

# *The Loft*



## **WELCOME TO THE LOFT**

**WE PRIDE OURSELVES ON USING LOCAL SCOTTISH PRODUCE AND EVERY DISH IS DESIGNED AND PREPARED TO MAKE THE MOST OF THE ABUNDANCE OF FRESH LOCALLY SOURCED INGREDIENTS.**

**WE BELIEVE THAT EVERY CUSTOMER DESERVES TASTY FOOD NO MATTER WHAT DIETARY RESTRICTIONS THEY MAY HAVE.**

**OUR CHEFS CAN OFTEN SUBSTITUTE OR MODIFY INGREDIENTS IN EXISTING DISHES TO ACCOMMODATE THE NEEDS OF THOSE GUESTS WITH COMMON FOOD ALLERGIES SUCH AS THOSE TO GLUTEN, WHEAT, LACTOSE OR DAIRY.**

**IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES AND ARE CONCERNED ABOUT SUITABLE DISHES ON OUR MENU, PLEASE ASK A MEMBER OF OUR TEAM FOR ASSISTANCE.**

**WE HOPE YOU ENJOY YOUR MEAL...**

*Adrian & Nicoleta*

# LUNCH MENU

## SANDWICHES

*served with whole meal or gluten free bread, fresh salad and Doritos chips*

*Soup and Sandwich*

**£ 9.95**

*Ham and Monterey Jack Cheese*

**£ 7.75**

*Tuna Mayonnaise and Fresh Onion*

**£ 7.75**

*Scottish Smoked Salmon and Cream Cheese*

**£ 8.25**

*Prawn Marie Rose*

**£ 8.25**

*Coronation Chicken and Apple*

**£ 7.75**

*“Caprese Arugula”*

*Tomato, Buffalo Mozzarella & Arugula Leaves  
Basil Oil*

**£ 7.75**

*Chicken & Smoked Bacon ClubHouse Sandwich  
with Fries*

*Roast Chicken Breast, Smoked Bacon, Sliced  
Tomato, Letuce leaves, Mayonnaise*

**£ 11.95**

# LUNCH MENU

## BAKED POTATOES

*Prawn Marie Rose*

£ 7.95

*Tuna Mayonnaise and Fresh  
Red Onion*

£ 7.50

*Grated Cheddar Cheese and  
Baked Beans*

£ 7.35

*Coronation Chicken and  
Apple*

£ 7.95

*Grated Cheddar Cheese and  
Haggis*

£ 7.95

# LUNCH MENU

## STARTERS

*Soup of The  
Day  
Served with Crusty  
Artisan Bread and Butter*  
£ 5.95

*Marinated Mixed Olives with Crusty Rustic  
Bread, Olive Oil and Balsamic Glaze*  
£ 6.50

*Grilled Goats Cheese and Black Pudding  
Mixed Greens with Roasted Beets, Cherry  
Tomatoes, Pecan Nuts Fresh Blueberries, drizzled  
with Cranberry Vinaigrette*  
£ 8.75

*(This dish is available as a main course for £16.50)*

*Tower of Haggis, Neaps' & Tatties served with Whisky  
and Mushroom  
Cream Sauce and garnished with Fresh  
Watercress*  
£ 7.95

*(This dish is available as a main course for £14.95)*

## LUNCH MENU

### STARTERS

*Hot Smoked Salmon Caesar Salad with Cos Lettuce, Croutons, Parmesan Cheese, Cherry Tomatoes, Quail Egg & Caesar Dressing*

£ 8.95

*(This dish is available as a main course for £16.50)*

*Caprese Salad - Tomatoes, Buffalo Mozzarella and Arugula Leaves, dressed with Basil Oil and Balsamic Vinegar*

£ 7.75

*Almond Crusted Brie Wedges served with Dressed Salad Cherry Tomatoes and Cranberry Sauce*

£ 7.75

*Tender fried Calamari Strips, lightly dusted in a fine breadcrumb, served with Tartare sauce, Salad and Lemon*

