

S E T M E N U @ T H E  
L O F T R E S T A U R A N T



2 C O U R S E - £ 1 7 . 5 0

W E D N E S D A Y - T H U R S D A Y A L L D A Y  
F R I D A Y & S A T U R D A Y - U N T I L 5 P M

S T A R T E R S

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**Homemade Soup** - Served with homemade bread (V)(VG)(GF)

**Slow Cooked Belly Pork** - Served in a sweet & spicy sauce (GF)

**Salmon & Dill Fishcakes** - Topped with poached egg on a bed of pak choi

**Chicken Liver Pate** - Served with red onion chutney & toasted brioche

**Deep Fried Cauliflower Pakora** - Served with sweet & spicy sauce (V)(VG)(GF)

**Cockles & Laverbread** - Served with parmesan cheese sauce on homemade bread

**Avocado, Prawn & Pomegranate Salad** - Served with homemade crusty bread

M A I N S

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**Lemon & Herb Chicken Supreme** - Served on a bed of mixed dry fruit,  
couscous & drizzled with minted yoghurt

**Classic Pasta Carbonara** - Served with garlic bread

**The Lofty Loft Burger** - Beef burger with bacon, cheese, French onion's  
served in a brioche bun with homemade chips

**8oz Sirloin Steak** - Served with traditional trimmings (£2.50 supplement)

**Homemade Curry of the Day** - Served with rice, chips & poppadoms

**Fresh Seared Salmon Steak** - Served with sauce vierge and homemade mango  
& chilli salsa

**Deep Fried Cod** - Served in herb batter with homemade chips and peas

**Sundried Tomato & Garlic Risotto**

D E S S E R T S

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Selection of Homemade Desserts

Our menu may contain or come into contact with wheat,  
eggs, peanuts, tree nut & milk.

Some main dishes can be made GF upon request.

Please discuss any dietary requirements with the  
supervisor.