

THE LOFT

ten sq
X
hotel

SUGGESTED DRINKS

ANTONIO RUBINI PINOT GRIGIO V (ITALY) Rich pear drop and elderflower notes with lingering apple finish	£26
PUKLAVEC ENA DVA TRI FURMINT SAUVIGNON BLANC V (STRIA, SLOVENIA) Crisp, fruity, layered aromas of lime, apple, gooseberry	£27
TOKOMARU SAUVIGNON BLANC (NEW ZEALAND) Flavours of fresh cut grass, ripe peaches, ripe tropical fruit and gooseberry	£30
LA MAGLIA PINOT GRIGIO (USA) Light, dry, easy-drinking with subtle red fruit flavours and a soft finish	£26
LES NUAGES PINOT NOIR V (FRANCE) Soft and fruity with dark berry fruits	£26
CABERNET MERLOT V (STELLENBOSCH, SOUTH AFRICA) Ripe dark fruit flavours and sweet spice on the palate	£29
OSCURO MALBEC (MENDOZA, ARGENTINA) Juicy flavours of plum and blackberry, hints of chocolate and vanilla	£30
BOTTEGA SPA GOLD PROSECCO (ITALY) Scents of golden apples, Williams pear, acacia flowers	£35
AEGEAN LEMON Gordon's Sicilian Lemon Gin, Three Cents Aegean Tonic Water, fresh lemon	£8.50
GINGER BARREL Born Irish, ginger beer, lime wedge, ice	£8.50

TEA SELECTION

THOMPSON'S LUXURY HOUSE BLEND
ORGANIC GREEN TEA WITH MINT
WHITE TEA SWEET SEDUCTION
GREEN TEA ANGELS KISS
LEMON SMOOTHIE (decaffeinated)
RHUBARB SPRITZER (decaffeinated)
CAMPBELL'S PERFECT TEA

FRESH GROUND COFFEE

ESPRESSO	£4
FLAT WHITE	£5
AMERICANO	£5
CAPPUCCINO	£5
LATTE	£5

MENU

SHINDIGS

Ridge cut, skin on, boxed potato crisps, locally packed overlooking the Irish Sea and crafted with nature's touch. The sea breeze infuses a unique character into every bite.
Savour Ireland's essence and bold, authentic flavours while you sip.

£3

SAVOURY POPCORN

Freshly popped corn with a seasoning of your choice
Salted / Toffee / Chocolate / Sweet Chilli / Salt & Vinegar /
Maple Bacon / Simply Sweet

£3

CORN NACHOS

Cheese, salsa, sourcream, jalapeños

£8

LOFT PLATTER

(Sharing for Two)
Prawn Cocktail, Chicken Pâté, Irish Brie & Blue Cheese,
Tapenade, Breads, Crackers, Olive Oil & Balsamic Vinegar

£24

THE LOFT

THE
DOFFER
AT TEN SQUARE

