

# *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*

**£ 8.50**

*Marinated Rollmops Herring Fillet on Krompir Balkan Potato Salad with  
Mixed Olive, Gherkins, Quail Eggs, Mayonnaise, Cherry Tomatoes*

**£ 10.95**

*Cold Water Nord Atlantic Prawns & Smoked Steelhead Trout  
Cocktail on Avocado, Arugula & Baby Spinach Salad, Lemon, Cherry  
Tomatoes.*

**£ 12.95**

*Burrata Caprese Salad- Cherry Tomatoes, Burrata de Puglia Cheese,  
8d Arugula Leaves, dressed with Basil Oil and Balsamic Vinegar*

**£10.50**

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

**£9.95**

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

**£10.95**

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

**£ 10.50**

*Tower of Haggis, Neeps & Tatties with Edradour Whisky and Mushroom  
Cream Sauce*

**£ 9.95**

*(This dish is available as a main course for £17.95)*

*Grilled Goats Cheese and Black Pudding, Mixed Green with Cherry  
Tomatoes, Halves Walnut, drizzled with Cranberry Vinaigrette*

**£ 10.50**

*(This dish is available as a main course for £19.50)*

## MAIN COURSES

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

£23.95

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

£19.95

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

£22.95

*Beef Lasagna with Garlic Bread and Tossed Salad*

£17.95

*Spinach and Ricotta Cannelloni with Garlic Bread and tossed Salad.*

£17.95

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

£18.95

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

£18.95

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

£21.99

## MAIN COURSES

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

**£25.99**

*BBQ Pork Ribs served with Chips, Salad Fried Halloumi*

**£24.95**

*8oz. Char- Grilled 36 day Matured Aberdeen Angus Rib-Eye Steak, Grilled Tomato, Onion Rings, Mushroom, Chips, Black Peppercorn Sauce*

**£34.99**

*8oz. Char- Grilled 36 Day Matured Aberdeen Angus Sirloin Steak, Grilled Tomato, Onion Rings, Mushroom, Chips, Black Peppercorn Sauce*

**£32.99**

*20oz. Char-Grilled 30 Day Matured Scotch T-Bone Steak Grilled Tomato, Onion Rings, Mushroom, Chips, Black Peppercorn Sauce*

**£39.99**

## Side Dishes

*Onion Rings* **£5.99**

*Garlic Bread* **£4.50**

*Dish of Buttered Vegetables* **£7.50**

*French Fries* **£5.50**

*Cheesy Garlic* **£4.95**

*Chef's Garden Salad* **£8.95**

## DESSERTS

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

**£8.95**

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

**£ 8.95**

*Warm Apple Pie with Vanilla Ice Cream*

**£ 8.95**

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

**£ 8.95**

*Flambé Lavender-Infused &  
Wildflower Honey Crème Brule*

**£ 9.95**

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

**£ 8.95**

*3 Scoops of Passion Fruit Sorbet*

**£ 8.95**

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

**£ 15.95**

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

## CHILDREN'S MENU

*Breaded Scampi with Chips and Garden Peas*

£ 7.95

*Hand cut Crispy Chicken Bites in a Light Crispy Batter  
with Chips and Beans*

£ 7.95

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

£ 7.95

*Tomato and Cheese Mini Pizza with Chips and Beans*

£ 7.95

*Macaroni Cheese*

£7.50

*Two Scoops of Vanilla Ice Cream and Raspberry Coulis*

£5.95

*Chocolate Fudge Cake with Fresh Cream or Vanilla Ice Cream*

£ 6.50