LLOYDS LOUNGE DAY MENU

BREAKFAST

MON - FRI SERVED UNTIL 11.00AM SAT - SUN SERVED UNTIL 3PM

Toasted teacake (V)	£2.70
Toasted thick cut Sourdough, Granary or White Loaf (V, GFO)	£3.40
Sausage or bacon sandwich (GFO) Choice of granary, white or sourdough	£5.50
Avocado & Heritage Tomato (V, GFO) Toasted sourdough, poached eggs and chilli jam	£8.95
Eggs Benedict (GFO) English muffin, crispy streaky bacon, poached eggs, and hollandaise sauce	£8.95
Farmhouse Breakfast (GFO) Scrambled or poached eggs, streaky bacon, two sausages, two hash browns and baked beans on toasted sourdough	£12.95

Extra Items £1.25 each

Bacon
Sausage
Black Pudding
Halloumi
Baked beans
Smoked salmon (supplement £2)

Please note, all our food is prepared in a kitchen where nuts, gluten and other know allergens may be present. Whilst we take caution to prever cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen.

We aim to be as sustainable as can be and reduced our food waste. If you are unable to finish any of your food, we would be delighted to package it for you to take home.

V Vegetarian GF Gluten Free VE Vegan GFO Gluten Free Option

LUNCH

SERVED FROM 12.00PM

Corned Beef Hash served with a fried duck egg and caramelised onion	£10.95
BBQ Pulled Pork Burger (GFO) served with sriracha slaw, brioche bun and thick cut chips	£11.95
Crispy Pork Belly (GF) served with apple purée, Jersey Royal potatoes and wild garlic pesto	£11.95
Coronation Chicken Sandwich (GFO) served with side salad and thick cut chips	£10.95
Smoked Salmon Sandwich (GFO) with cream cheese, avocado, side salad and thick cut chips	£11.95
Chicken Caesar Salad (GFO) with boiled egg, croutons, crispy bacon and parmesan shavings	£11.95
Vegetable Summer Salad (VE) Asparagus, broad beans, peas and tahini verde	£10.95
Smoked Haddock Fish Cakes served with tenderstem broccoli and pea purée	£ 9.95

SIDES

Garden Salad (VE, GF) £2.95
Thick Cut Chips (VE) £3.95
Halloumi Fries (V) £3.95
Seasonal Greens (VE, GF) £2.95

DESSERTS

Strawberry Eton Mess (V, GF) £4.50

Strawberry compôte, chantilly cream and meringue

Dark Chocolate Mousse (VE, GF) £4.95

70% dark chocolate

Granny Gothards'
Selection of Ice Cream (V) £4.50

Three scoops - ask your server for selection

Cake of the Day £1.95

2 COURSE SET LUNCH MENU

SERVED MON - FRI 11.30AM - 3.30PM

£14.95

Deep Fried Brie Bites (V)

served with side salad and chilli jam

Summer Salad (V, GFO)

Halloumi, asparagus, pea and tahini verde

Heritage Tomato Salad (V, GFO)

with roasted tomato purée and ricotta

Crispy Pork Belly (GFO)

serbed with apple purée and wild garlic pesto

Cod Goujons

served with thick cut chips, and tartar sauce

Chicken Caesar Salad (GFO)

served with a boiled egg, croutons, bacon and parmesan shavings

JOIN US EVERY FRIDAY FOR FRIDAY FIZZ

Buy one bottle of Prosecco, get another bottle FREE 4pm to 7pm



HOT DRINKS

HOUSE WINES prices are for 125ml/175ml/bottle

House White	£4.25 / 5.45 / 19.00
House Red	£4.25 / 5.45 / 19.00
Pinot Grigio / Pinot Blush	£4.65 / 5.95 / 20.00
Rose Zinfandel	£4.65 / 5.95 / 20.00
Prosecco	£6.95 (200ml) / 24.00 bottle

Americano	£2.40	/ £2.90
Latte	£2.70	/ £3.10
Cappucino	£2.70	/ £3.10
Mocha	£2.80	/ £3.20
Espresso	£2.00	/ £2.55
Flat White	£2.80	
Hot Chocolate	£2.70	/ £3.25
Flavoured Teas	£1.95	/ £2.95
Chai Latte	£3.50	

SOFT DRINKS

Coke/Diet Coke/Zero	£2.85	
Sprite	£2.80	OPEN 7 DAYS A WEEK
Appletiser	£2.95	FOR
Ginger Beer	£3.45	COFFEE, BREAKFAST & LUNCH
Sparkling Elderflower	£3.45	
Sparkling Rhubarb	£3.45	ODEN THURSDAY EDIDAY
Victorian Lemonade	£3.45	OPEN THURSDAY, FRIDAY
Apple/Orange or Cranberry Juice	£3.45	& SATURDAY EVENINGS
Still & Sparkling Water	£2.45	

BEER & CIDER (bottle)

Peroni (330ml 5.1%)	£4.50
Estrella Damm (330ml 4.6%)	£4.50
Brew Dog Pale Ale (330ml 4.5%)	£4.50
Thatchers Cloudy Haze (500ml 4.5%)	£4.95
Fruit Cider (500ml 4.5%)	£5.95
Devon Red Cider (500ml 4.5%)	£4.95
Red Tickler Cider (500ml 4.5%)	£4.95

LLOYD'S LOUNGE #chillatlloyds

THANK YOU for your support

To survive in these incredibly challenging times we need your custom more than ever. We will do everything possible to make Lloyd's Lounge your preferred Social, Dining and Drinking destination.

PLEASE COME BACK AND SEE US AGAIN SOON

SAFETY & WHAT WE HAVE DONE

Comprehensive Hygiene & Staff Safety Training
Venue Daily Deep Clean
New Food Preparation Procedures
Social Distancing Controls in Kitchen Area
Disposable Menus & Condiments Sachets
Sanitiser Stations
Regular Sanitising of Toilets
Adhering to Social Distancing & Government Rules

WHAT YOU NEED TO DO

Wait to be seated and stay seated as much as possible
Please respect Social Distancing
Please don't come to the Bar to order
Please use Sanitizer provided
Please use credit or debit card For payment
Please be patient & work with our Team
Speak directly to the Duty Manager with any issues or concerns

ORDERING PROCEDURE

Order from our disposable Table Menus
Your disposable table Menu/Order will be collected by your Server
Food and drink will be brought to your Table
Cutlery and condiments will be brought to your table
Order additional food and drink from your Server
Payment to be made at your table

MISSION STATEMENT

"We don't just care about serving you great Food & Drink, we care even more about your Health & Well Being"

If you have any good or practical ideas that would make you

If you have any good or practical ideas that would make you feel even more safe & comfortable at Lloyd's Lounge, please tell Lloyd or the Duty Manager

We really hope you have had a wonderful Social & Dining experience at Lloyd's Lounge & we look forward to seeing you again soon