

FULL ENGLISH BREAKFAST

SMALL £6.95 / LARGE £9.95

1 or 2 of sausage, bacon, and eggs all with beans
black pudding, tomato, hash brown, mushroom and toast.

VEGETARIAN BREAKFAST

2 vegetarian sausages, 2 eggs, tomato, hash brown
mushroom, beans, toast £6.95 (v)

BREAKFAST BUTTIES - £3.25

CHOOSE YOUR BREAD

Sourdough, wholemeal, white or muffin

THEN ADD TWO OF THE FOLLOWING

x2 sausage, x2 bacon, mushroom, tomato,
black pudding & fried egg.

EXTRAS

Sausage, bacon, black pudding, mushroom - 95p each
Beans, tomato, egg, hash brown - 95p each (v)

PASTRIES AND TOAST

Sourdough toast/Pain au chocolate/
Croissants - £3.25 (v)

Wholemeal / White toast £1.95 - (v)

All served with preserves and cultured butter.
Pastries cooked to order so please allow 15 minutes.

SPECIAL

SAUSAGE AND EGG MUFFIN

Sausage patty, free range fried egg,
American cheese, and Franks hot sauce
in a toasted oven bottom muffin.
Served with a hash brown - £5.50

Make it a double for an extra - £1.25

PANCAKES

Stack of three pancakes,
Crispy bacon, and maple syrup - £6.25

Stack of three pancakes with fresh berries
and yoghurt served with a warm
chocolate sauce £5.50 (v)

BAGELS

CREAM CHEESE

Cream cheese, tomato, rocket and cracked
black pepper - £3.95 (v)

SMOKED SALMON AND CREAM CHEESE

Smoked salmon and cracked black pepper,
cream cheese and rocket - £5.95

HONEY ROAST HAM

Pulled honey roast ham, tomato, rocket
and French mustard - £4.95

Add Fries - £1.25

BRUNCH MENU

EGGS

EGGS BENEDICT

2 free range poached eggs, pulled honey roast ham,
and hollandaise sauce on a toasted muffin - £6.75

EGGS ROYAL

2 free range poached eggs, smoked salmon and
hollandaise sauce on a toasted muffin - £7.50

EGGS FLORENTINE

2 free range eggs, spinach, and hollandaise sauce
on a toasted muffin - £5.95

BREAKFAST BRUSCHETTA

EGG ON TOAST

2 free range, poached, scrambled, or fried eggs on
your choice of toast - £5.25 (v)

SMOKED SALMON AND SCRAMBLED EGG

Free range eggs, smoked salmon on your choice
of toast - £7.50

CRUSHED AVOCADO AND POACHED EGGS

Crushed avocado, 2 free range eggs on your choice
of toast - £5.50 (v)

Available on sourdough, white or wholemeal toast.

THREE EGG OMELETTES

Choose any three ingredients listed below - £5.95

Sausage, bacon, pulled honey roast ham,
mushroom onion, peppers, tomato, spinach,
avocado, cheddar or mozzarella.

Served with loft house salad.

Add Fries - £1.25

BAGUETTES

OVEN ROASTED BEEF

Horseradish, creme fraiche lettuce and tomato - £6.50

ROASTED VEG

Garlic and rosemary roasted vegetables with tomato chutney and grilled mozzarella - £4.95 (v)

PLOUGHMAN'S

Pulled honey roast ham, sliced free range egg, English cheddar, red onion served with pickle - £5.25

BLACK & BLUE

Pan seared steak strips, fried onion, crumbled blue cheese - £9.95

MAINS

THE LOFT BURGER

Wagyu & grass-fed British Brisket patty, double cheese, lettuce, tomato, gherkin, and smoked bacon ketchup on a toasted brioche bun. Served with fries - £12.95

FISH & CHIPS

Lightly beer battered cod loin, hand cut, homemade, twice cooked chips, mushy peas and tartar sauce - £12.95

SOUP OF THE DAY

Freshly made soup of the day using the very best seasonal ingredients served with fresh bread and cultured butter £4.95 (ve)

VEGAN SPECIAL

Chef's vegan special is prepared fresh to order and changed daily.

