

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

£ 7.50

Tuna Mayonnaise and Fresh Onion

£ 7.50

Scottish Smoked Salmon and Cream Cheese

£ 7.95

Prawn Marie Rose

£ 7.95

Coronation Chicken and Apple

£ 7.50

“Caprese Arugula”

*Tomato, Buffalo Mozzarella & Arugula Leaves
Basil Oil*

£ 7.50

*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*
£ 8.50

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

*Tower of Haggis, Neaps' & Tatties served with Whisky
and Mushroom
Cream Sauce and garnished with Fresh
Watercress*
£ 7.50

(This dish is available as a main course for £13.50)

LUNCH MENU

STARTERS

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

£ 8.50

(This dish is available as a main course for £15.50)

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

£ 7.50

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

£ 7.50

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

£8.50

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

£14.50

Beef Lasagne with Garlic Bread and tossed salad

£12.95

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

£13.95

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

£16.75

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

£13.95

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*

£16.95

*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*

£16.95

SIDE DISHES

Onion Rings **£3.95**

French Fries **£3.75**

Garlic Bread **£3.50**

Cheesy Garlic **£3.75**

Dish of Buttered Vegetables **£5.95**

Chef's Garden Salad **£6.95**

DESSERTS

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

£ 6.95

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

£ 6.75

Warm Apple Pie with Vanilla Ice Cream

£ 6.95

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

£ 6.95

*Lavender-Infused & Wildflower
Honey Crème Brûlée*

£ 7.50

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

£ 6.50

3 Scoops of Passion Fruit Sorbet

£6.50

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

£ 9.75

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*

£ 3.50

*Chocolate Fudge Cake with Fresh Cream
or*

Vanilla Ice Cream

£4.95

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