

THE
LOFT
SUNDAY LUNCH
12:30PM - 4PM

2 COURSES £23
3 COURSES £28

Apéritif

Bloody mary - £7.50

Virgin Mary - £3.95

Mimosa - £8.50

MAINS

Rump of Beef

Garden herb Chicken breast

Honey Glazed Gammon

All served with Duck Fat Roast Potatoes, Confit Carrot, Sweet Red Cabbage, Summer Greens, Yorkshire Puddings

Child Option

Petite roast and any dessert £12.50

VEGETARIAN

Nut and Vegetable Bake served with herb stuffing balls, Herb Oil Roast Potatoes, Confit Carrot, Sweet Red Cabbage, Summer Greens, Yorkshire Puddings.

STARTERS

Ham hock and thyme terrine, pea and parsley puree, pumpernickel croute

Arancini – (V) Crispy arborio rice balls stuffed with sundried tomatos, oregano, and mozzarella served with a smoked paprika and creame sauce.

Smoked salmon, caper and shallots, lemon buttered brown bread.

SIDES

Cauliflower Cheese Bake 4.50

Pigs in Blankets 4.95

Herb Garden Stuffing Balls 4.50

DESSERTS

Apple and Strawberry Crumble vanilla pod custard and ice cream

Chocolate brownie, honeycomb and vanilla ice cream

Summer berry Eaton mess

(V) Vegetarian
(ve) Vegan

Our team of chefs have created this menu with passion to source fresh local produce and champion independent local suppliers. Our menu contains allergens. If you have allergies or intolerances, please do let a member of the team know upon placing your order. All prices include VAT.