

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 - £ 2 0 . 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

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

Slow Cooked Belly Pork - Served in a smoked honey glaze sauce (GF)

Crab Cakes - Topped with poached egg on a bed of asparagus

Prawn, Pineapple, Avocado & Chilli Cups (GF)

Sticky Sesame Cauliflower (V)(VG)(GF)

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

Homemade Bruschetta - Finished with a balsamic glaze (V)(VG)

M A I N S

Stuffed Chicken Fillet- Filled with welsh perl wen & red pesto wrapped in
smoked bacon

Linguine Bolognese - Served with garlic bread & topped with parmesan

Our Famous 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)(GF)

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

Fresh Grilled Salmon Steak- Served with an avocado salsa (GF)

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

Asparagus, Rocket & Vanilla Risotto (V)(VG)

D E S S E R T S

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.