

# LOCH & QUAY - EVENING MENU

## APPETIZERS

<b>HUMMUS &amp; OLIVES</b> <sup>VG</sup> Creamy hummus, warm flat bread & mixed marinated olives (Gluten Free on request)	<b>£8</b>
<b>CALAMARI</b> <sup>GF</sup> Crispy salt & pepper squid with homemade garlic aioli	<b>£9</b>
<b>HOT SMOKED SALMON</b> <sup>GF</sup> Severn & Wye Salmon, avocado salsa, mango, sesame & soy dressing	<b>£10</b>
<b>STICKY SHORT RIBS</b> <sup>GF</sup> Slow cooked beef short ribs, carrot & bean sprout salad, pomegranate, homemade kimchi & black sesame	<b>£10</b>
<b>KING PRAWNS</b> <sup>GF</sup> Cooked in the shell with garlic & chilli butter, lemon & crusty bread (Gluten free available upon request)	<b>£11</b>
<b>HEIRLOOM TOMATO BRUSCHETTA</b> Bocconcini mozzarella, balsamic vinegar & basil (Gluten Free on request)	

## VEGAN/VEGETARIAN

<b>SPICED BLACK BEAN BURGER</b> <sup>VG</sup> Homemade kimchi, Gochujang mayonnaise, carrot and bean sprout slaw. Served with skin on fries	<b>£15</b>
<b>SRI LANKAN STYLE COCONUT CURRY</b> <sup>GF VG</sup> mixed roasted vegetables, pickled pink onions & fragrant basmati rice.	<b>£16</b>
<b>TAGLIATELLE ARABIATTA</b> <sup>V</sup> roasted aubergine, courgette and peppers served in a rich tomato & basil sauce	<b>£15</b>

## SALAD

<b>WATERMELON SALAD</b> <sup>GF</sup> Chargrilled watermelon, feta cheese, roasted walnuts, pomegranate, wild rocket, balsamic vinegar & Prosciutto	<b>£14</b>
<b>TUNA NISCOISE</b> <sup>GF</sup> seared tuna steak, mixed leaves, red onion, green beans, soft boiled egg & new potatoes	<b>£16</b>

## GRILL

<b>LOCH &amp; QUAY BEEF BURGER</b> Chuck and short rib beef burger served in brioche bun, shredded lettuce, tomato, homemade L & Q burger sauce, beer battered onion rings and skin on fries <b>Add bacon £1.50 ~ Add cheese £1.50</b>	<b>£16</b>
<b>GRILLED CHICKEN BURGER</b> Mediterranean spiced chicken breast served in brioche bun, shredded lettuce, tomato, chilli & tomato jam, beer battered onion rings and skin on fries <b>Add bacon £1.50 ~ Add cheese £1.50</b>	<b>£16</b>
<b>8 OZ RIBEYE STEAK</b> <sup>GF</sup> chunky chips, grilled cherry vine tomato, flat mushroom, beer battered onion rings (recommended served Medium) <b>Add Peppercorn Sauce £3 ~ Add Creamed wild mushroom &amp; truffle £3 ~ Add Red wine sauce £3</b>	<b>£27</b>
<b>8OZ FILLET STEAK</b> <sup>GF</sup> chunky chips, grilled cherry vine tomato, flat mushroom, beer battered onion rings (recommended served Medium Rare) <b>Add Peppercorn Sauce £3 ~ Add Creamed wild mushroom &amp; truffle £3 ~ Add Red wine sauce £3</b>	<b>£29</b>
<b>ROAST LAMB RUMP</b> <sup>GF</sup> 6oz roasted lamb rump, ratatouille, seasonal vegetables, garlic & rosemary potatoes	<b>£25</b>
<b>ROAST CHICKEN SUPREME</b> <sup>GF</sup> Glazed fondant potato, seasonal greens, wild mushroom & truffle cream sauce	<b>£22</b>

## SIDES

<b>BUTTERED NEW POTATOES</b>	<b>£4</b>
<b>CHUNKY CHIPS</b>	<b>£4</b>
<b>SKINNY FRIES</b>	<b>£4</b>
<b>POSH FRIES (TRUFFLE &amp; PARMESAN)</b>	<b>£5</b>
<b>SPRING VEGETABLES</b>	<b>£4</b>
<b>SIDE SALAD</b>	<b>£3</b>

### SUNDAY ROAST

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

*from £17*

### 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.

## SHARING BOARDS

<b>MEZZE</b> Spiced meat borek, feta & parsley borek, creamy hummus, warm flatbread, falafel, feta cheese, mixed marinated olives, tzatziki & stuffed vine leaves (vegetarian option available just ask)	<b>£25</b>
<b>SEAFOOD</b> Salt & pepper squid, hot smoked salmon, moules mariniere, chilli & garlic king prawns in the shell, fish goujons, served with pickles, garlic aioli and homemade tartare sauce	<b>£25</b>

## SEAFOOD

<b>FISH &amp; CHIPS</b> <sup>GF</sup> Beer battered haddock, chunky chips, mushy garden peas & home made tartare sauce	<b>£17</b>
<b>SEAFOOD TAGLIATELLE</b> Tiger prawns, mussels and clams served in a creamy cherry tomato, chilli and garlic sauce	<b>£19</b>
<b>MOULES FRITES</b> <sup>GF</sup> Rope grown Cornish mussels served in a creamy white wine & garlic sauce. Served with skin on fries	<b>£17</b>
<b>SRI LANKEN STYLE FISH CURRY</b> <sup>GF</sup> Sri Lankan style coconut curry, pickled pink onion served with fragrant basmati rice.	<b>£20</b>
<b>GRILLED SEABASS FILLET</b> <sup>GF</sup> Buttered new potatoes, roasted red pepper pesto, seasonal vegetables, samphire, Lilliput caper & brown shrimp butter	<b>£20</b>