£8.95

*Rabbit Terrine with Loire Valley Wine & Poultry Medallion, Salad, Beetroot & Horseradish Chutney, Oatcakes*

£8.50

## LUNCH MENU

### MAIN COURSES

*Red Wine Braised Scotch Beef Casserole cooked with root Vegetables and Portobello Mushrooms, topped with Puff Pastry served with Truffle Oil Mash and Seasonal Vegetables*

**£15.50**

*Beef Lasagne with Garlic Bread and tossed salad*

**£12.95**

*Battered or Panko Breaded Buckie Haddock served with Tartar Sauce, Mushy Peas and Chips*

**£14.95**

*Baked Chicken Fillet with Sweet Potato Puree Seasonal Vegetables, Roasted Cherry Tomatoes Gorgonzola & Mushroom Sauce*

**£16.95**

*Scottish Whole tail Breaded Scampi with Chips, Tartar Sauce and Mushy Peas*

**£14.95**

## MAIN COURSES

*Rabbit Leg Confit, Crushed Thyme Potatoes  
Palm Oil & Butter Sauteed Vegetables  
Creamy Mushroom & Dill Sauce*

**£18.50**

*Grilled Scottish Fillet of Salmon served with Creamy  
Mash Potato, Sautéed Vegetables, Bok Choy and Lemon-  
Tarragon & Capers Sauce*

**£17.50**

*Roasted Fillet of Highland Venison, Turnip mush  
Seasonal Vegetables Scalloped Potato & Tailor's Port-Sour  
Cherry Sauce*

**£20.95**

*North East Atlantic Cod Loin cooked in the oven.  
Served with Meuniere Sauce, Seasonal Vegetables  
Bok Choy, Baby Corn and Smoked Paprika Potatoes*