SALADS

CHICKEN & BACON CAESAR SALAD

Sliced chicken breast, chopped crispy bacon, fresh crisp lettuce and croutons. Dressed with lemon juice, olive oil, soft boiled egg, Worcester sauce, anchovies, garlic, Dijon mustard, parmesan cheese and cracked black pepper - £10.50

QUINOA AND BLUE CHEESE SALAD

A tasty fluffy, fibre-packed tri-colour quinoa salad tossed with arugula, apricot, walnuts, and red cabbage in a light vinaigrette - £9.50 (v)

THAI BEEF SALAD

Marinated beef strips mixed leaf salad, pepper, chilli, coriander, pak choi, sesame seed and soya and ginger dressing - £10.50

NIBBLES

OLIVES

Nocerella olives - £2.95 (v)

BREAD

Freshly baked focaccia and garlic butter - £2.95 (v)

CRACKLING

Crispy crackling with apple and cider chutney - £2.95

HOT WINGS

Chicken wings with the loft special hot sauce - £4.25

CHIPS

Hand cut, homemade, twice cooked chips - £3.50

FRENCH FRIES

Thin cut, crispy fries - £2.25 (v)

HALLOUMI FRIES

Grilled halloumi fries herb crème fraîche - £4.50 (v)

DRINKS

HOT DRINKS

Americano - £2.75
Cappuccino - £2.95
Latte - £2.95
Mocha - £2.95
Flat White - £2.50
Espresso
Single - £1.50
Double - £1.50
Macchiato - £2.75
Hot chocolate - £2.60

TEA

Pot of English Breakfast - £2.60
Earl Grey - £2.60
Herbal tea: Peppermint, Green, Chamomile or Fruit tea - £2.75

All hot drinks served with Nan's complimentary shortbread biscuit.

JUICES AND SMOOTHIES - £3.95

Green Goddess - Apple, Cucumber, Spinach Kale, and Celery.

Banana and berry - A perfectly refreshing and filling smoothie made with nutritious, sweet bananas and frozen berries.

Jump start - Great way to start the day, seasonal berries, ginger, orange juice, yoghurt and mint.

The Loft Virgin Mary - Classic morning after drink, tomatoes, tabasco, celery, Worcester sauce and a dash of lemon.

SOFT DRINKS

Orange juice - £2.20
Apple juice - £2.20
Cranberry juice - £2.20
Tomato juice - £2.20
Coca Cola 330ml - £2.60
Diet Coca Cola 330ml - £2.60
Sprite 330ml - £2.60
San Pellegrino - £2.60
Still I Sparkling mineral water 275ml - £2.20
Still I Sparkling mineral water 750ml - £3.95
Cordial - £1.20

THE
LOFT

Our team of chefs have created this seasonal menu with a passion to source fresh local produce and champion independent local suppliers.

Please inform your server before ordering, of any specific dietary requirements that you may have. All our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products.

A LA CARTE

NIBBLES

OLIVES

Nocerella olives - £2.95 (v)

BREAD

Freshly baked focaccia and garlic butter - £2.95 (v)

CRACKLING

Crispy crackling with apple and cider chutney - £2.95

HOT WINGS

Chicken wings with the loft special hot sauce - £4.25

STARTERS

SOUP OF THE DAY

Freshly made soup of the day using the very best seasonal ingredients served with fresh bread and cultured butter - £4.95

LEMON AND THYME CURED SALMON

Smoked salmon, creamed avocado, pink grapefruit, herb crumb, Salmon caviar - £6.95

PAN SEARED SCALLOPS

Creamed sweetcorn, charred asparagus and garden flowers - £10.95

BELLY OF PORK

Crispy pork belly slow cooked in Indian spices finished with crisp onion bhaji, curried cauliflower and coriander - £6.95

CHICKEN LIVER PARFAIT

Slow cooked chicken livers served with caramelised red onion and toasted sourdough - £6.25

ARANCINI (V)

Crispy arborio rice balls stuffed with sundried tomato, oregano and mozzarella. Finished with smoked paprika and cream sauce - £5.25

SIDES

Homemade onion rings £1.95(v) | French Fries £2.25(v) | Mac and cheese £3.95(v) | Halloumi fries £4.50(v)
Loft salad £1.95(v) | Garden greens £2.25 (v) | Hand cut, homemade, twice cooked chips - £3.50
Asparagus and hollandaise £2.95 (v) | Roasted bone marrow £3.75

MAINS

LAMB

Lamb shoulder slowly braised in Moroccan spices, finished with herb buttered couscous and fresh raita - £15.95

CHICKEN

Roasted cornfed chicken breast, bacon, parmentier potatoes, pea puree and rich thyme jus - £14.95

