



WET YOUR WHISTLE

Mulled Wine £6 <i>Warming red wine winter spices & fruits</i>	Quay Royal £9 <i>Raspberry Chambord liqueur & prosecco</i>	Orange Gin & Tonic £9 <i>Blood orange gin & fevertree tonic</i>
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SMALL PLATES & STARTERS

Wiltshire onion soup £8 <i>Caramelised onions, rich beef broth, Topped with croutons & melted Stoney cross</i>	Short rib croquette £10 <i>49er & Dorset red cheese sauce, balsamic onions & worcester mayo</i>
Garlic Sriracha mussels £9 <i>Shetland rope grown mussels, steamed with Purbeck cider, sriracha butter & fresh coriander</i>	Chicken liver pate £8 <i>Homemade pear & quince chutney, pickles & toasted baguette</i>
Seafood & chorizo stew £10 <i>King prawns, chorizo & squid sautéed with house peri peri, charred corn, topped with shoestring fries</i>	House cured salmon gravadlax £10 <i>Beetroot & dill salad, pickled cucumber & toast</i>

SEAFOOD

Cod loin £26 <i>Pan roasted cod fillet, hand cut triple cooked chips, buttered leeks, salt & vinager scraps & warm tartare béarnaise sauce</i>
Seafood linguine £20 <i>Squid, king prawns, clams & mussels sautéed with chilli, garlic & white wine. Fresh squid ink linguine, finished with lemon juice & freshly chopped parsley</i>
Seabass £25 <i>Pan fried fillet of Seabass served on a shellfish bisque & crayfish risotto, roasted cherry tomatoes, samphire & aged balsamic</i>

VEGAN & VEGETARIAN

Winter squash tabbouleh salad (VG) £14 Add chicken £6 <i>Tossed with roasted squash, almonds, apricots, tenderstem, lemon & olive oil. Served on a bed of harissa coconut yoghurt & topped with puffed wild rice & crispy onions</i>
Brazilian style coconut stew (VG) £14 Add chicken £6 <i>Lightly spiced vegetable stew with cumin & smoked paprika, roasted vegetables & coconut milk. Served with fragrant basmati rice & sourdough flatbread. Topped with harissa yoghurt & puffed wild rice</i>

SIDES

Dirty mash/ gravy/ crispy onions £5
Chunky chips/ rosemary/ garlic
Skinny fries/ rosemary/ garlic
Beetroot tzatziki/ charred tenderstem & crumbled feta
Harissa hummus/ roasted squash/ puffed grains

LIGHT BITES

Mixed marinated harlequin olive £5 <i>Pitted chalkidiki & uslu olives with red pepper, garlic & a touch of chilli</i>	Truffle salted mixed nuts £5 <i>Luxurious kiln roasted peanuts, cashews & almonds flavoured with truffle salt</i>
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TO SHARE

Seafood platter - £25 <i>House cured salmon gravadlax, Sriracha mussels, Seafood & chorizo stew, Haddock goujons, Warm sourdough flatbread, Lobster balsamic oil, Homemade tartare sauce</i>
Rips & Dips - £15 <i>Warm sourdough flatbread, Lebanese khobez, Carrot and cucumber crudités, Beetroot tzatziki, Harissa hummus, Lobster balsamic & olive oil</i>
Mezze Platter - £25 <i>Warm sourdough flatbread, Lebanese khobez, Beetroot tzatziki, Harissa hummus, Balsamic onions, Marinated harlequin olives, Stuffed vine leaves, Truffle salted mixed nuts, Feta Cheese</i>

GRILLS

Loch & Quay Beef Burger £18 <i>Grilled 6oz chuck & short rib beef patty, smoked bacon jam, 49er & Dorset red cheese sauce, lettuce, beef tomato, pickles & crispy onions. Served in a toasted brioche bun, fries & beer battered onion ring</i>
Loch & Quay Chicken Burger £18 <i>Crispy fried buttermilk chicken thigh, peri peri slaw, lettuce, beef tomato, pickles & harissa mayo. Served in a toasted brioche bun, fries & beer battered onion ring</i>
Loch & Quay Lamb Burger £18 <i>Grilled 6oz lamb & mint patty, beetroot tzatziki, crumbled feta cheese, lettuce, beef tomato & pickles. Served in a toasted brioche bun, fries & beer battered onion ring</i>

STEAKS

6oz Fillet steak £28
8oz Ribeye steak £29
10oz Sirloin steak £30
<i>Served with crispy potato terrine, beer battered onion ring, roasted plum tomato, mushroom ketchup</i>
Steak sauces £3
<i>Peppercorn</i>
<i>Red wine sauce</i>
<i>Béarnaise</i>

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 our foods may contain traces of nuts. A discretionary 10% service charge will be added to your bill.