

STARTERS

SOUP OF THE DAY 7
House bread, butter.

CHEESY GARLIC BREAD (v) 7
Toasted ciabatta, garlic butter, cheddar cheese.

CHICKEN WINGS 10
House hot sauce & blue cheese dip.

CORN NACHOS (v) 8
Cheese, tomato salsa, sour cream & jalapeños.

PRAWN PIL PIL 10
Portavogie prawns cooked in a garlic chilli oil, served with toasted sourdough.

BRUSCHETTA (v, vGN) 8
Toasted sourdough, plum tomatoes, fresh basil, red onion, balsamic & olive oil dressing.

CLASSIC CHICKEN CAESAR
Baby Gem, bacon, croutons, anchovies, dressing & parmesan.
Starter 10 Main 19

CLASSIC PRAWN COCKTAIL 10
Cold water prawns, Marie Rose & wheaten bread.

BANG BANG CHICKEN
Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce & sesame seeds
Starter 10 Main 19 (with fries)

BREADED MUSHROOMS 8
Salad & garlic dip.

MAINS

DAUBE OF BEEF 22
Whipped mash, baby onion & red wine jus, Chef's vegetables.

JOSPERS CURRY 22
Marinated chicken fillet in a madras sauce, naan bread & rice.

BEEF PENNE 22
Slow cooked beef in rich tomato ragu, garlic bread & parmesan.

FISH & CHIPS 22
Beer battered haddock, mushy peas, tartar sauce & fat chips.

GRILLED SEABASS 22
Spanish potatoes, roasted with onion, Chef's vegetables, white wine cream sauce & basil oil.

FULL RACK RIBS 22
Slow cooked ribs, BBQ sauce, crunchy slaw & fries.

SUPREME OF CHICKEN 22
Fondant potatoes, Chef's vegetables & gravy.

LINEN BURGERS
All with brioche bun, fully dressed, slaw & fries.

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| CHEESE 20 | CHICKEN & PULLED BBQ BEEF 22 | CHEESE & BACON 22 |
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GRILL

SIRLOIN 10oz 35 **RIBEYE 10oz 35** **FILLET 10oz 40**
Salt aged for 28 days and served with roast tomato, fat chips & choice of sauce...
Pepper / Pan Gravy / Garlic Butter

BEEF & BIRD 28
Grilled chicken breast, prime steak, buttered vegetables, whipped mash & pepper sauce.

BOOK MAKER 20
Grilled sirloin, toasted garlic ciabatta, fried onions, mushrooms, rocket & pepper sauce.

VEGETARIAN & VEGAN

VEGAN CURRY (v, vGN) 19
Roast vegetables in a madras sauce, steamed rice.

RAVIOLI (v, vGN) 19
Pea and shallot pasta with sun blushed tomato, baby onions, garlic, olive oil & fresh basil.

ROASTED GOATS CHEESE 19
Aubergine, courgette, tomato stack, garlic fondants & sweet onion jam.

VEGAN SUPER SALAD
Sun blush tomato, mixed leaf, red onion, cucumber, broccoli florets, pumpkin seeds, sesame seeds, chickpea croutons, sliced mushrooms, balsamic drizzle.
Starter 9 Main 18

SIDE DISHES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, FRIED ONIONS & MUSHROOMS.



Our kitchen handles all 14 allergens.
Please ask your server for all information relating to allergens and food menu items



It's
**DINNER
TIME**



THE LOFT

