Nor' Loft

CHAMPAGNE LOUNGE

Platters

Blini Platter • £26.00
House-Cured Edinburgh Gin Cannonball & Beetroot Salmon Gravlax,
Creamed Horseradish, Red Onion, Lilliput Capers, Gherkins

Nor' Loft Charcuterie Platter • £38.00
Homemade Duck Rillette, Country Terrine & Chutney,
Selection of Cobble Lane Cured Meats, Pickles & Oatcakes

Mellis Cheese Platter • £35.00
Homemade Chutney & Miller's Damsel Crackers

Small Plates

Oyster, Cucumber, Chilli, Ginger • £4.20 each *(GF)*

Pigs in Blankets & Devils on Horseback, Truffle Honey • £14.00

Katy Rodgers Crème Fraiche & Smoked Salmon Tartlets,
Keta & Avruga Caviar • £18.00 *(GF)*

Gochujang Turkey Bites • £9.00

Edamame, Togarashi, Sesame • £6.00 *(GF) (V+)*

Tuna Tostadas, Sriracha Aioli, Mango Lime Salsa • £13.00

Lamb & Apricot Tagine Parcels, Sumac Pumpkin, Hot Honey Yoghurt • £14.00

Roasted Hispi Cabbage, Hazelnut Crumb, Romesco • £7.00 *(V)*

Baked Camembert, Homemade Spiced Apple & Cranberry Chutney,
Garlic & Rosemary Flatbread • £18.00 *(V)*
Please note this dish takes up to 20 minutes to prepare

Slow Braised Pork Cheek, Parmesan Polenta, Pangratatto • £18.00

Miso Roasted Wild Mushroom, Toasted Sesame
Seaweed Puff, Confit Yolk • £11.00 *(V)*

Sweet

Golden Syrup & Stem Ginger Pudding, Orange & Star Anise Ice Cream • £10.00

Caviar

EXMOOR CAVIAR
Served with Blinis & Katy Rodgers Crème Fraîche

Royal Beluski • £43.00 I 10g
Rounded flavour and very buttery, with a distinctive firmer texture compared to other caviars

Oscietra • £44.00 I 10g
Produced from a younger fish, this has a lighter, beautiful delicate and nutty flavour

Cornish Salted Baerii • £46.00 I 10g
Rich and creamy wih a mild nuttiness and afternotes of oysters

ALLERGEN KEY
gluten – ***g*** / milk – ***m*** / egg – ***e*** / mollusc – ***mo*** / crustacean – ***c*** / fish – ***f*** / celery – ***ce*** / soya – ***so*** /
sulphites – ***s*** / mustard – ***mu*** / oats - ***o*** / peanuts – ***p*** / nuts – ***n*** / lupin – ***l*** / sesame – ***se***
V = Vegetarian / ***V+*** = Vegan / ***GF*** = Gluten Free

If you have any allergy or dietary requirements, please do let a member of the team know.
Please be aware that we apply a discretionary 10% service charge to all bills, this goes straight to our friendly faces in the team.