

The Huxley

Cocktails Dining Lounge



The Huxley welcomes you with fabulously creative cocktails and dining
on Charlotte Street, the heart of Fitzrovia, London.

Nibbles

Smoked Almonds (v, vg)	6
Chilli Lemon Marinated Olives (v, vg)	6
Artisan Bread Basket (v, vg)	6
Bruschetta with Pan-Blistered Tomato & Garlic (v, vg)	7
Empanadas Beef or Spicy Vegetables (v, vg)	9
Crispy Tapioca Cubes with Homemade Chilli Jam, (v, vg)	9
Dressed crab Bruschetta with Mango Salsa	10

Small Plates

Crispy Bang-Bang Cauliflower (v, vg)	8
Chicken Croquettes with Sriracha Mayo	8
Vegetable & Cheese Croquettes with Sriracha Mayo (v, vg)	8
Patatas Bravas with Smoky Tomato Sauce & Citrus Aioli (v, vg)	8
Slow Cooked Bourbon Glazed Pork Belly	9
Calamari with Black Garlic & Lime Aioli	9
Harissa & Maple Glazed Chicken Skewers, (vgo)	9
Miso Glazed Baby Aubergine with Sesame Seeds, Fresh Chilli & Tahini (v, vg)	10
Gambas with Sicilian Lemon, Garlic & Chilli	11
	12

Sides

Fries (v, vg)	6
Grilled Padron Peppers (v, vg)	6
Watermelon, Feta, Cucumber & Black Olives Salad (v, vgo)	7
Steamed Seasonal Greens with Fresh Chilli (v, vg)	7
Crispy Kale Salad with Walnuts, Pomegranate & Shaved Parmesan (v, vgo)	9

Deserts

Vodka Lemon Sorbet (v, vg)	5
Selection of Homemade Ice Cream (v)	5
Margarita Tart (v)	6
Drunken Gingerbread & Cinnamon Ice Cream (v)	8

(v) - Vegetarian, (vg) - Vegan, (vgo) - Vegan Option Available

Summer Cocktails

12

Paloma; Tequila, Lime & Grapefruit Soda

Aperol Spritz; Aperol, Prosecco & Soda

Cucumber Collins; Cucumber, Gin, Lemon, Soda & cracked black pepper

Long Island Beach Iced Tea; Whitley Neill gin, Black Pepper, Tea, Orange & Pineapple Juice

The Huxley Cocktails

13.50

Bloody Mary Jane: Vodka, Lemon, Worcestershire Sauce, Tabasco, Salt, Pepper & Tomato Juice

