

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

STARTERS

SOUP OF THE DAY

SERVED WITH CRUSTY ARTISAN BREAD & CV BUTTER

£ 6.50

MARINATED MIXED OLIVES WITH CRUSTED BREAD
OLIVE OIL & BALSAMIC GLAZE

£ 8.50

GARLIC BUTTER PESTO BRUSCHETTA WITH TOMATO & FIRE ROASTED
PEPPERS, CEDAR CHEESE & BALSAMIC GLAZ

£8.95

KEZIE HOT SMOKED CHICKEN CAESAR SALAD WITH PARMESAN CHERRY
TOMATOES, CROUTONS & MARINATED WHITE ANCHOVIES FILLET

£11.95

(THIS DISH IS AVAILABLE AS A MAIN COURSE FOR £20.95)

MARINATED ROLLMOPS HERRING FILLET ON KROMPIR BALKAN POTATO
SALAD WITH MIXED OLIVES, GHERKINS, MAYONNAISE, CHERRY
TOMATOES

£11.50

COLD WATER NORD ATLANTIC PRAWNS & SMOKED STEELHEAD TROUT
COCKTAIL ON AVOCADO WITH MIXED SALAD, MOOLI RADISHES, LEMON

£ 13.50

STARTERS

BURRATA DI PUGLIA CAPRESE SALAD WITH TOMATOES, BURRATA DE PUGLIA CHEESE, ARUGULA LEAVES, DRESSED WITH BASIL OIL & BALSAMIC VINEGAR

£10.50

GRILLED GOATS CHEESE & BLACK PUDDING, MIXED GREENS, CHERRY TOMATOES, HALVES WALNUT, DRIZZLED WITH CRANBERRY VINAIGRETTE

£ 11.50

(THIS DISH IS AVAILABLE AS A MAIN COURSE FOR £19.95)

ALMOND CRUSTED BRIE WEDGES WITH DRESSED SALAD & CRANBERRY SAUCE

£10.50

WILD BOARD TERRINE WITH PLUMS, OATCAKES, CRISPY SALAD, SWEET CUCUMBER CHUTNEY WITH ONIONS, APPLES & MINT

£10.50

PINEAPPLE CUT SALT & PEPPER FRIED CALAMARI, LIGHTLY DUSTED IN FINE BREADCRUMBS WITH TARTARE SAUCE, LEMON & SALAD

£11.50

TOWER OF HAGGIS, NEEPS & TATTIE WITH EDRA DOUR WHISKY & MUSHROOM CREAM SAUCE

£ 10.50

(THIS DISH IS AVAILABLE AS A MAIN COURSE FOR £17.50)

MAIN COURSES

**“KYDONATO” –WILD VENISON, DUCK, PHEASANT & QUINCES STEW
SERVED IN RUSTIC BREAD BOWL WITH SEASONAL VEGETABLES &
ROASTED POTATOES**

£22.95

**OVEN ROASTED PINK GRESSINGHAM DUCK FILLET WITH ROSETTE
POMMES ANNA POTATO, PORCINI MUSHROOM ARANCINI & MADEIRA -
PRUNE SAUCE**

£25.95

**PERTSHIRE RUMP OF LAMB WITH PARSNIP MASH, BLACK CHERRY &
MINT SAUCE, ASSORTED VEGETABLES & ROASTED VINE CHERRY
TOMATOES**

£23.95

**BAKED CHICKEN FILLET WITH SWEET POTATO PUREE, BUTTER
SAUTEED VEGETABLES, GORGONZOLA & MUSHROOM SAUCE**

£20.95

BEEF LASAGNA WITH GARLIC BREAD AND TOSSED SALAD

£18.50

BEETROOT, WALNUT AND GOAT CHEESE TORTELLONI

£18.50

MAIN COURSES

**SCOTTISH WHOLETAIL BREADED SCAMPI WITH
CHIPS, TARTAR SAUCE, & GARDEN PEAS**

£18.95

**BATTERED OR PANKO BREADED BUCKIE HADDOCK WITH
TARTARE SAUCE, GARDEN PEAS, & CHIPS**

£19.50

**SKIN ON NORTHEAST ATLANTIC COD LOIN COOKED IN THE OVEN WITH
'MEUNIERE' SAUCE, SEASONAL VEGETABLES, BOK CHOY, BABY CORN, &
SMOKED PAPRIKA POTATOES**

£22.95

**ROASTED FILLET OF HIGHLAND VENISON WITH SEASONAL VEGETABLES
SCALLOPED POTATO & TAYLOR'S PORT-SOUR CHERRY SAUCE.**

£25.95

**8OZ. CHAR- GRILLED 36 - DAY MATURED ABERDEEN ANGUS
SIRLOIN STEAK, GRILLED TOMATO, MUSHROOM, CHIPS & BLACK
PEPPERCORN SAUCE**

£33.99

**8OZ. CHAR- GRILLED 36-DAY MATURED ABERDEEN ANGUS RIB-EYE STEAK,
GRILLED TOMATO, MUSHROOM, CHIPS & BLACK PEPPERCORN SAUCE**

£34.99

**20OZ. CHAR-GRILLED 30-DAY MATURED SCOTCH T-BONE STEAK
GRILLED TOMATO, MUSHROOM, CHIPS & BLACK PEPPERCORN SAUCE**

£39.99

SIDE DISHES

ONION RINGS £5.95

FRENCH FRIES £5.50

GARLIC BREAD £4.50

CHEESY GARLIC £4.95

CHEF'S GARDEN SALAD £8.95

DISH OF BUTTERED VEGETABLES £8.50

BASCHET WITH ARTISAN BREAD & BUTTER £6.50

DESSERTS

THE LOFT TIRAMISU SAVARIN

£9.50

BELGIAN CHOCOLATE & CARAMEL PYRAMID

£9.50

**HOMEMADE STICKY TOFFEE PUDDING WITH STEAMED DATES WITH
VANILLA ICE CREAM & TOFFEE SAUCE**

£9.50

WARM APPLE PIE WITH VANILLA ICE CREAM

£9.50

**FLAMBÉ LAVENDER-INFUSED & WILDFLOWER HONEY
CRÈME BRULE**

£10.50

**SELECTION OF ICE CREAM
VANILLA, RASPBERRY, CHOCOLATE WITH YOUR CHOICE OF TOPPING**

£9.50

3 SCOOPS OF MANGO SORBET WITH SICILIAN LEMON

£9.50

**CHEESE PLATTER, WITH MANGO CHUTNEY,
GRAPES, APPLES AND OATCAKES**

£15.95

TOPPING: CHOCOLATE, TOFFEE, RASPBERRY, PASION FRUIT

CHILDREN'S MENU

BREADED SCAMPI WITH CHIPS & GARDEN PEAS

£8.50

**HAND CUT CRISPY CHICKEN BITES IN A LIGHT CRISPY BATTER
WITH CHIPS & BEANS**

£8.50

**FRESH HALF BREADED OR BATTERED HADDOCK WITH CHIPS &
GARDEN PEAS**

£8.95

TOMATO AND CHEESE MINI PIZZA WITH CHIPS & BEANS

£8.50

MACARONI CHEESE

£8.50

TWO SCOOPS OF VANILLA ICE CREAM & RASPBERRY COULIS

£5.95

CHOCOLATE FUDGE CAKE WITH RASPBERRY ICE CREAM

£ 6.50