

THE LOFT



3 course dinner menu @ £27.50 per head

Choose 3 starters, 3 mains & 3 Desserts

STARTERS

Sweet potato and apple soup with sweet potato crisps

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Smoked ham hock and caper terrine served with apple and ale chutney, crisp toasts and petit salad

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Smoked Haddock and Prawn chowder, with root vegetables and fish cream

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Roasted Mediterranean vegetable tart topped with garlic marinated feta served with petit salad and roquette pesto

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Maple syrup pop-corn coated prawns served with a lemon gel, salad and butter scotch dipping sauce

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12 hour Confit duck leg, spring onion, bean sprout, bell pepper and hoisin pastilla served with a Asian slaw and salad

Allergen information available on request

The Loft, Sutton Harbour, Plymouth PL4 0DN

Tel: 07796 955147

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MAINS

Butter roasted chicken supreme, potato and garlic rosti, baby spinach, Honey roasted carrots with a creamy wild mushroom and brandy cream

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Pumpkin Tortellini served with a garlic and thyme roasted mushroom, baby spinach and a creamy blue cheese sauce

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Pan roasted garam masala coated cod with cauliflower puree a warm sugar snap, bell pepper and chilli salad, sautéed new potatoes, finished with salsa Verde

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Surf and Turf Sliders, in the green brioche a 4oz steak mince burger with smoked crisp bacon and melting apple wood cheddar, in the blue brioche bun a crisp beer battered fillet of haddock topped with pea puree and tartar sauce, served with sea salted skinny fries and salad

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Crisp Beer battered locally sourced haddock with rustic skin on chunky chips, home made mushy peas and tartar sauce

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Sweet potato risotto with sweet potato puree and honey roasted sweet potato finished with parmesan shavings, sweet potato crisps and roquette

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12 hour confit pork belly served with fondant potato, apple and vanilla puree, buttered savoy cabbage, sautee pear and pak choi finished with a rich cider and grain mustard jus

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DESSERTS

Dark chocolate and black cherry tart, served with Cornish clotted cream and a cherry and vanilla compote

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Strawberry panna cotta with a strawberry, mint and Pimms salsa and a short bread biscuit

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Sticky toffee pudding with a green kalua toffee sauce and vanilla ice cream,

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Trio of Devon and Cornish Cheeses served with apple and ale chutney, apple, grapes, celery and cheese biscuits (£2.50 supplement)

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Fandoballs White chocolate sphere inside a lemon and lime panna cotta and a lemon drizzle sponge with chocolate soil and popping candy grass

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Blood orange crème Brule served with orange sorbet and shortbread biscuit

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