6.00

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.

