LOCH & QUAY - EVENING MENU

APPETIZERS

| HUMMUS & OLIVES v & Creamy hummus, warm flat bread & mixed marinated | 8 SLOW BRAISED OX CHEEK () In a red wine glaze, parsnip puree & crisps |
|--|--|
| lives (GF on request) | ASPARAGUS & PEA VELOUTE 🔀 á |
| ALAMARI £: | TATh increased share and the second of the second of the second state of the second st |
| rispy salt & pepper squid with coriander sweet chilli auce | (Gluten free bread available upon request please advise before ordering) |
| MOKED SALMON 🔀 🍰 | 9 KING PRAWNS 🗊 🍰 🍰 |
| lew potato salad, chive cream cheese | Cooked in the shell with garlic & chilli butter, |
| Gluten free | lemon & crusty bread |
| vailable upon request please advise before ordering) | (Gluten free bread available upon request please advise before ordering) |
| <u>Shari</u> | NG BOARDS |
| MEZZE £23 | SEAFOOD & |
| spiced meat borek, feta & parsley borek, creamy | Salt & pepper squid, smoked salmon, moules mariniere, chilli & |
| ummus, warm flatbread, falafel, feta cheese, mixed | garlic king prawn skewers, fish goujons with corriander sweet chi |
| narinated olives, tzatziki, tomato, onion & sumac salad vegetarian option available just ask) | and homemade tartare sauce |
| <u>/EGAN/VEGETARIAN</u> | <u>SEAFOOD</u> |
| | FISH & CHIPS £3 |
| | Beer battered haddock, chunky chips, mushy garden peas & |
| PEA, MINT & ASPARAGUS RISOTTO V 🛈 🧉 | £16 home made tartare sauce |
| | SEAFOOD TAGLIATELLE & |
| | E15 Tiger prawns, mussels and clams served in a creamy cherry |
| auteed mushrooms, creamy garlic & white wine sauce, vith truffle oil & parmesan shavings | tomato, chilli and garlic sauce |
| | MOULES MARINIERE 🔀 🍰 |
| | E15 Rope grown Cornish mussels served in a creamy white wine & |
| ri Lankan style coconut vegetable curry, pickled pink pnions, fragrant basmati rice. | garlic sauce |
| Add Chicken \$4 ~ Add Seafood \$4 | MEDDITERRANEAN FISH STEW 🔀 |
| Add Flatbread \$2 | King prawns, mussels & clams in a rich tomato & basil sauce, |
| | served with crusty bread |
| | (Gluten free bread available upon request please advise before |
| RILL | ordering) |
| OCH & QUAY BEEF BURGER | £1 |
| | حمد redded lettuce, L & Q burger sauce, beer battered onion rings and skin o |
| ries | |

Add bacon £1 \sim Add cheese £1

GRILLED CHICKEN BURGER

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

Add bacon £1 \sim Add cheese £1

70Z FILLET STEAK @

£28

£15

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

LAMB LOIN G

Pan seared loin of lamb, pomme anna, New Forest asparagus, wild garlic & mint pesto

ROAST CHICKEN SUPREME

Glazed fondant potato, seasonal greens, wild mushroom & truffle cream sauce



| BUTTERED NEW POTATOES | £4 |
|------------------------------------|----|
| CHUNKY CHIPS | £4 |
| SKINNY FRIES | £4 |
| POSH FRIES (TRUFFLE & PARMESAN) | £5 |
| SPRING VEGETABLES | £4 |
| SIDE SALAD | £3 |

SUNDAY ROAST

Served Sundays from 12pm till the last slice. Voted best roast in Christchurch by our mum

ALLERGEN ADVICE

Please make a member of the team aware of any allergies before ordering. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free. Some of foods may contain traces of nuts.

£19

£16.50