

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

SANDWICHES

*served with wholemeal or gluten free bread,
fresh salad and crisps*

Soup and Sandwich

£ 8.50

Tuna Mayonnaise and Fresh Onion

£ 6.75

Scottish Smoked Salmon and Cream Cheese

£ 6.95

Prawn Marie Rose

£ 6.95

Coronation Chicken and Apple

£ 6.95

“Caprese Arugula” -Tomato, Buffallo, Mozzarella,
Arugula Leavs, Basil Oil

£ 6.75

BAKED POTATOES

Prawn Marie Rose

£ 6.95

Tuna Mayonnaise and Fresh Red Onion

£ 6.95

Grated Cheddar Cheese and Baked Beans

£ 6.75

Coronation Chicken and Apple

£ 6.95

Grated Cheddar Cheese and Haggis

£ 6.95

STARTERS

Soup of The Day
Served with crusty bread and butter
£ 4.75

Marinated Mixed Olives with Crusty Bread, Olive Oil and
Balsmaic Glaze
£ 4.95

Grilled Goats Cheese and Stornoway Black Pudding,
Mixed Greens with Roasted Beets, Cherry Tomatoes, Pecan Nuts,
Fresh Blackberries, drizzled with Cranberry Vinaigrette
£ 7.95
(This dish is available as a main course for £13.95)

Tower of Haggis, Neeps & Tatties served with Whisky and Mushroom
Cream Sauce and garnished with Fresh Watercress
£ 6.75
(This dish is available as a main course for £11.95)

Hot Smoked Salmon Caesar Salad with Cos Lettuce, Croutons,
Parmesan Cheese, Cherry Tomatoes, Quail Egg & Caesar Dressing
£ 6.95
(This dish is available as a main course for £12.50)

Caprese Salad - Beefsteak Tomatoes, Buffalo Mozzarella and
Arugula Leaves, dressed with Basil Oil and Balsamic Vinegar
£ 6.75

Almond Crusted Brie Wedges served with Dressed Salad,
Cherry Tomatoes and Cranberry Sauce
£ 6.75

MAIN COURSES

Red Wine Braised Steak Pie cooked with root
Vegetables and Portobello Mushrooms, topped with
Puff Pastry served with Truffle Oil Mash and Seasonal
Vegetables

£12.95

Pasta of the Day
(Please ask your server for details)

£11.95

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

£12.95

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

£15.50

Scottish Wholetail Breaded Scampi with Chips, Salad,
Tartar Sauce and Mushy Peas

£12.95

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

£15.95

Roasted Fillet of Highland Venison, Turnip mush, Seasonal Vegetables
Gratin Dauphinoise Potato, Port-Sour Cherry Sauce

£20.95

Norh East Atlantic Cod Loin cooked in the oven, served with
Menuiere Sauce, Seasonal Vegetables and Smoked Paprika
Potatoes

£15.50

SIDE DISHES

Onion Rings	£ 3.50	Garlic Bread	£ 3.15	Rocket & Parmesan Salad	£ 4.50
French Fries	£ 2.50	Cheesy Garlic Bread	£ 3.50	Dish of Buttered Vegetables	£ 4.75
		Chef's Salad	£ 4.50		

DESSERTS

Homemade Sticky Toffee Pudding with Fresh Dates
served with Vanilla Ice Cream and Toffee Sauce
£ 6.50

Banoffee Pie in a Jar with Sweet Dulce de Leche, Ripe Bananas
and Fresh Whipped Cream, layered on a Cookie Crust
£ 5.95

Warm Apple Pie with Vanilla Ice Cream
£ 6.25

Chocolate Mousse Cake with Edradour Cream Liqueur and Fresh Cream
£ 6.50

Lavender & Wildflower Honey Crème Brûlée
£ 6.50

Selection of ice cream, Vanilla, Raspberry, Chocolate with your choice of
topping
£ 6.00

Cheese Platter served with Mango Chutney, Grapes,
Apples and Oatcakes
£ 7.95

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

CHILDREN'S MENU UP TO 10 YEARS

Breaded Scampi with Chips and Salad

£ 5.95

Home Breaded Chicken Goujons with Chips and
Salad

£ 5.95

Fresh Half Breaded or Battered Haddock with Chips and Salad

£ 5.95

Macaroni Cheese

£ 5.75

Tomato & Cheese Mini Pizza with Chips

£ 5.95

Please let us know if you require extra vegetables or mushy peas

Two Scoops of Vanilla Ice Cream and Raspberry Coulis

£ 2.95

Chocolate Fudge Cake with fresh Cream or Vanilla Ice Cream

£4.95

DRINKS

Cup of Tea		£ 2.20
Espresso	Single	£ 2.00
	Double	£ 2.20
Americano	Regular	£ 2.20
	Large	£ 2.40
Latte	Regular	£ 2.40
	Large	£ 2.80
Cappuccino	Regular	£ 2.40
	Large	£ 2.80
Still or Sparkling Water	330 ml	£ 1.80
	1 liter	£ 3.50
Coca Cola or Diet Coke	330 ml	£ 1.90
Fanta Orange	330 ml	£ 1.90
Irn Bru	330 ml	£ 1.90
Fentimans - <i>Ginger Beer, Victorian Lemonade, Rose Lemonade, Wild English Elderflower, Mandarin & Seville Orange Jigger</i>	275 ml	£ 2.50
Britvic - <i>Tonic Water, Ginger Ale, Orange or Cranberry</i>	160 ml	£ 1.90
San Pellegrino - <i>sparkling orange or lemon</i>	330 ml	£ 1.90
Schweppes - <i>Soda Water, Tonic Water, Lemonade</i>	200 ml	£ 1.90