



## MAIN MENU

### APERITIFS

Aperol Spritz	£8.50
Loft Lift: Hendricks Gin, elderflower, lemon, mint and prosecco	£9.50
Deutz Brut Classic NV, Ay, Champagne	£10
Still or Sparkling water	£3.50
Loft Bread with yeasted butter	£3.50
Smoked Almonds	£3.50
Olives	£3.50

### STARTERS

Chargrilled Portobello & Oyster mushrooms, blue cheese & garlic flatbread(V)	£7.50
King prawn, squid, asparagus, chilli and garlic	£12
Tuna tartare, jalapeno chilli, avocado, cucumber and radish	£12
King scallops, chorizo and garlic jam on toast	£14
Devon white crab, smoked salmon, pickled cucumber and tandoori yoghurt	£12
Crispy duck salad with Sesame dressing	£9.50
Bruschetta topped with Fresh tomato, basil, onion garlic, olive oil	£9
Chicken Caesar salad with aged parmesan	£9

### MAIN COURSE

Grilled calves liver, smoked bacon, caramelized onions and sage with mashed potato	£22
12oz New York flip Sirloin steak, pepper corn sauce and fries	£34
Aylesbury duck, smoked potato, avocado, jalapeno, crispy duck egg	£22
Saddle of Devon lamb, Mint New potatoes, asparagus	£25
Iberico pork cutlet, king prawn, purple sprouting broccoli, chili and ginger	£22
Roast BBQ monkfish, with heritage tomatoes salad	£24
Grilled South Coast halibut, pancetta, mushroom and artichokes	£24
Cauliflower steak, hispi cabbage, roast pumpkin and glazed blue cheese (v)	£25
Tarka dahl, grilled baby aubergine, flatbread, yoghurt, kale, pomegranate, poppadam (ve/Gf)	£16

### SIDES

French Style Peas	£4.50
Green Beans with chili & garlic	£4.00
Grilled long stem broccoli, aioli	£4.00
Thick hand cut chips	£3.50
French fries, Sriracha mayo	£3.00

Note: Service charge at 10% is added for tables of 8 or more.

All gratuities are split between staff.

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

SME HERTFORDSHIRE  
BUSINESS AWARDS  
RESTAURANT  
OF THE YEAR  
**2018**  
WINNER

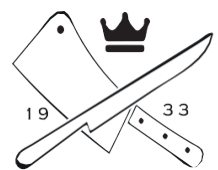
THE BEST INGREDIENTS



FREE-RANGE PORK  
sourced  
from



AUBREY ALLEN  
COVENTRY BUTCHER'S



BABY VEGETABLES  
AND HERBS  
grown by  
ALAN & SUE AT  
NURTURED  
IN NORFOLK



