



**LOFT**

SKY BAR

## SIGHTSEEING MENU

15

### CHIMNEY SMOKE **LOFT**

*Something like an Espresso Martini*

Coffee and cream are shaken vigorously with Chase Vodka and Black Forest served in a stemmed glass dusted with chocolate

### LONDON FOG

*Something like an Old Fashioned*

Woodford reserve and Banoffee come together in a short, bittersweet drink, smoked lightly under a cloche with burnt seasonal herbs

### DAYLIGHT **LOFT**

*Something like a Passionfruit Martini*

Our take on a passionfruit martini with tropical fruits such as passionfruit, orange and banana shaken with Chase Vodka, Banoffee and custard. Served short with a prosecco filled passionfruit

### SUNSET SLING **LOFT**

*Something like a Singapore Sling*

Watch the sunset before you, with our traditional gin sling that turns dark red as we introduce our rhubarb syrup over Chase Gin. Served tall, finished with Maraschino cherry and pineapple

### THE SURREY GARDEN **LOFT**

*Something like a Mojito*

Refreshing blend of Chase gin, apple and elderflower. Served tall, finished with Mediterranean tonic, edible flowers and fresh mint

*A selection of our cocktails are available as a non-alcoholic version, please look for the **LOFT** symbol.*

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.

## OUR CLASSIC COLLECTION

15

### LONG ISLAND ICETE A

The ever-popular ice tea blends five spirits of vodka, gin, rum, tequila and triple sec, shaken with lemon and sugar. Served tall over ice, topped with Coca-Cola and garnished with fresh lime wheel

### 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. Add chilli to make it spicy, if you are feeling brave

### PIÑA COLADA **LOFT**

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

### NEGRONI

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

### CLASSIC MOJITO **LOFT**

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

### RUM PUNCH

A combination of Havana 3 and Havana 7 shaken with orange and pineapple, sweetened with pomegranate. Served in a Tiki Mug and garnished with a flaming lime shell

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**SPARKLING***glass bottle*

Alberto Nani Organic	7   35
Pommery Brut Royale	16   95
Bollinger Brut	100
Bollinger Rosé Brut	110
Dom Pérignon Brut	300

**WHITE WINE***glass bottle*

Rare Vineyard Marsanne-Viognier	11   40
L'Aristocratico Pinot Grigio	13   48
Vidal Sauvignon Blanc Marlborough	13   48
Vidal Reserve Chardonnay	55

**RED WINE***glass bottle*

Rare Vineyards Malbec, Pays d'Oc	11   40
J Moreau et fils Merlot	13   48
Chalk Hill Luna Shiraz	13   48
Vidal Reserve Pinot Noir Marlborough	57

**ROSÉ WINE***glass bottle*

Rare Vineyards Rosé	11   40
Mirabeau Pure Rosé	13   48
Whispering Angel Côtes de Provence	60

**BOTTLED BEER**

Asahi 330ml 5%abv	6.5	Aspall Draught Cyder 330ml 5.5%abv	7
NOAM Bavarian Lager 340ml 5.2%abv	7	Goose Island IPA 355ml 5.9%abv	7
Peroni Azzuro 0% 330ml 0%abv	5		

**BRANDY**

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

**VODKA**

Chase Original Potato Vodka	7
HAKU	7
Belvedere	8
Grey Goose	8

**GIN**

Chase GB Gin	7
Tanqueray NO.TEN	8
Bombay Bramble	8
Silent Pool	8
Hendricks	8
Hendricks Neptunia	9
Hendricks Flora Adora	9
Hendricks Lunar	9
Tanqueray 0.0%	6

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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

#### HIGHLANDS

Dalmore 15 Year Old	16
Macallan 18 Year Old	45

#### LOWLANDS

Auchentoshan 12 Year Old	9
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#### ISLAY

Laphroaig 10 Year Old	9
Lagavulin 16 Year Old	14

#### SPEYSIDE'S

Glenfiddich 15 Year Old	12
The Glenlivet 18 Year Old	21

### SOFT DRINKS

Coca-Cola 200ml	3.2	Franklins & Sons Raspberry Lemonade 275ml	3.8
Diet Cola 200ml	3.2	Franklins & Sons Rhubarb Lemonade 275ml	3.8
Coca-Cola Zero 200ml	3.2	Franklins & Sons Elderflower 275ml	3.8
Fever Tree Lemonade 200ml	3.2		

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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) 2.50**  
Rice Crackers with Seaweed 190kcl  
Inspired by **JAPAN**

**Seaweed Mix 2.50**  
Mix of coated peanuts and rice crackers with seaweed (V) 221kcl  
Inspired by **JAPAN**

**Chilli and Lime Nuts with Toasted Corn (Vg) 5**  
428kcl  
Inspired by **THAILAND**

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**Edamame (Vg) 5**  
Celtic Sea Moss Salt 189kcl  
Inspired by **JAPAN**

**Game Crisps (V) 6**  
Shichimi | Cheese Dip 540kcl  
Inspired by **MALAYSIA**

**Vegetable Spring Rolls (V) 10**  
Golden Garlic Chilli Dip 280kcl  
Inspired by **THAILAND**

**Burrata and Heritage Tomato Salad (V) 12**  
Yuzu Chilli Dressing 580kcl  
Inspired by **KOREA**

**Maple and Miso Mushrooms Bao (Vg) 12**  
Sriracha | Cucumber | Shiso 378kcl  
Inspired by **SINGAPORE**

**Dashi Braised Duck Leg Bao 12**  
Plum Sauce | Cucumber | Shiso 395kcl  
Inspired by **SINGAPORE**

**Smoked Trout Sashimi 14**  
Wakame | Sesame and Wasabi Spice | Tobiko | Kewpie Mayo 232kcl  
Inspired by **JAPAN**

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**Chicken Leg Yakiniku Skewer** 10

Baby Leeks | Shoyu 210kcl

**Szechuan Honey Glazed Pork Belly  
and King Oyster Mushroom Skewer** 10

Sesame | Crackling 288kcl

**Hereford Beef Fillet and  
Padron Pepper Khushiyaki Skewer** 11

Korean Chilli Glaze 335kcl

**Platter of Skewers** 29

Choose any three skewers above accompanied  
with Japanese Sticky Rice

**Miso Butter Scallops Shioyaki** 15

Ginger Kabocha | Amaranth | Caviar 255kcl

**Japanese Sticky Rice (Vg)** 5

350kcl

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**White Chocolate Blondie (V)** 8

Cocoa Miso Ice Cream | Kinako Honeycomb | Chocolate Sauce  
710kcl

**Mango and Passionfruit Opera (V)** 8

Black Coconut Ice Cream | Timur Pepper  
653kcl

**Salted Caramel Mochi (V)** 8

Dulce De Leche | Cocoa Crumble  
673kcl

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