

THE LOFT

SAMPLE MENU

Selection of bread
Butter, olive oil and vinegar

STARTERS

Tandoori Spiced cauliflower (VE)

Cauliflower marinated in aromatic tandoori spiced serve with fresh mixed salad, Mint
Chutney and lemon wedge

OR

Citrus Cured Salmon

Cured salmon infused with lemon and herbs serve with silky dill Crème fraiche, fennel
slaw and Black Rye Crisp

MAINS

Beef Steak

Grilled beef finished with Sea salt
Accompanied by roasted new potatoes, vine tomato, wild rocket and micro parmigiano
OR

Wild Mushroom Risotto (V)

Creamy carnaroli rice cooked with medley of mixed wild mushroom topped w and burrata

DESSERT

Selection of Artisanal British cheeses with grapes, chutneys, jam and crackers

WINE SELECTION

Luna Azul Sauvignon Blanc Central Valley, Chile | 12.5%

Expect a burst of passion fruit and guava from this delightful sauvignon blanc. A simple lifted
floral finish that is clean on the palate.

Merlot Central Valley, Chile | 13%

This attractive merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and
mouth filling with flavours of plum, sweet spice and a hint of chocolate.

