



BRUNCH MENU

NIBBLES *We'll send the next course as soon as its ready*

Mixed marinated olives

Char grilled pitta bread sticks with homemade hummus

Baked garlic buttered ciabatta bread

Grilled sour-dough bloomer slices with butter

BEGINNING & BRUNCHY

The Sail Loft 'Bloody Mary' prawn cocktail with crunchy gem salad

Corn Nachos, Mexican tomato salsa, guacamole, cheese sauce & sour cream

Organic eggs Benedict with Blythburgh ham, smoked salmon or spinach

Griddled French toast with bacon, maple syrup & caramelised banana

Griddled sourdough, devilled organic fried eggs, avocado & sour cream

1/2 pint shell on prawns, Aioli, fresh bread

Garden pea falafel, green tahini, toasted flatbread

Pan-seared cod cheeks, chorizo chilli jam, crème fraiche & pickled fennel salad

Sticky BBQ Buffalo chicken wings, American blue cheese dip

Our soup of the day with fresh bread

Potted locally smoked mackerel, chef's pickle & toast

Moules Marinier with shallots, herbs, white wine & cream (main with fries)

MIDDLE

Pan roast seabass on fennel risotto cake, confit tomatoes, green bean & pesto

Smoked haddock & leek chowder with a poached organic egg

Open 'Club Sandwich' charred chicken breast, bacon, egg, lettuce & hollandaise

Croque Madame with carved ham, Suffolk gold cheese, béchamel & fried egg

Lobster bisque risotto with crayfish & parmesan

Reuben steak burger, pulled salt beef, Swiss cheese, sauerkraut, chunky chips & slaw

Adnams beer-battered cod fillet, chunky chips and mushy peas

Venison burger with cranberry chutney, brie, fries & slaw

Butternut squash risotto, toasted pine nuts, sage butter & goats cheese

Crispy chicken escalope with buffalo mozzarella, tomato, avocado & rocket salad

Char-grill rib-eye steak with crisp herbed hash, green beans & peppercorn sauce

Cajun pulled lamb wrap, tomato salsa, guacamole, sour cream & spicy fries

Char-grilled minute steak with 'Café de Paris' butter, fries & slaw

SIDES

Skinny fries, chunky chips, baby potatoes, side salad or seasonal vegetables

FINISH

Chocolate brownie with pistachio ice-cream & chocolate sauce

Sticky toffee banana pudding with ice-cream

Popcorn panna cotta, coconut marshmallow & candy floss

Suffolk Meadow ice-creams or sorbets per scoop

Winter fruit crumble with vanilla ice-cream

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
SOUTHWOLD IP18 6HQ**

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Suffolk cheese selection, celery, grapes, biscuits & chutney

Please see our blackboards for a list of daily specials

all burgers are cooked through

£4.00

£4.00

£4.00

£2.50

£7.50

£6.75

£8.00

£7.00

£7.00

£7.00

£5.50/£10.00

£7.25

£6.95

£5.00/7.50

£6.00

£6.50/£14.00

£14.00

£7.50/£13.00

£11.50

£8.95

£7.50/£13.00

£14.00

£14.00

£14.00

£13.00

£12.95

£22.50

£13.50

£14.00

£3.50

£6.00

£6.00

£6.00

£1.75

£6.00

£7.00