Chilli Fire Margarita: Tequila, Cointreau, Agave, Lime Juice and Chilli

Margarita: Tequila, Cointreau Agave & Lime Juice

The Granddaddy Governor: Whiskey, Amaretto, Lemon & Pineapple Juice

Espresso Martini: Vodka, Coffee Liqueur & Espresso

Old fashioned: Bourbon, Bitter, Sugar & Orange

Manhattan: Rye Whiskey, Sweet Vermouth & Angostura

Daquiri: White Rum, Lime & Syrup

Cosmopolitan: Citrus Vodka, Cointreau, Lime & Cranberry Juice

Moscow mule: Vodka, Lime & Ginger Beer

Martini: Gin or Vodka & Dry Vermouth

Mojito: Mint, White Rum, Lime & Syrup

Red Wine

Gevrey Chambertin, Albert Bichot

Santenay - Albert Bichot

12.50 60

12.50 60

White Wine

Chablis - Albert Bichot

Santenay - Albert Bichot

11.50 55

11.50 55

Prosecco

Bacio Della Luna

9.00 45

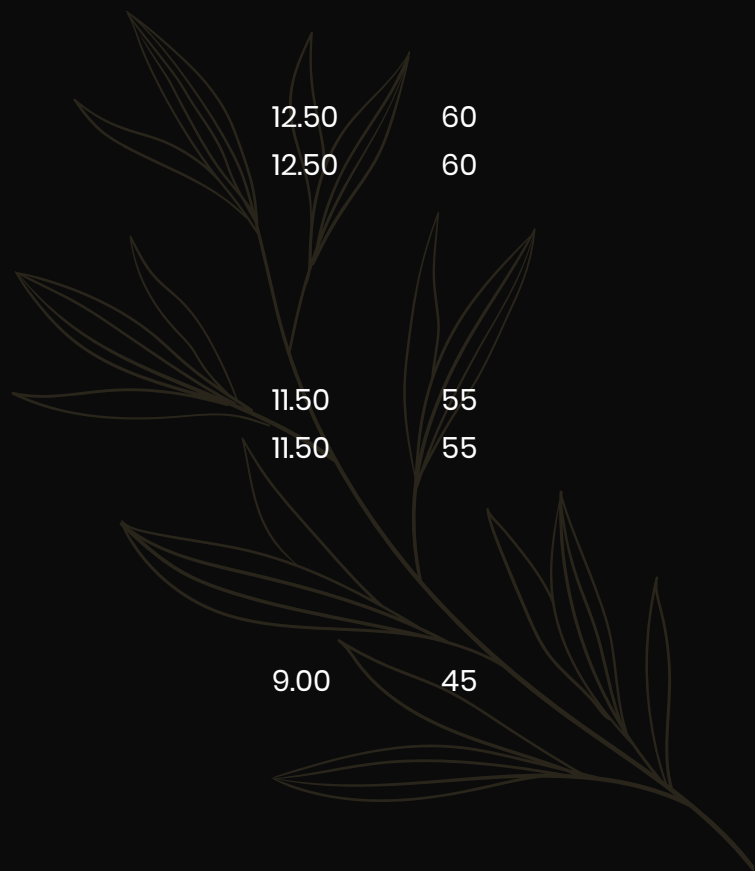
Champagne

Perrier-Jouet, Grand Brut

Deutz - Rose

90

120



Beer

Asahi Beer	5.50
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Soft Drinks

3.50

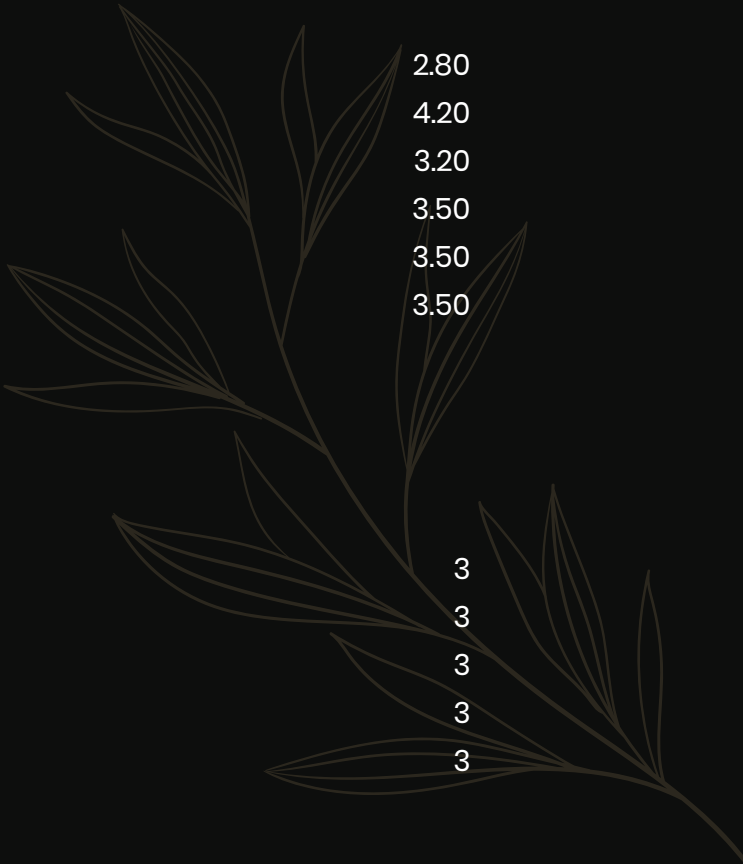
- Acqua Panna Mineral Water
- San Pellegrino Sparkling Water
- Coke
- Diet Coke
- FeverTree Ginger Beer
- FeverTree Ginger Ale
- FeverTree Lemonade
- FeverTree Soda
- FeverTree Tonic Water
- Three Cents Pink Grapefruit Soda

