

# *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 & Nicoletta*

## STARTERS

*Marinated Mixed Olives with Crusted Bread  
Olive Oil and Balsamic Glaze*

**£ 7.50**

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

**£ 9.85**

*Avocado, Prawns & Smoked Salmon Cocktail on  
Arugula & Baby Spinach Salad*

**£ 9.95**

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

**£ 8.99**

*(This dish is available as a main course for £17.50)*

*Tower of Haggis, Neeps & Tatties served with Whisky and  
Mushroom Cream Sauce and garnished with Fresh Watercress*

**£ 8.75**

*(This dish is available as a main course for £15.99)*

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

**£ 9.95**

*(This dish is available as a main course for £17.99)*

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

**£ 8.50**

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

**£8.50**

*Tender Fried Calamari, Lightly Dusted in Fine Breadcrumbs  
Served with Tartare Sauce, Lemon & Salad*

**£8.99**

## 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*

**£17.50**

*Perthshire Rump of Lamb with Parsnip Mash, Black Cherry and Mint Sauce, Assorted Vegetables and Roasted Vine Cherry Tomatoes*

**£21.99**

*Battered or Panko Breaded Buckie Haddock Served with Tartare Sauce, Garden Peas and Chips*

**£16.95**

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

**£19.50**

*Scottish Wholetail Breaded Scampi with Chips, Tartar Sauce and Garden Peas*

**£16.50**

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

**£19.50**

## MAIN COURSES

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

**£19.99**

*Roasted Fillet of Highland Venison, Turnip Mash, Seasonal Vegetables Scalloped Potato and Taylor's Port-Sour Cherry Sauce.*

**£22.99**

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

**£19.50**

*Beef Lasagna with Garlic Bread and Tossed Salad*

**£14.99**

*Char-Grilled 8oz. Scotch Beef Sirloin Steak, Grilled Tomato Mushroom, Onion Rings, Chips, Black Peppercorn Sauce*

**£30.99**

## Side Dishes

*Onion Rings* **£4.99**

*Garlic Bread* **£3.99**

*Dish of Buttered Vegetables* **£6.99**

*French Fries* **£4.99**

*Cheesy Garlic* **£4.50**

*Chef's Garden Salad* **£8.50**

## DESSERTS

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

**£8.25**

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

**£ 7.99**

*Warm Apple Lattice Pie with Vanilla Ice Cream*

**£ 8.50**

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

**£ 7.99**

*Lavender-Infused & Wildflower  
Honey Crème Brûlée*

**£ 8.50**

*Selection of Ice Cream  
Vanilla, Raspberry, Chocolate with Your Choice of Topping*

**£ 7.99**

*3 Scoops of Passion Fruit Sorbet*

**£ 7.99**

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

**£ 12.95**

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

## CHILDREN'S MENU

*Breaded Scampi with Chips and Garden*

*Peas*

**£ 7.50**

*Home Breaded Chicken Goujon with Chips and*

*Beans*

**£ 6.95**

*Fresh Half Breaded or Battered Haddock with Chips and*

*Garden Peas*

**£ 7.50**

*Tomato and Cheese Mini Pizza with Chips and Beans*

**£ 7.50**

*Macaroni Cheese*

**£ 6.50**

*Two Scoops of Vanilla Ice Cream and Raspberry*

*Coulis*

**£4.95**

*Chocolate Fudge Cake*

*with Fresh Cream or Vanilla Ice Cream*

**£ 5.95**