FISH

Market fish of the day, caper beurre noisette, Jersey royal potatoes, dressed watercress - Market price

DUCK

Crispy skin duck breast, dauphinoise potatoes, savoy cabbage roasting stock and red wine reduction - £17.95

VEGETABLE (v)

Blue cheese cream strozzapreti finished with rocket, spring onion and pine nuts - £12.95

THE LOFT BURGER

Wagyu & grass-fed British Brisket patty, double cheese, lettuce, tomato, gherkin, and smoked bacon ketchup on a toasted brioche bun. Served with fries - £12.95

FISH & CHIPS

Lightly beer battered cod loin, hand cut, homemade, twice cooked chips, mushy peas and tartar sauce - £12.95

VEGAN SPECIAL

Chef's vegan special is prepared fresh to order and changed daily.

STEAKS

28 DAY AGED 8oz SIRLOIN STEAK - £24.95

28 DAY AGED 6oz FILLET STEAK - £30.95

With roasted bone marrow.

28 DAY AGED 8oz RIBEYE STEAK - £25.95

28 DAY AGED 8oz BAVETTE - £18.95

Sauces: Peppercorn, Bearnaise or Beef Dripping.

All steaks are served with crispy onion fritter, flat mushroom, Confit plum tomato, hand cut twice cooked chips and your chosen sauce.
All of our steaks are Hereford 28 day aged steak supplied by our friends at Aubry Allen.

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DRINKS

BOTTLED BEERS & CIDERS

Peroni - £4.00
Budweiser - £4.00
Desperados - £4.00
Old Mount ciders - £4.00
Camden Pale Ale - £4.20

GIN

Gordon's Gin 25ml - £3.50
Gordon's Pink Gin 25ml - 4.00
Warner Edwards Pink
Rhubarb Gin 25ml - £4.50
Hendricks Gin 25ml - £4.50
Whitney Neil Blood Orange 25ml - £4.50
Peaky Blinders 25ml - £4.95

WHISKEY

Jamesons (43%) 25ml - £4.00
Talisker 10 yrs (45.8%) 25ml - £5.50

VODKA

Smirnoff 25ml - £3.50
Grey Goose 25ml - £4.80
Belvedere 25ml - £4.50

JUICES AND SMOOTHIES- £3.95

Green Goddess - Apple, Cucumber, Spinach Kale, and Celery.

Banana and berry - A perfectly refreshing and filling smoothie made with nutritious, sweet bananas and frozen berries.

Jump start - Great way to start the day, seasonal berries, ginger, orange juice, yoghurt and mint.

The Loft Virgin Mary - Classic morning after drink, tomatoes, tabasco, celery, Worcester sauce and a dash of lemon.

RUM

White, Bacardi 25ml - £3.50
Dark, Havana Club 25ml - £4.50
Spiced, Kraken 25ml - £4.50

COGNAC

Courvoisier 25ml - £4.00
Remy Martin VSOP 25ml - £4.80

HOT DRINKS

Americano - £2.75
Cappuccino - £2.95
Latte - £2.95
Mocha - £2.95
Flat White - £2.50
Espresso
Single - £1.50
Double - £1.50
Macchiato - £2.75
Hot chocolate - £2.60

TEA

Pot of English Breakfast - £2.60
Earl Grey - £2.60
Herbal tea: Peppermint, Green, Chamomile or Fruit tea - £2.75

All hot drinks served with Nan's complimentary shortbread biscuit.

SOFT DRINKS

Orange juice - £2.20
Apple juice - £2.20
Cranberry juice - £2.20
Tomato juice - £2.20
Coca Cola 330ml - £2.60
Diet Coca Cola 330ml - £2.60
Sprite 330ml - £2.60
San Pellegrino - £2.60
Still I Sparkling mineral water 275ml - £2.20
Still I Sparkling mineral water 750ml - £3.95
Cordial - £1.20

THE LOFT

DESSERT MENU

LEMON TART

Served with clotted cream ice cream
and limoncello dressing - £6.75

CHOCOLATE FUDGE BROWNIE

Served with Honeycomb ice cream,
sweet raspberries, white chocolate - £6.75

CRÈME BRÛLÉE

Served with blackcurrant sorbet and
a shortbread crumb - £5.95

STICKY TOFFEE PUDDING

Served with caramel sauce and
salted caramel ice cream - £6.25

HOMEMADE ICE CREAMS

Choose three scoops of our
homemade ice-creams - £5.25

MARKET CHEESES

Selection of cheeses chosen by the chef,
artisan crackers and a caramelised
onion chutney - £8.95

