



WINTER MENU

APERITIFS

Plum and cinnamon Martini, vodka, lime, cinnamon lime, plum liqueur, apple	£9
Loft Lift: Hendricks Gin, Elderflower, lemon, mint and prosecco	£9.50
Ayala Brut Majeur, Champagne	£9.90

Loft Bread with yeasted Netherend Farm butter	£3.50
Smoked almonds	£3.50
Olives £3.50	

STARTERS

Butternut squash soup with cheese toastie (v)	£6.50
King prawn, squid, asparagus, chilli & garlic,	£12
Tuna tartare, jalapeno chilli, avocado, cucumber, radish	£12
Seared king scallops, chorizo and garlic jam, toast	£14
Chicken liver parfait, Alsace smoked bacon, brioche, autumn berries	£9.50
Devon handpicked white crab, smoked salmon, peashoots, 1000 island dressing	£12
Marinated salmon taco, tomato and mango salsa	£10
Crispy duck with cucumber, watermelon, sprouts, coriander salad	£12
Roscoff onion tartlet, frisse, blackberries (v)	£8

MAIN COURSE

Iberico pork cutlet, king prawn, purple sprouting broccoli, chili and ginger	£22
Grilled 10oz ribeye steak, chips, onion, pepper sauce	£28
Roasted cornfed chicken, parmigiana, truffled macaroni cheese	£22
Aylesbury duck, smoked potato, avocado, jalapeno, crispy duck egg	£24
Barnsley lamb double chop, moussaka, feta, pea and mint	£22
Roasted Cod, spiced crab, devilled egg, cauliflower	£25
King scallops, langoustine, crab, sole, sorrel and chive veloute	£24
Buffalo ricotta, roasted beetroot, smoke & hive honey, carrots, sprout tops (v)	£16
New Forest mushroom risotto, crispy egg, chestnuts (v)	£16

SIDES

Carrots, yogurt, pomegranate	£4
Sautéed green beans, chilli & garlic	£3.90
Grilled long stem broccoli, aioli	£4.50
Thick hand cut chips	£3.95
French fries, Sriacha mayo	£3.95
Mashed potato	£3.50

Note: Service charge at 10% is added for tables of 8 or more. All gratuities are split between all staff.

Please advise if you have any dietary requirements or allergies before ordering.

We offer complementary filtered and purified still and sparkling water.



THE BEST INGREDIENTS

