



Dinner menu

NIBBLES	we'll send the next course as soon as its ready	
Mixed marinated olives		£4.00
Char grilled pitta bread sticks with chefs humous		£4.00
Baked garlic buttered ciabatta bread		£4.00
Grilled Sour dough country bloomer with butter		£2.50

BEGINNING

1/2 pint of shell on prawns Aioli & bread		£7.00
Corn Nachos, Mexican tomato salsa, guacamole, cheese sauce & sour cream		£6.00
green pea falafel, green tahini toasted flat bread		£5.50
Potted locally smoked mackerel, chefs pickle & toast		£5.00
Sticky BBQ Buffalo chicken wing, American blue cheese sauce		£6.00
Moules Marinier with shallots, herbs, wine & cream (main with fries)		£6.50/£14
Our soup of the day with grilled sour dough bread		£5.00/7.50
Seared cod cheeks, chorizo chilli jam, crème fraiche & pickled fennel salad		£7.25
The Sail Loft, 'Bloody Mary' prawn cocktail with crunchy gem salad		£7.50

CARRY ON

Venison burger with cranberry chutney, brie, fries & slaw		£14.00
Lobster bisque risotto with crayfish in herbed butter & Parmesan		£7.50/13
Smoked haddock & leek chowder with a poached organic egg		£7.50/13
Pan roast seabass on fennel risotto cake, confit tomatoes, green bean & pesto		£14.00
Reuben steak burger, pulled salt beef, Swiss cheese, sauerkraut, thick chips & slaw		£14.00
Crisp breaded chicken escalope, plum tomato, buffalo mozzarella & avocado		£12.95
Cajun pulled lamb wrap, guacomole, tomato salsa, sour cream & spiced fries		£13.50
Char-grill Suffolk Rib-eye steak, herbed crisp hash, peppercorn sauce, green beans		£22.50
Adnams beer-battered cod fillet, chunky chips and mushy peas		£14.00
Butternut squash risotto, toasted pine nuts, sage butter & goats cheese		£13.00

please see boards for daily specials

SIDES

Skinny fries, chunky chips, buttered baby potatoes,		
tossed side salad or buttered seasonal vegetables		£3.50

FINISH

Chocolate brownie with pistachio ice-cream & chocolate sauce		£6.00
Sticky toffee banana pudding with ice-cream		£6.00
Popcorn panna cotta, coconut marshmallow & candy floss		£6.00
Suffolk Meadow ice-creams or sorbets per scoop		£1.75
Winter fruit crumble with vanilla ice-cream		£6.00
Suffolk cheese selection, celery, grapes, biscuits & chutney		£7.00

All Burgers are cooked through

MENU

Brunch Menu served
10am – 6pm

Dinner Menu served
6pm - 9pm

DIETARY REQUIREMENTS

Please advise our team of any dietary needs you have or ask any questions about the local ingredients we proudly use

**53 FERRY ROAD
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