

NOR' LOFT SAMPLE MENU

NIBBLES

Oysters & Mignonette

Beetroot Hummus

Served with flatbread

Bread Selection & Oils

House Marinated Smokey Gordal Olives

Caviar and Salmon Roe

Blinis and sour cream

TO SHARE

Charcuterie Board

House pickled vegetables, chutney, oatcakes

Cheese Board

Four local cheeses with oatcakes, toasted bread croutons, grapes, apple and a summer chutney

Seacuterie

A seafood twist on the well-loved charcuterie board: Oysters, Scallops, King prawns, Monkfish, Mussels, Scottish Smoked Salmon, Mackerel Pate, croutons, crackers

Brie & Champagne Fondue

Toasted walnuts, tomato chilli jam, croutons

SMALL PLATES

Beef Fillet

Salsa verde drizzle

Pulled Lamb Shoulder

Anchovy yoghurt, pickled beetroot

Fillet of Trout

Fennel and mint

Fillet of Bream

Marinated cherry tomatoes

Spring Green Salad

Broad bean, asparagus, green bean, spinach, sesame dressing

Baby Red Potato Salad

Red onion, mustard, parsley, dill, olive oil

Scottish Ice Cream Boules