

CHRISTMAS AT LLOYD'S LOUNGE

BREAKFAST SERVED UNTIL 11.30AM

Toasted teacake (VE)	£2.70
Toasted thick cut white or granary bloomer (VE, GFO)	£3.40
Homemade cheese scones (V)	£2.70
Yoghurt, granola and blueberry compote (V)	£5.40
Sausage or bacon sandwich (GFO) Choice of white or granary bloomer	£5.50
Avocado & Feta (V, GFO) Toasted sourdough, poached eggs and a pinch of chilli	£8.95
Proper Brekky (GFO) Scrambled or poached eggs, bacon, sausages, hash brown, baked beans & toasted sourdough	£12.95
Eggs Benedict (GFO) English muffin, crispy parma ham, two poached eggs and hollandaise sauce	£8.95
Toasted sourdough, poached or scrambled eggs with one of the following: (GFO)	£8.95
Bacon	
Sausage	
Smashed avocado	
Black Pudding	
Baked beans	
Smoked salmon (supplement £2)	
Any extra items £1.25 each	

LLOYD'S CHRISTMAS CHALETS

BOOK YOUR OWN
PRIVATE CHALET TO HOST
A CHRISTMAS PARTY FOR
FAMILY, FRIENDS OR
BUSINESS COLLEAGUES

PARTY PACKAGES AVAILABLE
(see website for details)

V Vegetarian
VE Vegan

GF Gluten Free
GFO Gluten Free Option

LUNCH

SERVED FROM 11.30am

Festive Breaded Turkey Burger £13 <i>with lettuce, brie, bacon and cranberry sauce served in a brioche bun with skin on fries</i>
Chorizo Hash (GF) £10 <i>Sweet potato, chorizo, caramelized red onions, two poached eggs and chilli oil on a bed of guacamole</i>
Wholetail Breaded Scampi £12 <i>served with side salad, tartar sauce and skin on fries</i>
Warm Crispy Halloumi Salad (GFO, V) £9 <i>with roasted chilli lime sweet potato, mixed leaf, green beans, pomegranate, toasted pumpkin seeds and chipotle sauce</i>
Sausages and Parma Ham £11 <i>Westcountry Pork Sausages and crispy Parma Ham with mustard mash potato, brussel sprouts, crispy onions and a parsley gravy</i>
Mediterranean Vegetable Tart (VE) £11 <i>served with side salad and skin on fries</i>
BBQ Pulled Pork Piadina Wrap £11 <i>with crispy onions, mixed leaf and chipotle sauce and skin on fries</i>
Cajun Breaded Portobello Mushroom and Halloumi Burger (V) £12 <i>with lettuce, crispy onions and chipotle sauce served in a brioche bun with skin on fries</i>

SIDES

Skin on Fries (VE) £3
Sweet Potato Fries (VE) £4
Halloumi Fries (V) £4

2 COURSE CHRISTMAS SET LUNCH MENU

SERVED FROM 11.30am to 3.30pm

£15.95

Festive Soup of the Moment (V, GFO)

*served with granary
or white bread*

Whitebait

*with mixed
leaf and tartar sauce*

Deep Fried Brie (V)

*with cranberry
sauce and mix leaf*

Mediterranean Vegetable Tart (V, VE)

*with a side salad and
skin on fries*

Wholetail Breaded Scampi

*with skin on
fries, tartar sauce
and a side salad*

*Roast Turkey

*and pancetta with
stuffing, roast potatoes,
pigs in blankets, brussel
sprouts, honey glazed
carrots and gravy*

* Supplement of £2 for Roast Turkey
Vegetarian Option of Nut Roast

HOT DRINKS

Americano	£2.40 / £2.90
Latte	£2.70 / £3.10
Cappuccino	£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	£2.85
Diet Coke/Zero	£2.70
Appletiser	£3.10
Ginger Beer	£3.35
Mandarin & Seville Orange	£3.45
Sparkling Elderflower	£3.45
Apple & Rhubarb Juice	£2.95
Apple & Elderflower Juice	£2.95
Apple/Orange or Cranberry Juice	£2.85
Still & Sparkling Water	£2.65

DESSERTS

Cakes of the Day	£2.50
Chocolate Brownie	£4
Salted Caramel Cheesecake (VE)	£5

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

BEER & CIDER (bottle)

Peroni (330ml 5.1%)	£4.50
Estrella Damm (330ml 4.6%)	£4.50
Birra Moretti (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

OPEN 7 DAYS A WEEK
FOR
COFFEE, BREAKFAST & LUNCH

OPEN THURSDAY, FRIDAY
& SATURDAY EVENINGS

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 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