



Sunday Menu

WET YOUR WHISTLE..?

BLOODY MARY £9
vodka, tomato juice, lemon, Worcestershire sauce, tobasco, black pepper and celery salt

BLOODY SHAME £4
tomato juice, lemon, Worcestershire sauce, tobasco, pepper and celery salt (non-alcoholic)

MIMOSA £10
Prosecco infused with passion fruit purée and orange juice

QUAY ROYAL £9
raspberry Chambord liqueur and Prosecco

FRESH ORANGE JUICE £4
freshly squeezed orange juice

RHUBARB & RASPBERRY G&T £9
Rhubarb gin, Chambord & Fevertree ginger ale

BRUNCH

served from 10:00

LOCH & QUAY FULL ENGLISH

 £11

Smoked streaky bacon, Cumberland sausage, fried egg, potato rösti, roast grilled tomato, grilled flat mushroom and baked beans and toast

FULL VEGGIE

V £10

Mushroom pudding, avocado, potato rösti, roast grilled tomato, grilled flat mushroom and baked beans and toast

EGGS BENEDICT

 £9

smoked streaky bacon on toast, two poached eggs and hollandaise sauce

EGGS ROYALE

 £9

smoked salmon on toast, two poached eggs and hollandaise sauce

EGGS AVOCADO

V £10

avocado on toast, two poached eggs and hollandaise sauce

APPETISERS

HUMMUS & OLIVES

VG £8

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

KING PRAWNS

 £11

Cooked in the shell with garlic & chilli butter, lemon & crusty bread

CALAMARI

GF £9

Crispy salt & pepper squid with alioli

VENISON

 £10

Slow cooked venison, chestnut & sage meatballs. Rich tomato, cranberry & Ringwood ale sauce, stuffed with melted Tunworth cheese Crusty bread.

SEASONAL SOUP

 £7

served with crusty bread

SUNDAY ROAST

roasts served with crispy roast potatoes, braised cabbage, roast seasonal vegetables, cauliflower cheese, homemade Yorkshire pudding and gravy (All roasts available from 12:00 until the last slice has gone)

ROAST BEEF SIRLOIN £19

SLOW COOKED SHOULDER OF LAMB £19

ROAST PORK BELLY £18

ROAST CHICKEN SUPREME £18

MUSHROOM NUT ROAST **V** £17

CLASSICS

FISH & CHIPS

GF £17

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

SEAFOOD TAGLIATELLE

 £19

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

WILD MUSHROOM TAGLIATELLE

V £16

Sauteed mushrooms, creamy garlic & white wine sauce, with truffle oil & parmesan shavings

8OZ FILLET STEAK

GF £29

chunky chips, grilled cherry vine tomato, flat mushroom, beer battered onion rings (recommended served Medium Rare)

Add Peppercorn Sauce £3 ~ Add Creamed wild mushroom & truffle £3 ~ Add Red wine sauce £3

LAMB SHANK

 £25

red wine braised lamb shank, rosemary infused mash potato, seasonal vegetables & minted lamb sauce

STILL HUNGRY ...? ADD EXTRA

~ CAULIFLOWER CHEESE ...£3

~ HOMEMADE GRAVY ...£1

~ ROASTED POTATOES ...£3

~ ROASTED VEGETABLES ...£3

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.