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APERITIF

BLOODY MARY - £6.50

VIRGIN MARY - £3.95

NIBBLES

OLIVES

Nocerella olives - £2.95 (v)

BREAD

Freshly baked focaccia and garlic butter - £2.95 (v)

CRACKLING

Crispy crackling with apple and cider chutney - £2.95

STARTERS

SOUP OF THE DAY

Freshly made soup of the day using the very best seasonal ingredients served with fresh bread and cultured butter - £4.95

HOT WINGS

Chicken wings with The Loft special hot sauce - £4.25

PAN SEARED SCALLOPS

Creamed sweetcorn, charred asparagus and garden flowers - £10.95

BELLY OF PORK

Crispy pork belly slow cooked in Indian spices finished with crisp onion bhaji, curried cauliflower and coriander oil- £6.95

CHICKEN LIVER PARFAIT

Slow cooked chicken livers served with caramelised red onion and toasted sourdough - £6.25

ARANCINI (V)

Crispy arborio rice balls stuffed with sundried tomato, oregano and mozzarella. Finished with smoked paprika and cream sauce - £5.25

MAINS

THE LOFT BURGER

Earl Stonham Wagyu & grass-fed British Brisket patty, double cheese, lettuce, tomato, gherkin, and smoked bacon ketchup on a toasted brioche bun served with fries - £12.95

FISH & CHIPS

Lightly beer battered cod loin, hand cut, homemade, twice cooked chips, mushy peas and tartar sauce - £12.95

VEGAN SPECIAL

Please ask a member of staff about our daily vegan special.

SIDES

Twice cooked Chips £3.50 | French fries £2.25 (v) | Mac n cheese £3.95 (v) | Garden greens £2.25 (v) | Cauliflower cheese £5 | Sausage meat stuffing £3.50 | Pigs in blankets £3.95 | roast potatoes x3 £2.75 | Loft Salad £1.95 (v)

SUNDAY LUNCH MENU

DESSERT

CHOCOLATE FUDGE BROWNIE

Served with honeycomb ice cream, sweet raspberries white chocolate - £6.75

STICKY TOFFEE PUDDING

Served with caramel sauce and salted caramel ice cream - £6.25

NAN'S APPLE CRUMBLE

Served with your choice of custard or ice cream - £6.25

MARMALADE BREAD AND BUTTER PUDDING

Served with your choice of custard or ice cream - £5.95

HOMEMADE ICE CREAMS

Choose three scoops of our homemade ice creams - £5.25

LOFT ROASTS

SIRLOIN OF BEEF - £15

ROLLED BELLY OF PORK - £15

HERB & LEMMON ROAST CHICKEN- £14.50

NUTT ROAST - £14.50

LITTLE LOFT KIDS ROAST - £8

EXTRA YORKIE - £1

Served with roast potatoes, summer greens, confit carrot, Yorkshire pudding, caramelised red cabbage, house gravy.

DRINKS

BOTTLED BEERS & CIDERS

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Budweiser - £4.00
Desperados - £4.00
Old Mount ciders - £4.00
Camden Pale Ale - £4.20

GIN

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Rhubarb Gin 25ml - £4.50
Hendricks Gin 25ml - £4.50
Whitney Neil Blood Orange 25ml - £4.50
Peaky Blinders 25ml - £4.95

WHISKEY

Jamesons (43%) 25ml - £4.00
Talisker 10 yrs (45.8%) 25ml - £5.50

VODKA

Smirnoff 25ml - £3.50
Grey Goose 25ml - £4.80
Belvedere 25ml - £4.50

RUM

White, Bacardi 25ml - £3.50
Dark, Havana Club 25ml - £4.50
Spiced, Kraken 25ml - £4.50

COGNAC

Courvoisier 25ml - £4.00
Remy Martin VSOP 25ml - £4.80

HOT DRINKS

Americano - £2.75
Cappuccino - £2.95
Latte - £2.95
Mocha - £2.95
Flat White - £2.50
Espresso
Single - £1.50
Double - £1.50
Macchiato - £2.75
Hot chocolate - £2.60

JUICES AND SMOOTHIES- £3.95

Green Goddess - Apple, Cucumber, Spinach
Kale, and Celery.

