

LOFT

Menu

APERITIFS

Aperol Spritz £9.50
Loft Lift: Hendricks Gin, elderflower, lemon, mint and Prosecco £10.50
Deutz Brut Classic NV, Ay, Champagne £10.00
Still or Sparkling water £3.50

NIBBLES

Loft Bread & butter £3.50
Smoked Almonds £3.50
Olives £3.50

STARTERS

Roast butternut squash soup, poached egg, Parmesan £9.00
Venison and black pudding Scotch egg £12.00
King scallops, chorizo, and garlic jam on toast £14.00
King Prawn, squid, asparagus, chilli, and garlic £12.00
Tuna Tartare, jalapeño chilli, avocado, cucumber and radish, pea shoots, lime £12.00
Devon white crab, smoked salmon, baby shoots, 1000 island dressing £12.00
Bbq short back ribs, spiced slaw, pickled ginger £9.00

MAINS

12oz Angus Beef 150 Days Corn Fed RIB-EYE steak with choice of any one sauce - £28
Diane sauce - A classic rich and creamy sauce with mushrooms, brandy, mustard, Worcestershire sauce
Garlic Chive and Butter sauce – A cream sauce with softened butter, minced garlic and chopped chives
Suggested sides.....Beer Batted Onion rings and French Fries

Lake District Lamb loin, rosemary and salted new potatoes, red wine jus £24
Suggested sides..... Roasted root veg and Green Beans with Shallots

Grilled calves' liver, smoked bacon, mushroom, and sage with mashed potato red wine jus £20
Suggested sides.....Beer Batted Onion rings and Green Beans with Shallots

Confit duck leg, braised cabbage, red wine jus, caramelised apples £22
Suggested sides.....Creamy Mash with caramelised onions and Roasted root veg

Pan fried Stoned Sea Bass, pea puree/herbed new potatoes, brown shrimp, butter sauce £20
Suggested sides.....Beer Batted Onion rings and Green Beans with Shallots

Grilled South Coast Halibut, pancetta, mushroom, and artichokes -£22
Suggested sides.....Hand cut chips

Roast Cornish Cod, mussels, curried saffron broth, samphire, buttered leeks - £18
Suggested sides.....Hand cut chips and Mixed salad

SIDES

French fries £3.50
Hand cut chips £3.50
Creamy Mash with saffron & coriander £4
Green beans with Shallots £3.50
Beer batted Onion Rings £3.50
Roasted root vegetables £3.50
Mix Salad served with roasted sesame dressing £4 * *Contains Nuts*

Please advise if you have any dietary requirements or allergies before ordering.
All gratuities are split between staff. Service charge at 10% is added for tables of 6 or more.

LOFT

Menu



STARTERS

- Roast butternut squash soup, poached egg, Parmesan (V) £9.00
Falafel, tomato salsa, beetroot houmous and Onion rings (V/Ve) £8
Chargrilled Portobello & Oyster mushrooms, & garlic flatbread (V/Ve/) £8
Camembert, fig and onion (V/GF) £7
Bruschetta topped with Fresh tomato, basil, onion garlic, olive oil(V/Ve/GF) £7.50
(Ve and GF Bruschetta bread available. Please mention during order)

MAINS

- Tarka dahl**, grilled baby aubergine, flatbread, yoghurt, kale, pomegranate (V) £16
Cauliflower steak, hispi cabbage, roast pumpkin and glazed blue cheese(V/GF) £16
Charred whole aubergine, wild garlic, and tomato salsa with sprout salad (V/Ve/GF) £16
Grilled celeriac, roasted fiat mushrooms, parsnip puree, pomegranate, watercress (V/Ve/GF) £16

SIDES

- New Potatoes (GF/V/Ve) £ 3.50
Creamy Mash with saffron & coriander (GF/V) £4
Green beans with Shallots (GF/V/Ve) £3.50
Roasted root vegetables (GF/V/Ve) £3.50
Mix Salad served with roasted sesame dressing (GF/V/Ve) £4 * *Contains Nuts*

V – Vegetarian
Ve – Vegan
GF – Gluten Free

Please advise if you have any dietary requirements or allergies before ordering.
All gratuities are split between staff. Service charge at 10% is added for tables of 6 or more.