



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

SANDWICHES

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

SOUP & SANDWICH

£14.95

HAM & CHEDDAR CHEESE

£ 9.95

TUNA MAYONNAISE & FRESH ONION

£10.95

SMOKED STEELHEAD TROUT & CREAM CHEESE

£11.95

PRAWN MARIE ROSE

£11.95

TOMATO & CHEDDAR CHEESE

£ 9.95

**CHICKEN & BACON CLUB HOUSE SANDWICH WITH FRIES
ROAST CHICKEN BREAST, SMOKED BACON, SLICED
TOMATO, LETTUCE LEAVES, MAYONNAISE**

£15.95

BAKED POTATOES

PRAWN MARIE ROSE

£11.95

TUNA MAYONNAISE & FRESH RED ONION

£10.95

GRATED CHEDDAR CHEESE & BAKED BEANS

£9.50

GRATED CHEDDAR CHEESE & HAGGIS

£10.95

STARTERS

SOUP OF THE DAY
SERVED WITH CRUSTY ARTISAN BREAD & BUTTER
£ 6.50

MARINATED MIXED OLIVES WITH CRUSTED BREAD
OLIVE OIL & BALSAMIC GLAZE
£ 8.50

GARLIC BUTTER PESTO BRUSCHETTA WITH TOMATOES &
FIRE ROASTED PEPPERS, CEDAR CHEESE & BALSAMIC
GLAZE
£8.95

BURRATA CAPRESE SALAD WITH CHERRY TOMATOES
BURRATA DI PUGLIA CHEESE, ARUGULA LEAVES
DRESSED WITH BASIL OIL & BALSAMIC VINEGAR
£10.50

GRILLED GOATS CHEESE & BLACK PUDDING
MIXED GREENS, RED BEETROOT, TOMATOES, HALVES
WALNUTS, DRIZZLED WITH CRANBERRY VINAIGRETTE
£ 11.50
(THIS DISH IS AVAILABLE AS A MAIN COURSE FOR £19.95)

KEZIE HOT SMOKED CHICKEN CAESAR SALAD WITH
PARMESAN, CHERRY TOMATOES, CROUTONS & MARINATED
WHITE ANCHOVIES FILLETS
£11.50
(THIS DISH IS AVAILABLE AS A MAIN COURSE FOR £20.95)

STARTERS

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

£ 13.50

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

£11.50

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

£11.50

**ALMOND CRUSTED BRIE WEDGES WITH DRESSED SALAD
CHERRY TOMATOES & CRANBERRY SAUCE**

£ 10.50

**WILD BOAR TERRINE WITH PLUMS, OATCAKES, CRISPY
SALAD, SWEET CUCUMBER CHUTNEY WITH ONIONS,
APPLES**

£10.50

**TOWER OF HAGGIS, NEEPS & TATTIES WITH EDRADOUR
WHISKY & MUSHROOM CREAM SAUCE**

£ 10.50

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

MAIN COURSE

“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

BAKED CHICKEN FILLET WITH SWEET POTATO PUREE SEASONAL VEGETABLES, GORGONZOLA & MUSHROOM SAUCE

£20.95

ROASTED FILLET OF HIGHLAND VENISON WITH SEASONAL VEGETABLES, SCALLOPED POTATO & TAILOR’S PORT-SOUR CHERRY SAUCE

£25.95

BEETROOT, WALNUT AND GOAT CHEESE TORTELLONI

£18.50

BEEF LASAGNA WITH GARLIC BREAD AND TOSSED SALAD

£18.50

MAIN COURSE

**SKIN ON NORTHEAST ATLANTIC COD LOIN WITH
SEASONAL VEGETABLES, BOK CHOY & SMOKED PAPRIKA
POTATOES & MEUNIERE SAUCE**

£22.95

**BATTERED OR PANKO BREADED BUCKIE HADDOCK WITH
TARTAR SAUCE, GARDENS PEAS AND CHIPS**

£19.50

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

£18.95

**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**

£35.99

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

£39.99

SIDE DISHES

ONION RINGS £5.99

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 BRED & BUTTER £6.50

DESSERTS

THE LOFT TIRAMISU SAVARIN

£ 9.50

BELGIAN CHOCOLATE & CARAMEL PYRAMID

£ 9.50

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

£ 9.50

WARM APPLEPIE WITH VANILLA ICE CREAM

£ 9.50

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

£10.50

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

£ 9.50

**3 SCOOPS OF MANGO SORBET WITH SICILIAN LEMON
SAUCE**

£9.50

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

£15.95

**TOPPING: CHOCOLATE, TOFFEE, RASPBERRY, PASION
FRUIT, PISTACHIO,**

CHILDREN'S MENU UP TO 10 YEARS

BREADED SCAMPI WITH CHIPS AND GARDENS PEAS
£8.50

**HAND CUT CRISPY CHICKEN BITES IN A LIGHT
CRISPY BATTER WITH CHIPS AND BEANS**
£8.50

**FRESH HALF BREADED OR BATTERED HADDOCK
WITH CHIPS AND GARDENS PEAS**
£ 8.95

MACARONI CHEESE WITH GARLIC BREAD
£8.50

TOMATO & CHEESE MINI PIZZA WITH CHIPS AND BEANS
£ 8.50

**TWO SCOOPS OF VANILLA ICE CREAM & RASPBERRY
COULIS**
£ 5.95

CHOCOLATE FUDGE CAKE WITH RASPBERRY ICE CREAM
£6.50

TOASTED CIABBATA

WITH SALAD GARNISH AND DORITOS CHIPS

TUNA MAYONNAISE AND MOZZARELLA MELTED.

£10.95

BACON, CRANBERRY & BRIE CHEESE

£11.95

HAM AND CHEDDAR CHEESE

£9.50