

## PLATES

Deep fried Halloumi fries served with caramelised red onion chutney £5.60

Marinated Artichoke hearts £3.95

Red bell peppers marinated in olive oil and stuffed with goats cheese £3.95

Hand made rosemary and sea salted bread sticks £3.95

Cod and pancetta fish cakes £6.85

Humous served with rosemary and sea salted bread sticks £4.95

Lamb koftas served with a yoghurt and cucumber dip £6.45

Soup of the day served with fresh bread £5.25  
Goats cheese bon bons with truffle honey £5.90

Scotch egg made with a locally sourced organic Hens egg and our special blend of black pudding and seasoned sausage meat £6.85

Pan seared deep sea Scallops with pea puree and a pancetta crumb £8.25

Pork belly bites with sweet chilli dip £6.25

Potted crab made with British crab blended with cream cheese and served with hand made rosemary and sea salted bread sticks £7.25

Deep fried Whitebait served with aioli dip £6.35

## MAINS

Home made flame grilled beef burger in a bun served with salad and hand cut chips £13.95

Spinach and falafel burger served in a bun with salad and hand cut chips £12.95 (ve)

Caesar salad with bacon, chicken and anchovies, hand made garlic and thyme croutons and parmesan cheese £12.95

Home cooked Ham with locally sourced free range fried eggs and hand cut chips REG £11.95| SML £7.95

Our hand made signature pie of the day completely wrapped in pastry and served with mashed potato, seasonal vegetables and gravy £14.95

Fish of the day served on a buttery risotto with broad beans, thyme and samphire £18.95

Beer battered cod loin with hand made chips, must peas and tartar sauce £14.95

## STEAKS

All of our steaks come with your choice of handmade chips or salad, portobello mushroom and oven roast tomato

7oz Fillet steak £23.50

8oz Single muscle Rump steak  
£16.95

8oz Sirloin Steak £17.95

## SIDES

Broccoli with blue cheese £3.40

Hand cut chips £2.70

Topping of Cheddar, blue cheese, mushrooms, egg, Halloumi, Bacon, Ham or asparagus £1 each

House side salad £2.70

Home made coleslaw £2.60

Seasonal Veg £2.60

Blue cheese sauce £2.70

Toppings of Gherkins, fried onions, caramelised red onions peppers or olives £0.85 each

Garlic butter prawns £4.25

Peppercorn sauce £2.70

The menu description is not a full list of ingredients if you have any allergies please speak to a member of the team

## Desserts

Loftus cheesecake on a crunchy biscuit base £4.95

Coconut ice cream served in a half coconut shell £4.50

Sticky toffee pudding served with your choice of custard or ice cream £5.95 (both +£1)

Gin and elderflower cheese cake served with blueberries £5.95

Vanilla Crème brûlée £4.95

Chocolate fondant served with white chocolate ice cream £6.45

Blackcurrant mouse on a biscuit base (VE GF) £4.95

Ice cream or sorbet

1 scoop £1.75 | 2 scoop £3.50 | 3 scoop £4.95

Vanilla dream , white chocolate, Swiss chocolate , maple and walnut , Strawberry , pistachio, hazelnut, blackcurrant, Mulberry sorbet , raspberry sorbet , lemon sorbet , vegan vanilla

Jug of pouring cream £1

There is always time for tea .....

Cappuccino

Floater coffee

Latte

Irish coffee

Americano

Liquor coffee

White coffee

Hot Chocolate

Espresso

Peach Ice tea

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