Banana and berry - A perfectly refreshing and filling smoothie made with nutritious, sweet bananas and frozen berries.

Jump start - Great way to start the day, seasonal berries, ginger, orange juice, yoghurt and mint.

The Loft Virgin Mary - Classic morning after drink, tomatoes, tabasco, celery, Worcester sauce and a dash of lemon.

TEA

Pot of English Breakfast - £2.60
Earl Grey - £2.60
Herbal tea: Peppermint, Green,
Chamomile or Fruit tea - £2.75

All hot drinks served with Nan's complimentary shortbread biscuit.

SOFT DRINKS

Orange juice - £2.20
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Cranberry juice - £2.20
Tomato juice - £2.20
Coca Cola 330ml - £2.60
Diet Coca Cola 330ml - £2.60
Sprite 330ml - £2.60
San Pellegrino - £2.60
Still | Sparkling mineral water 275ml - £2.20
Still | Sparkling mineral water 750ml - £3.95
Cordial - £1.20

THE
LOFT



THE LOFT

CHRISTMAS DAY MENU

Canapes and glass of champagne upon entry.

STARTERS

Roasted Parsnip Soup

Finished with crispy onions and toasted seeds (v) Vegan option also available (ve)

Game Pate

Served with cranberry and sloe chutney & brioche toast

Goats Cheese Cheesecake

Pickled beetroot crispy onions and candied walnuts

Hendrix Gin Cured Salmon & King Prawns

Slow cured salmon served with crab, king prawns, creamed avocado, watercress and citrus dressing

MAINS

Roasted Turkey Breast

Goose dripping roasted potatoes, chesnut & cranberry stuffing ball and a Cumberland & red onion pig in blanket, finished with a rich red wine jus

Fillet Of Beef

Mushroom duxelle, truffle dauphinoise, bacon crisp finished with a beef reduction

Crispy Maple Cured Ham Hock

Buttered mash, winter greens and cider sauce

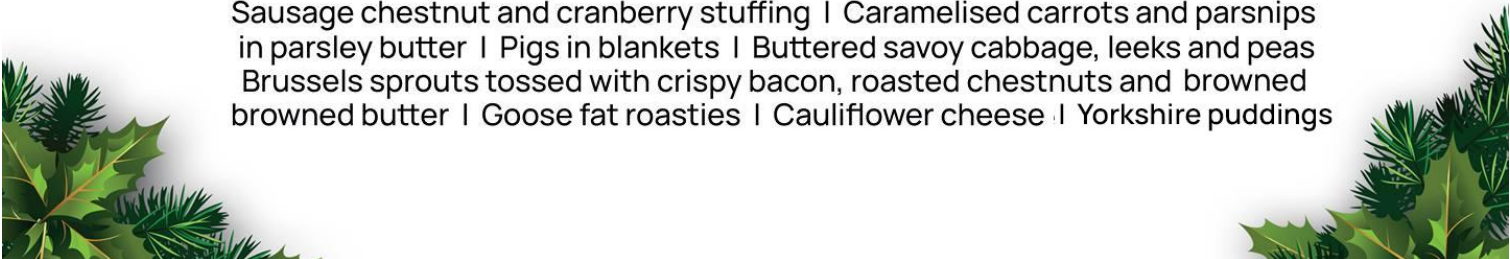
Nut Roast Pie

Slow baked Mushrooms, spinach and chestnuts topped with crispy puff pastry with squash puree

Baked Salmon Fillet

King prawns, mussels and clams finished with new potato and peas

All meals are served with:



Sausage chestnut and cranberry stuffing | Caramelised carrots and parsnips in parsley butter | Pigs in blankets | Buttered savoy cabbage, leeks and peas
Brussels sprouts tossed with crispy bacon, roasted chestnuts and browned butter | Goose fat roasties | Cauliflower cheese | Yorkshire puddings



CHRISTMAS DESSERTS

Warm Chocolate Brownie

Served with black forest crumb, black cherries and vanilla podice cream and milk chocolate sauce

Christmas Pudding

Filled with vine fruits and served with brandy sauce (ve)

White Chocolate & Clementine Cheesecake

Served with blueberry compote and white chocolate shavings

Brittish Cheese Board

Yorkshire Blue, Somerset Camembert, Red Leicester & Cheddar Cheese. Served with a selection of mixed seed biscuits, grapes, and red onion chutney

Coffee and Nans mince pies to finish.

