



LOFT

SKY BAR

THE LOFT COLLECTION

15

TANUKI MARTINI

(Tan-oo-ki)

Capturing the whimsical nature of the Tanuki, this indulgent dessert cocktail blends salted caramel mochi with Chase Vodka and Kahlua Coffee Liqueur, tied together with rich espresso

CHERRY BLOSSOM

A delicate blend of Chase GB Gin, cranberry, lime and Maraschino syrup poured over candy floss, dissolving into a shimmering floral infused delight. Light, vibrant and enchanting

KAERU SHINE

(Kai-ru)

A true sign of good fortune, this vibrant mix of Sake, Midori, watermelon and apple creates a refreshing cocktail with a crisp finish

CRIMSON SUN

1800 Tequila, lime and crushed raspberries, balanced with Agave. Bright and invigorating resembling the last light of day

YOKAI MIST

(Yoh-kai mist)

Japanese Habiki Whiskey built in a glass with cardamom bitters and Cointreau, enveloped in cherry wood smoke. Evoking a smooth, spiced and mysterious finish

MEKONG MULE

(Mee-kong mule)

A bold blend of Havana 3yo Rum, Fever-Tree Ginger Beer and orgeat syrup. Deep and smooth, reflecting the rich currents of the Mekong River

All produce is prepared in an area where allergens are present.

For those with allergies, intolerances, or special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures. Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.

All prices are in Pounds Sterling and include VAT. A discretionary service charge of 12.5% will be added to every order. Adults need around 2,000 kcals per day.

LOFT CLASSICS

15

CLASSIC MOJITO

Fresh mint and lime are muddled to release their crisp aromas, combined with Havana 3 and a hint of sweetness. Served tall over crushed ice, garnished with fresh mint and lime wheel

[Ask about our flavours](#)

SMOKED OLD FASHIONED

Woodford Reserve Bourbon, Cointreau orange Liquor and bitters, served smoked and garnished with a maraschino cherry

NEGRONI

A classic, well-balanced cocktail featuring Chase Gin, Vermouth Rosso, and Campari stirred and served short. Garnished with fresh orange peel

MAI TAI

A tropical classic blending Havana Aged Rum, fresh lime, Cointreau and orgeat syrup. Finished with a hint of almond and citrus

MARGARITA

Fresh and citrusy, the current most popular cocktail in the world combines tequila, triple sec and lime to make the perfect balance of sweet and tart.

[Let us know if you want it spicy](#)

ESPRESSO MARTINI

A luxurious blend of Chase Vodka, Chimney Fire espresso, and Kahlua coffee Liquor, shaken to perfection. Garnished with three coffee beans for a touch of elegance

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LOFT SOURS

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AMARETTO SOUR

A smooth, nutty blend of Disaronno, fresh lemon, and a hint of sugar, shaken with aquafaba for a velvety foam. Served short and garnished with a maraschino cherry

WHISKEY SOUR

Woodford Reserve Bourbon, fresh lemon, and a touch of sugar, shaken with aquafaba and a dash of bitters for depth. Served short, garnished with a maraschino cherry

MIDORI SOUR

A vibrant blend of Midori melon Liquor, fresh lemon, and a touch of sugar, shaken with aquafaba for a silky foam. Served short over ice and garnished with fresh cucumber

THE GREAT WAVE

A striking blend of Blue Curaçao, Disaronno, and fresh lemon, served short over ice. Garnished with a maraschino cherry

THE IVORY TOWER

A smooth blend of Koko Kanu, fresh lemon, and coconut syrup, served short over ice. Garnished with a dehydrated pineapple slice

SPRITZ

15

APEROL

HUGO

LIMONCELLO

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LOFT NON-ALCOHOLICS

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SHIRLEY TEMPLE

A classic non-alcoholic recipe offering a harmonious combination of ginger ale, lime and grenadine syrup

THE TWILIGHT

Evoking that last glow of light while the sun is below the horizon. Pineapple, orange and grenadine are stirred over sweet lemonade

PEACH BLISS

A sophisticated take on the Italian classic cocktail combining sweet peach and soda water

CARAMEL APPLE SPRITZ

Capturing the essence of Autumn in a glass with rich caramel and tart apple poured with soda water

COCONUT COLADA

A tropical and refreshing frozen blend of pineapple and coconut cream. Served in a cast iron effect Tiki Mug, garnished with pineapple

DAYLIGHT

A refreshing mix of orange juice, fresh lemon, passion fruit syrup, and a hint of vanilla. Served over ice, garnished with passion fruit

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SPARKLING*glass bottle*

Alberto Nani Organic	9 39
Pommery Brut Royale	16 97
Bollinger Brut	110
Bollinger Rosé Brut	120
Dom Pérignon Brut	350

RED WINE*glass bottle*

Rare Vineyards Malbec, Pays d'Oc	12 42
J Moreau et fils Merlot	13 48
Chalk Hill Luna Shiraz	14 50
Vidal Reserve Pinot Noir Marlborough	63

WHITE WINE*glass bottle*

Rare Vineyard Marsanne-Viognier	12 42
L'Aristocratico Pinot Grigio	13 48
Vidal Sauvignon Blanc Marlborough	13 50
Vidal Reserve Chardonnay	59