Coffee

Espresso	2.80
Double Espresso	4.20
Americano	3.20
Cappuccino	3.50
Latte	3.50
Flat White	3.50

Tea

English Breakfast	3
Lemongrass & Ginger	3
Earl Grey	3
Peppermint	3
Green Tea	3



Bourbon

Wild Turkey	4.50	8
Makers Mark	5.00	9

Gin

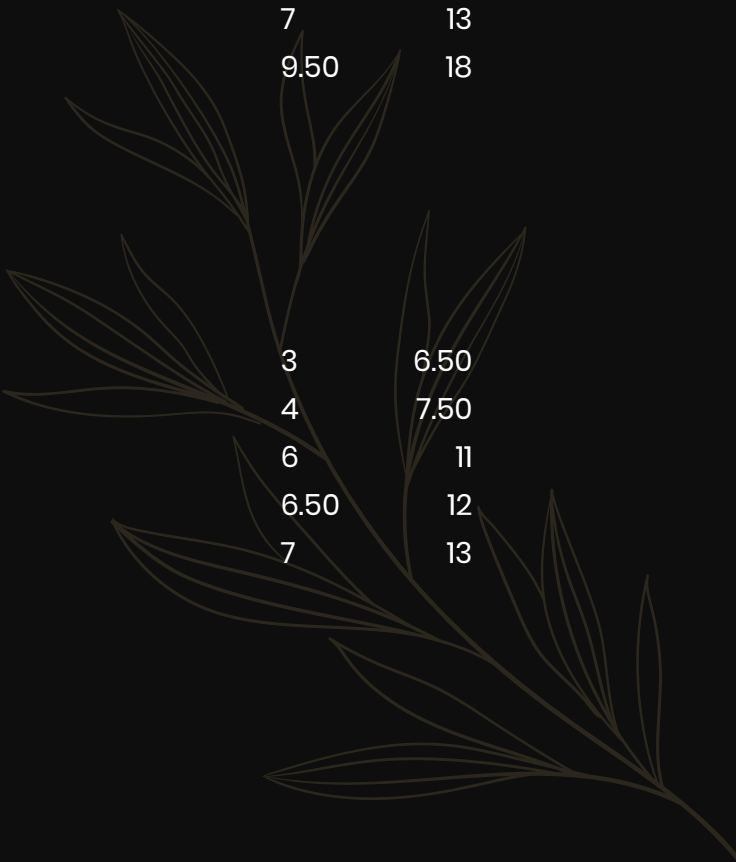
Beefeater	5	9.50
Whitley Neill	6	11.00
Bombay Sapphire	6	11.50
Tanqueray	6	11.50
Hendricks	7	13.00

Rum

Bacardi	5	9
Kraken	5	9
Koko Kanu	6	11
Wray & Nephew	7	13
Zacapa	9.50	18

Vodka

Whitley Neill	3	6.50
Absolute	4	7.50
Ketel One	6	11
Belvedere	6.50	12
Grey Goose	7	13



Whiskey

Chivas Twelve	4	8
Jamesons	4.50	8
Famous Grouse	4.50	8
Johnnie Walker Black Label	5	9
Wild Turkey	5	9
Glenfiddich	5.50	10
Glenlivet	6	11
Nikka Coffey	7.50	14
Johnnie Walker Gold Label	8	15
Macallan	11.50	22
Johnnie Walker Blue Label	20	39



Lunch Special (12pm - 3pm)

2 plates and a glass of house wine, beer or soft drink

15

Saturday Brunch (11am - 3pm)

2 Plates with Bottomless Cocktails & Prosecco 35

35

Happy Hour (3pm - 7pm)

2 for one all cocktails Drinks



www.thehuxley-ldn.com



[thehuxley.london](https://www.instagram.com/thehuxley.london)