



A LA CARTE MENU

WET YOUR WHISTLE

Mulled Wine £6

Warming red wine winter spices & fruits

Quay Royal £9

Raspberry Chambord liqueur & prosecco

Orange Gin & Tonic £9

Blood orange gin & fevertree tonic

SMALL PLATES & STARTERS

Wiltshire onion soup £8
Caramelised onions, rich beef broth, topped with croutons & melted Stoney cross

Short rib croquette £10
49er & Dorset red cheese sauce, balsamic onions & worcester mayo

Moules Marinière £9
Shetland rope grown mussels, served in a creamy white wine & garlic sauce

Chicken liver pate £8
Homemade pear & quince chutney, pickles & toasted baguette

Calamari £9
Crispy salt & pepper squid, served with sweet chilli mayo

House cured salmon gravadlax £10
Beetroot & dill salad, pickled cucumber & toast

TO SHARE

Seafood Platter - £20

House cured salmon gravadlax, moules Marinière, calamari, haddock goujons, homemade tartare sauce and chilli & garlic king prawn skewers.

Hummus & Olives - £8

Creamy hummus, warm sourdough flatbread, mixed olives, balsamic and olive oil dip

Mezze Platter - £20

Warm sourdough flatbread, tzatziki, hummus, balsamic onions, marinated harlequin olives, stuffed vine leaves, feta cheese & lamb koftas

SEAFOOD

Seabass £25
Pan fried fillet of Seabass served on a shellfish bisque & crayfish risotto, roasted cherry tomatoes, samphire & aged balsamic

Seafood linguine £20
Squid, king prawns & mussels sautéed with chilli, garlic & white wine. Fresh squid ink linguine, finished with lemon juice & freshly chopped parsley

Fish & Chips £15
Beer battered haddock, served with hand cut chunky chips & homemade tartare sauce

BURGERS

Loch & Quay Beef Burger £18
Grilled 6 oz chuck & short rib beef patty, smoked bacon jam, cheese, lettuce, beef tomato, pickles & crispy onions. Served in a toasted brioche bun, fries & beer battered onion ring

Loch & Quay Chicken Burger £18
Crispy fried buttermilk chicken thigh, lettuce, beef tomato, pickles & sweet chilli mayo. Served in a toasted brioche bun, fries & beer battered onion ring

Loch & Quay Lamb Burger £18
Grilled 6oz lamb & mint patty, tzatziki, crumbled feta cheese, lettuce, beef tomato & pickles. Served in a toasted brioche bun, fries & beer battered onion ring

VEGAN & VEGETARIAN

Brazilian style coconut curry (VG) £14
Add chicken £6
Add fish £6
Lightly spiced vegetable curry with cumin & smoked paprika, roasted vegetables & coconut milk. Served with fragrant wild & basmati rice

Caramelised red onion & brie tart (V) £15
Served with new potatoes & creamed leeks

STEAKS

6oz Fillet steak £28
8oz Ribeye steak £29
10oz Sirloin steak £30
Served with crispy hand cut chunky chips, beer battered onion ring, roasted plum tomato, sauteed wild mushrooms

Steak sauces £3
Peppercorn
Red wine sauce

SIDES

Dirty mash/ gravy/ crispy onions £5

Chunky chips/ rosemary/ garlic

Skinny fries/ rosemary/ garlic

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.