ROSÉ WINE*glass bottle*

Rare Vineyards Cinsault	12 42
Mirabeau Pure Provence	14 49

BOTTLED BEER

Asahi 330ml 5%abv	6.5	Aspall Draught Cyder 330ml 5.5%abv	7
NOAM Bavarian Lager 340ml 5.2%abv	7	Brewdog Punk IPA 330ml 5.4%abv	7
Peroni Azzuro 0% 330ml 0%abv	5		

BRANDY

Courvoisier VS	8
Hennessy VS	8
Courvoisier VSOP	9
Hennessy XO	29

GIN

Chase GB	7
Chase Seville Orange	7
Bombay Sapphire	7
Malfy Rosa	7
Tanqueray NO.TEN	8
Bombay Bramble	8
Silent Pool	8
Hendricks	8
Hendricks Neptunia	9
Hendricks Flora Adora	9
Hendricks Grand Cabaret	9
Tanqueray 0.0%	6

VODKA

Chase Original Potato	7
Chase Rhubarb	7
HAKU	7
Belvedere	9
Grey Goose	9

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TEQUILA

1800 Silver Tequila	7
Patron Agave Silver	8
Patron Agave Reposado	9
Patron Agave Anejo	10

RUM

Havana 3 Year Old	7
Havana 7 Year Old	7
Sailor Jerry	7
KoKo Kanu	7
Havana Club Anejo Especial	8
El Dorado 15 Year Old	9
Santa Teresa 1796	9

WHISKY

AMERICAN

Jack Daniel's	7
Woodford Reserve	8
Jack Daniel's Single Barrel	9

JAPANESE

Suntory Hibiki Harmony	13
Yamazaki 12 Year Old	22

WALES

Penderyn Madeira	8
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HIGHLANDS

Dalmore 15 Year Old	16
Macallan 18 Year Old	45

ISLAY

Laphroaig 10 Year Old	9
Lagavulin 16 Year Old	14

SPEYSIDE'S

Glenfiddich 12 Year Old	8
Glenfiddich 15 Year Old	12

SOFT DRINKS

Coca-Cola 200ml	3.2	Franklins & Sons Raspberry Lemonade 275ml	4
Diet Cola 200ml	3.2		
Coca-Cola Zero 200ml	3.2	Franklins & Sons Rhubarb Lemonade 275ml	4
Fever Tree Lemonade 200ml	3.2	Franklins & Sons Elderflower Lemonade 275ml	4

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FLAVOURS OF THE EAST

As you embark on this dining experience, allow us to share the inspiration behind our menu.

Our Executive Chef has travelled across Japan, South Korea, Vietnam and Malaysia which has left an indelible mark on our culinary offerings. From the delicate artistry of Japanese Kaiseki cuisine to the bold flavours of Korean barbecue, and the vibrant street food of Thailand, each dish reflects the rich tapestry of this diverse region. We have also collaborated closely with Chef's Indonesian and Filipino team members from their time spent working with them, infusing their heritage into our creations.



So, as you savour these flavours, know that they carry the spirit of adventure, cultural exchange, and passion for exceptional food.

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Norimaki (Vg) 3.50

Rice Crackers with Seaweed 190kcl

Inspired by **JAPAN**

Seaweed Mix (V) 3.50

Mix of coated peanuts and rice crackers with seaweed 221kcl

Inspired by **JAPAN**

Chilli and Lime Nuts with Toasted Corn (Vg) 6

428kcl

Inspired by **THAILAND**

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Shichimi Loaded Chips (V) 7

Cheese Sauce | Tonkatsu | Spring Onions 688kcl

Inspired by **JAPAN**

Vegetable Spring Roll (Vg) 11

Golden Garlic Chilli Dip 280kcl

Inspired by **THAILAND**

Tempura Prawn Cocktail 12

Ancho Chilli Mayo | Fennel | Yuzu Ponzu 298kcl

Inspired by **Japan**

Gochujang Fried Chicken 15

Sesame | Spring Onions | Lotus Stem 580kcl

Inspired by **KOREA**

Loch Duart Smoked Salmon Sashimi 15

Wakame | Sesame and Wasabi Spice | Tobiko | Kewpie Mayo 232kcl

Inspired by **JAPAN**

Bao Buns

Crispy Onions | Creamy Ancho Chilli | Cucumber | Daikon

Inspired by **SINGAPORE**

Braised Pork Belly 450kcl 14

Chicken Karage 435kcl 14

Maple and Miso Mushrooms 378kcl (Vg) 14

V= Vegetarian Vg= Vegan

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Chicken Leg Yakiniku Skewer 12

Baby Leeks | Shoyu 210kcl

Inspired by JAPAN

Szechuan Honey Glazed Pork

Belly and King Oyster Mushroom Skewer 12

Sesame | Crackling 288kcl

Inspired by JAPAN

Hereford Beef Fillet and

Padron Pepper Khushiyaki Skewer 13

Korean Chilli Glaze 335kcl

Inspired by JAPAN

Platter of Skewers 35

Choose any three skewers above accompanied

with Japanese Sticky Rice

Inspired by JAPAN

Japanese Sticky Rice (Vg) 5

350kcl

Inspired by JAPAN

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White Chocolate Blondie (V) 9

Cocoa Miso Ice Cream | Kinako Honeycomb | Chocolate Sauce

710kcl

Mango and Passionfruit Mochi (V) 9

Tropical Fruits | Biscoff Crumble

653kcl

Salted Caramel Mochi (V) 9

Dulce De Leche | Cocoa Crumble

670kcl

Elements (V) 13

A sharing sampler of Mochis and White Chocolate Blondie

with warm chocolate sauce

810kcl

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