



Bar Bites . . . peckish?

The Loft Burger	£8.50
Made from prime aged Scottish beef, served with chunky, twice cooked chips. (Add cheese for 50p. Guinness & black treacle cured bacon for £1)	
Pan fried squid with chill, parsley and garlic	£7.00
The Loft Club Sandwich	£9.00
Guinness & black treacle cured bacon, lettuce, tomato and our homemade mayonnaise on <i>Il Mulino</i> ciabatta. Served with chunky twice-cooked Maris Piper chips.	
Choose your own bangers and mash, served with red wine jus and crisped shallots (Choose from wild venison and red wine, pork and leek, Brindisa chorizo or tomato and basil sausages (v))	£9.50
Homemade chicken liver pate, served with puy lentils, toast and onion marmalade	£7.00
Mange tout, green bean and organic baby leaf salad with roasted almonds(v)	£5.50
Served with an Arancini (mushroom and Tallegio cheese risotto ball) (v)	
also available as a main	£9.50
A Halloumi cheese, aubergine and heirloom tomato griddled stack served with a roasted red pepper sauce on a sweetcorn fritter (v)	£10.50
Shoestring Fries	£3.50
<i>Il Mulino</i> Ciabatta drizzled with olive oil	£1.50
Chunky twice cooked Maris Piper chips	£3.50
Garlic Ciabatta	£2.00

Bar Bits . . . something to pick at

Sharing dip platter:	£10.50
Flatbreads, crudités, meatballs and spicy chorizo served with our own houmous, babaganoush and taramasalata	
Veggie Sharing dip platter	£10.50
Flatbreads, crudités, homemade cheese balls, olives, served with our own Houmous, babaganoush and red pepper dip	
Hamish Johnston 3 Cheese Platter – please ask your server for this week’s selection	£9.00
Loft mix (cashews, peanuts, corn nuts and roasted pumpkin seeds)	£2.00
House stuffed and marinated olives	£2.00

We cannot guarantee the absence of nut traces in any of our dishes (especially the nuts), sorry about that.
A discretionary 12.5% service charge will be added to tables.