**£17.35**

## SIDE DISHES

*Onion Rings* **£3.95**

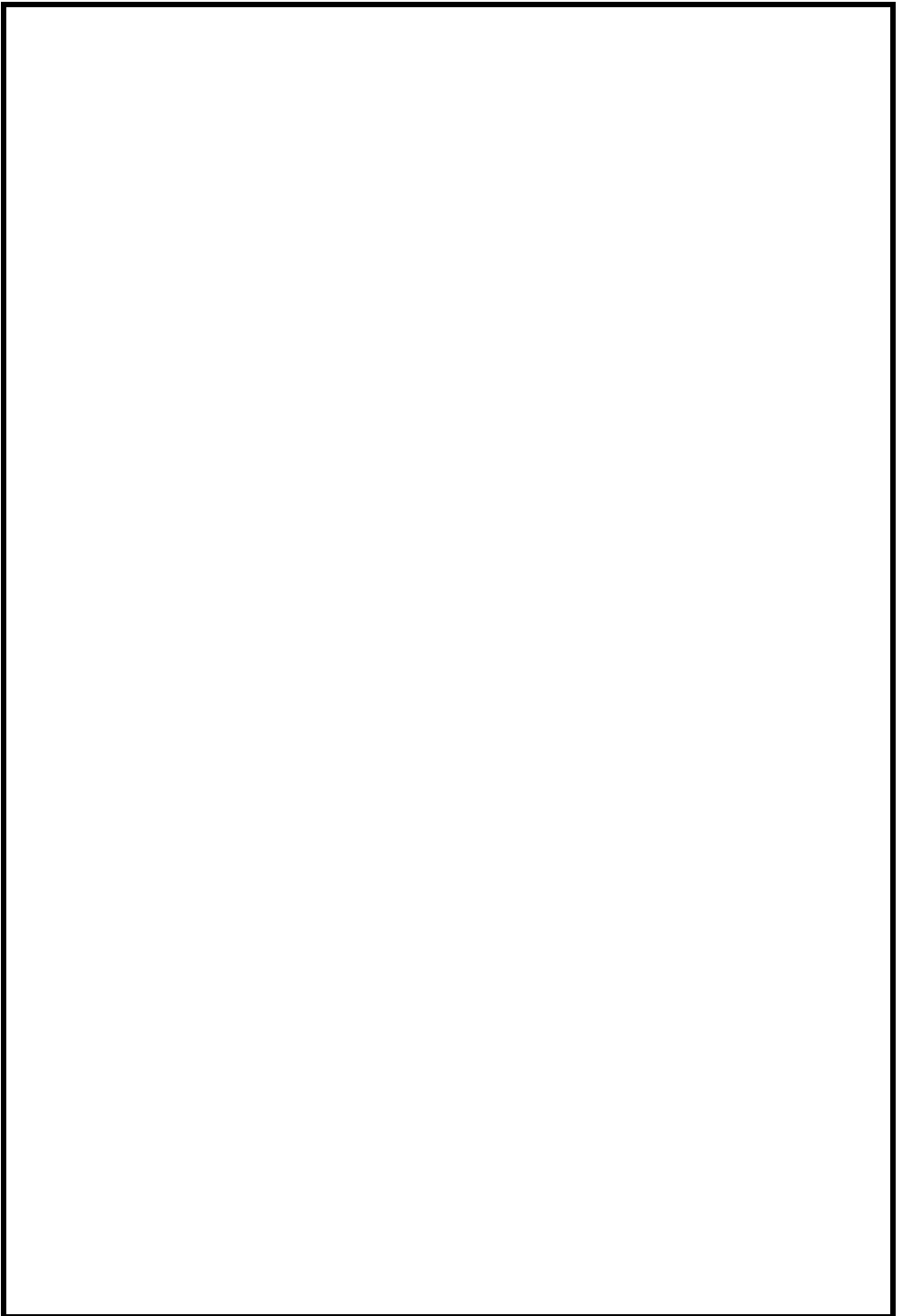
*Dish of Buttered Vegetables* **£5.95**

*French Fries* **£3.95**

*Chef's Garden Salad* **£6.95**

*Garlic Bread* **£3.50**

*Cheesy Garlic* **£3.75**





## DESSERTS

*Homemade Sticky Toffee Pudding with  
Steamed Dates served with Vanilla Ice  
Cream & Toffee Sauce*

£ 7.50

*Banoffee Pie in a Jar with Sweet Dulce de Leche  
Ripe Bananas & Fresh Whipped Cream, layered  
on a Cookie Crust*

£ 7.35

*Warm Apple Pie with Vanilla Ice Cream*

£ 7.50

*Chocolate Mousse Cake with Edradour Cream Liqueur  
and Fresh Cream*

£ 7.50

*Lavender-Infused & Wildflower  
Honey Crème Brûlée*

£ 7.95

*Selection of ice cream, Vanilla, Raspberry, Chocolate  
with your choice of topping*

£ 6.95

*3 Scoops of Passion Fruit Sorbet*

£ 6.95

*Cheese Platter served with Mango Chutney  
Grapes, Apples and Oatcakes*

£ 10.50

*Topping: Chocolate, Toffee, Raspberry, Mango, Pasion Fruit*

# CHILDREN'S MENU UP TO 10 YEARS

*Breaded Scampi with Chips  
and Mushy Peas*

£ 6.50

+

*Home Breaded Chicken Goujons with Chips  
and Beans*

£ 6.35

*Fresh Half Breaded or Battered Haddock with  
Chips and Mushy Peas*

£ 6.50

*Macaroni Cheese*

£ 5.95

*Tomato & Cheese Mini Pizza with Chips and  
Beans*

£ 6.25

*Two Scoops of Vanilla Ice Cream  
&  
Raspberry Coulis*

£ 4.50

*Chocolate Fudge Cake with Fresh Cream  
or*

*Vanilla Ice Cream*

£5.50

## TOASTED PANINIS

*With salad garnish and Doritos chips*

*Tuna Mayonnaise and Mozzarella melted*

£-7.95

*Bacon, Cranberry & Brie Cheese*

£-7.95

*Ham and Cheddar Cheese*

£-7.95

*Chicken Mayonnaise and diced Bacon*

£-8.30

*Tomato Mozzarella and Pesto*

£-7.95