



the HUXLEY

OUR FAMOUS BREAKFAST

Served every day from 8am

SCAN THIS CODE to view the menu...



SMALL PLATES

ENJOY 3 FOR £23

(including any of our small loaded fries)

TEXAS TWINKIE

BBQ brisket, streaky bacon & cream cheese stuffed jalapeños **NGC**
9.50

HALLOUMI FRIES

Buffalo maple glaze, ranch, chives **v**
9.50

BEEF WELLINGTON TACOS

Beef brisket, puff pastry, dijon mayo, pickled mushrooms, crispy ham
10.50

MAPLE BBQ GLAZED CHICKEN WINGS

Green onions, crispy shallots
10

MAC & CHEESE BITES

Black garlic mayo, chives **v**
8.50

SCAMPI TACOS

Crispy monkfish, guacamole, pico de gallo, sriracha, coriander, lime
10

CREAMED CORN DIP

Warm tortilla chips, grilled jalapenos, sriracha, salsa **v**
8.50

PADRON PEPPERS

Whipped garlic tofu, chimichurri **VG, NGC**
8.50

SOUPS & SALADS

CHEESEBURGER SOUP

Rich beef & tomato broth, brioche & cheddar crouton, gherkin relish **NGC***
12.00

TOMATO & ROAST RED PEPPER SOUP

Warm cheddar & onion roll, chimichurri, basil **v, VG*, NGC***
9.50

COBB SALAD

House smoked chicken, blue cheese, boiled free-range egg, pancetta, ranch dressing **NGC**
16.00

SUPERFOOD SALAD

Quinoa, avocado, smoked almonds, cherry tomatoes, pickled mushrooms, radish, toasted seeds, chilli & garlic dressing **VG, NGC**
15.00

THE HUXLEY'S LOADED FRIES

Small 8.50 Large 16.00

HIGHLANDER

Haggis, whisky peppercorn sauce, chives

CHEESY

Smoked applewood, comté, cheese sauce, green onions **v, NGC**

BBQ PULLED PORK

Maple BBQ sauce, Monterey Jack cheese, pork scratchings, crispy shallots

V - VEGETARIAN

VG - VEGAN

NGC - NON-GLUTEN CONTAINING

*** : CAN BE MODIFIED TO CATER FOR RESPECTIVE DIETS**

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.

BURGERS & SANDWICHES

DOUBLE 3oz ANGUS BURGER

Streaky bacon, jack cheese, fried onions, burger sauce, seasoned house fries **NGC***
17.50

VEGAN BURGER

B12 patty, vegan cheese, lettuce, tomato, black garlic mayo, seasoned house fries **VG**
16.00

BBQ BRISKET SANDWICH

Monterey Jack, ranch, pickled red onion, watercress, rosemary focaccia, seasoned house fries **NGC***
17.00

NASHVILLE FRIED CHICKEN BURGER

Buffalo & maple glaze, ranch sauce, pickles, lettuce, seasoned house fries
17.50

CHEF'S SPECIALS

28-DAY AGED 225G RUMP STEAK 26.00

Whisky peppercorn, herb roasted tomato, watercress, seasoned house fries **NGC**

COLD TOWN BEER BATTERED SCOTTISH HADDOCK 19.50

Beef dripping chips, tartare, chippy sauce, crushed peas, grilled lemon

BUFFALO RANCH MAC & CHEESE 15.00

Crispy chicken skin, spring onion, crispy shallots, garlic bread

SIDES

SEASONED HOUSE FRIES **VG, NGC** 5.00

FENNEL, BEETROOT & FETA SALAD 6.50

Sherry vinegar reduction **v, NGC**

FINE BEANS 6.00

Garlic & chilli dressing **VG, NGC**

MAPLE ROASTED CARROTS 6.50

Toasted mixed seeds **VG, NGC**

TRIO OF SLIDERS

19.50

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

BBQ PULLED PORK

Pork scratchings, crispy shallots, chives

CHEESEBURGER

Jack cheese, streaky bacon, burger sauce

FISH FINGER

Crispy monkfish, lettuce, tartare sauce

DESSERTS

WARM DARK CHOCOLATE BROWNIE

Vanilla ice cream, candied pecans, toffee sauce **v, NGC**
9.00

PEANUT BUTTER & JELLY TART

Made using nut-free peanut butter!
Peanut butter mousse, strawberry sorbet, raspberries, strawberry jam **VG**
9.00

S'MORES SUNDAE

Chocolate & vanilla ice cream, torched meringue, chocolate biscuit, vanilla cream, chocolate sauce **v**
10.00

I.J MELLIS SCOTTISH CHEESE SELECTION

Homemade oatcakes, porridge crackers, grapes, tomato chutney **NGC**
14.00