

# THE LOFT

## MENU

### STARTERS

#### Grilled Prawn Cocktail

Chargrilled prawns, avocado purée, crunchy gem lettuce, cherry tomato, marie rose sauce

Arancini (v)

OR

#### Wild Mushroom Arancini

Wild mushroom arancini, aged parmesan, truffle cream sauce

### MAINS

#### Slow Cooked Lamb Shank

Tender lamb shank, creamy sweet potato mash, glazed tender stem broccoli, lamb ju

OR

#### Harissa Marinated Aubergine (v)

Roasted harissa aubergine, spiced couscous, pomegranate salad, whipped feta mint coconut yoghurt

### 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.



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*\*Please note, menus are subject to change*