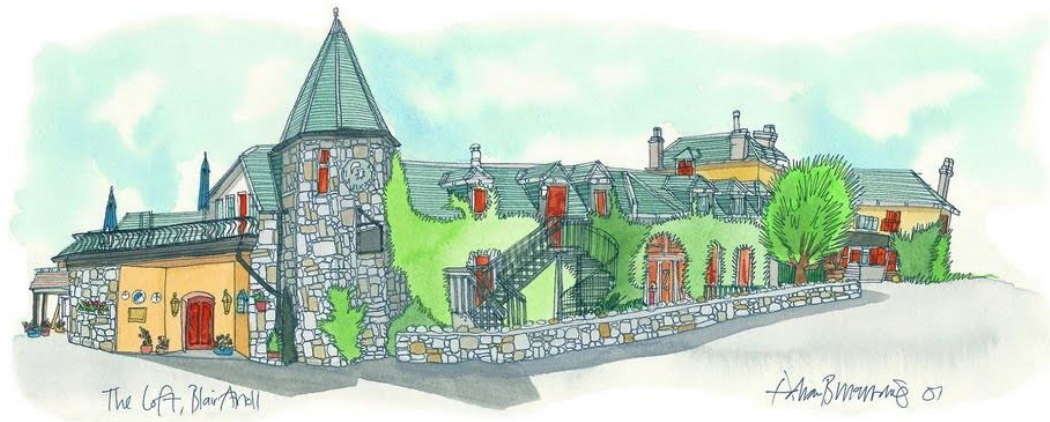


The Loft



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

£ 6.50

*Rabbit Terrine with Loire Valley Wine & Poultry
Medalion, Salad, Beetroot & Horseradich Chutney, Oatcakes*

£ 8.50

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

£ 8.50

*Grilled Goats Cheese and Black Pudding
Mixed Greens with Roasted Golden 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, Neeps & Tatties served with Whisky and
Mushroom Cream Sauce and garnished with Fresh Watercress*

£ 7.50

(This dish is available as a main course for £13.95)

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

£ 8.50

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

*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 Fine Breadcrumbs
Served with Tartare Sauce, Lemon & Salad*

£8.50

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

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

£17.95

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

£13.95

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

£16.75

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

£13.95

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

MAIN COURSES

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

£18.50

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

£20.95

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

£16.95

Beef Lasagne with Garlic Bread and Tossed Salad

£12.95

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

£24.95

Side Dishes

Onion Rings **£3.95**

Garlic Bread **£3.50**

Dish of Buttered Vegetables **£5.95**

French Fries **£3.75**

Cheesy Garlic **£3.75**

Chef's Garden Salad **£6.95**

DESSERTS

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

£ 6.95

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

£ 6.75

Warm Apple Lattice Pie with Vanilla Ice Cream

£ 6.95

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

£ 6.95

*Lavender-Infused & Wildflower
Honey Crème Brule*

£ 7.50

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

£ 6.50

3 Scoops of Mango or 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

*Breaded Scampi with Chips and
Mushy Peas*

£ 6.50

*Home Breaded Chicken Coujon with Chips
and Beans*

£ 6.35

*Fresh Half Breaded or Battered Haddock with Chips
and Mushy Peas*

£ 6.50

Tomato and Cheese Mini Pizza with Chips and Beans

£ 6.25

Macaroni Cheese

£ 5.95

*Two Scoops of Vanilla Ice Cream and
Raspberry Coulis*

£3.75

Chocolate Fudge Cake with fresh Cream or Vanilla Ice Cream

£ 4.95

COFFEE

<i>Cup of Tea</i>		£ 2.20
<i>Espresso</i>	Double	£ 2.60
	Regular	£ 2.40
<i>Cappuccino</i>	Large	£ 2.80
	Regular	£ 2.40
<i>Americano</i>	Large	£ 2.80
	Regular	£ 2.20
	Large	£ 2.40
Single		£ 2.20

DRINKS

<i>Still or Sparkling Water</i>	330 ml	£ 1.80
	1 liter	£ 3.50
<i>Diet Coke</i>	330 ml	£ 1.90
<i>Coca Cola</i>	330 ml	£ 2.20
<i>Fanta Orange</i>	330 ml	£ 1.90
<i>Irn Bru</i>	330 ml	£ 1.90
<i>Frobishers</i> -Apple,Orange Cranberry, Tomato	250 ml	£ 2.70
<i>Appletiser</i>	275 ml	£ 2.70
<i>Fentimans</i> -Ginger Beer, Rose Lemonade, Wild English Elderflower.	275 ml	£ 2.70
<i>San Pellegrino</i> - sparkling orange or lemon	330 ml	£ 1.90
<i>Fever Tree</i> -Soda Water, Tonic Water, Lemonade	200 ml	£ 2.50
<i>Bottle Green sparkling presse</i> -Ginger&Lemongrass,250 ml		£ 2.70
Crisp Apple, Raspberry Lemongrass.		