

Evening menu

Appetizers

HUMMUS & OLIVES £8

creamy hummus, warm flat bread & mixed marinated olives (GF on request)

CALAMARI £9

crispy salt & pepper squid with coriander sweet chilli sauce

CONFIT GRESSINGHAM DUCK & SMOKED BREAST £10

Pickled red cabbage, Spiced plum chutney, Candied walnuts & Duck fat toast (GF on request)

BRAISED OCTOPUS £9

Slow cooked octopus, Romesco sauce, Green lentils (GF)

SCALLOPS £11

Seared scallops, Cauliflower, Hazelnut, Curry oil, Zhug dressing

CAULIFLOWER VELOUTÉ £8

Cobnut crumble, Chive oil & Crusty bread

Vegetarian/Vegan

BEETROOT RISOTTO £15

Beetroot & goats cheese risotto, Micro watercress, Candied walnuts & Parmesan shavings (available as vegan on request)

PROVENCAL VEGETABLE TIAN £15

Layered Roasted Provencal vegetables, Rich tomato & basil sauce topped with feta cheese, Seasonal vegetables & Crusty bread (VG & GF on request)

LOCH & QUAY VEGETABLE CURRY £15

Sri Lankan style coconut vegetable curry, Pickled pink onions, Served with Warm flatbread & fragrant basmati rice (GF on request)

Sharing Boards

MEZZE £23

Spiced meat borek, Feta & parsley borek, Creamy Hummus, Marinated artichokes, Warm flatbread, falafel, feta cheese, Mixed marinated olives, Tzatziki, Tomato, Onion & sumac salad (vegetarian option available just ask)

SEAFOOD £23

Salt & pepper squid, Cured salmon, Grilled scallops in the shell with garlic butter, Chilli & garlic King Prawn skewers, Smoked cod's roe Tarmasalata, fish goujons, Warm flatbread & selection of dips

Seafood

FISH & CHIPS £15

Beer battered haddock, chunky chips, mushy garden peas with home made tartar sauce

PAN ROASTED FILLET OF COD £18

Cauliflower Puree, Crispy tempura cauliflower, Braised baby fennel, Tomato & chilli jam, Roasted cobnuts

SEAFOOD TAGLIATELLE £18

tiger prawns, mussels and clams served in a creamy cherry tomato, chilli and garlic sauce

MOULES MARINIERE £15

rope grown Cornish mussels served in a creamy white wine & garlic sauce

LOCH & QUAY FISH CURRY £17

Sri Lankan style coconut fish curry, Pickled pink onions, Served with Warm flatbread & fragrant basmati rice (GF on request)

SEA BASS £20

Fillet of sea bass, Crushed new potatoes, Roasted salsify, Saffron rouille, Mussel & Bouillabaisse sauce

Grill

VENISON £21

Loin of venison, Crispy braised venison bonbon, Fondant potato, Parsnip puree, Poached Pear, Venison Jus.

LOCH & QUAY BEEF BURGER £15

chuck and short rib beef burger served in brioche bun, shredded lettuce, L & Q burger relish beer battered onion rings and skin on fries

GRILLED CHICKEN BURGER £15

Mediterranean spiced chicken burger served in brioche bun, feta cheese, gem lettuce, tomato, chilli & tomato jam, beer battered onion rings and skin on fries

7OZ FILLET STEAK £28

21 day dry aged & matured tender fillet of beef, chunky chips, grilled cherry vine tomato, flat mushroom, beer battered onion rings (recommended served Medium Rare)

Add Peppercorn Sauce £2

Add Creamed wild mushroom & truffle £3

Add Red wine sauce £2

SIDES

Creamy Mash Potato £4

Buttered New Potatoes £4

Chunky Chips £3

Skinny Fries £3

Posh fries/ Chips (truffle & parmesan) £5

Winter Vegetables £3

Side Salad £3

Consumer Advisory: Please make your server aware of any food allergies you may have before ordering. Some of our food may contain traces of nuts.

Tel:01202 485079 Email: info@loch-quay.co.uk