3-COURSES: £65.00



THE LOFT



BOTTOMLESS BRUNCH

TUE-SAT
12PM-2PM

£28.99 PER PERSON

Available for 90 mins, pre-booked only



Select any brunch dish and enjoy with bottomless prosecco by the glass, mimosas, bellins, bloody marys, virgin marys or our selection of soft drinks.



FULL ENGLISH BREAKFAST

2 of sausage, bacon, and eggs all with beans black pudding, tomato, hash brown, mushroom and toast.

PANCAKES

Stack of three pancakes, crispy bacon, and maple syrup OR fresh berries and yoghurt served with a warm chocolate sauce (V).

EGGS BENEDICT

2 free range poached eggs, pulled honey roast ham, and hollandaise sauce on a toasted muffin.

FULL VEGGIE BREAKFAST

2 vegetarian sausages, 2 eggs, tomato, hash brown, mushroom, beans and toast. OR Vegan Breakfast, with spinach replacing eggs (VG).

THREE EGG OMELETTES

Choose 3 of: Sausage, bacon, pulled honey roast ham, mushroom onion, peppers, tomato, spinach, avocado, cheddar or mozzarella. Served with loft house salad.

EGGS ROYALE

2 free range poached eggs, smoked salmon and hollandaise sauce on a toasted muffin.

SAUSAGE AND EGG MUFFIN

Sausage patty, free range fried egg, American cheese, and Franks hot sauce in a toasted oven bottom muffin.

Brunch Special!

CRUSHED AVOCADO AND POACHED EGGS IVI

Crushed avocado, 2 free range eggs on your choice of toast.

EGGS FLORENTINE

2 free range eggs, spinach, and hollandaise sauce on a toasted muffin.

UPGRADE
FOR ONLY
£10
PER PERSON

Upgrade your drink to our Pornstar Martini?
Everyone in the party must upgrade.



You deserve it!

Upgrade your brunch dish to a selected main menu dish for an extra £3

CHICKEN & BACON CAESAR SALAD

Sliced chicken breast, chopped crispy bacon, fresh crisp lettuce and croutons. Dressed with lemon juice, olive oil, soft boiled egg.

OVEN ROASTED BEEF

Horseradish, creme fraiche lettuce and tomato.

PLOUGHMAN'S BAGUETTE

Pulled honey roast ham, sliced free range egg, English cheddar, red onion served with pickle.

SUPERFOOD SALAD IVGI

Rosemary confit tomato, asparagus, courgette, pine nuts, spinach, red onion and pink grapefruit finished with a light a light french dressing.

ROASTED VEG BAGUETTE IVI

Garlic and rosemary roasted vegetables with tomato chutney and grilled mozzarella.

SMOKED SALMON & SCRAMBLED EGGS

Free range eggs, smoked salmon on your choice of toast.

THE LOFT BURGER

Wagyu & grass-fed British Brisket patty, double cheese, lettuce, tomato, gherkin, and smoked bacon ketchup on a toasted brioche bun. Served with fries.

BLACK & BLUE BAGUETTE

Pan seared steak strips, fried onion, crumbled blue cheese.

FISH & CHIPS

Lightly beer battered cod loin, hand cut, homemade, twice cooked chips, mushy peas and tartar sauce.

Our team of chefs have created our bottomless brunch menu with a passion to source fresh local produce and champion independent local suppliers. (V) Suitable for vegetarians. (VG) Suitable for Vegans. Please note that we do not operate a designated vegetarian/vegan kitchen area. If you have any allergies, please inform staff before placing your order, even if you have eaten a dish before as ingredients can change, and our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Bottomless brunch is a minimum of 2 people. Bottomless brunch is any single brunch food dish (or selected main dish upgrade) plus unlimited drinks: prosecco, mimosas, bellins, bloody marys, virgin marys, soft drinks (or pornstar martini upgrade). This is time limited to 90 mins, and only available Tuesday - Saturday, 12PM-2PM. The whole table must be taking part in the offer. Your drink will be replaced once it has been finished. Price is per person and drinks cannot be shared. Drinking to excess will not be permitted and participants are required to always drink responsibly. Bottomless brunch must be pre-booked, and participants must state on their booking that they have booked for bottomless brunch. Card details are taken during the booking process, if you fail to show up for the booking you will be charged a £10 fee. All menu items are subject to availability.