

TO START

SOUP OF THE DAY Served with warm bread	£6
SELECTION OF WARM BREADS Served with olive oil & balsamic	£4
WARM BREADS & HUMMUS Served with olive oil	£4

TO SHARE

PRICE BASED ON 1 OR 2 PEOPLE SHARING	
CURED MEAT PLATTER Bresaola, Parma ham, pastrami and Salami Milano.Served with selection of bread, balsamic vinegar and olive oil	£8 / £15
SEAFOOD PLATTER With smoked salmon, mackerel pate, Trout & horseradish mousse, fish Herrings & grilled ciabatta	£8 / £15
CAPRESE PLATTER With beef tomatoes, mozzarella, Red onion, basil pesto, aged balsamic Glaze pearls & grilled ciabatta	£8 / £15
BAKED CAMEMBERT Topped with herbs. Served with rustic bread and figs	£14

SALADS

SMOKED SALMON & FRESH ORANGE SALAD Served with black olive, fresh orange segments, Dill & homemade onion vinaigrette	£15
CAESAR SALAD With grilled chicken / £15 With grilled salmon / £17	£6
DOCKSIDER SALAD Mixed leaves, crispy bacon, grilled chicken, sweetcorn, boiled eggs, cherry tomato and avocado. Finished with French dressing.	£16
FRIED GOATS CHEESE SALAD Breaded garlic and herbs goat cheese served with mixed leaves, avocado, fresh strawberry and pine nuts. Finished with strawberry and balsamic dressing.	£8 / £15

SIDES

FRENCH FRIES	£4
SWEET POTATO FRIES	£5
STEAMED ASPARAGUS	£5
CREAMY MASH POTATO & CHIVE	£4.50
SALAD OF ROCKET, SEMIDRIED TOMATO, SHAVED PARMESAN & AGED BALSAMIC GLAZE	£4.50

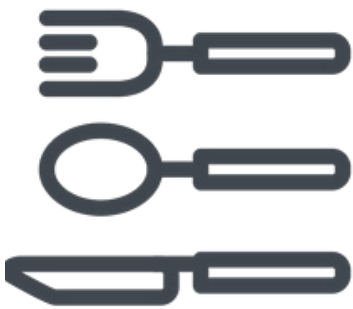
MAINS

RIBEYE STEAK Served with potato fondant, vine tomatoes, flat cap mushrooms & choice of peppercorn, gorgonzola or cheese sauce	£26.50
FILLET STEAK Served with potato fondant, vine tomatoes, flat cap mushrooms & choice of peppercorn, gorgonzola or cheese sauce	£31.50
LAMB CUTLET Served with vine tomatoes, mash potato, chantenay carrot and rosemary jus	£21
ALOFT BURGER Served on a brioche bun with cheddar cheese, tomato, lettuce, salsa mayo, pickled gherkin and french fries Juicy 8oz beef patty / Butterfly chicken breast (H) Streaky smoked bacon £1.50 Onion rings £1.50	£16.50
OVEN BAKED CORN-FED CHICKEN BREAST Served with baked potatoes in rosemary & garlic, chicken jus	£21
SCOTTISH SALMON SUPREME Served with steamed broccoli & wine, flat cap mushrooms, tomatoes and butter citrus sauce.	£21
TIGER PRAWNS TAGLIATELLE Cooked in white wine, parsley, sundried tomatoes and lemon juice	£18.50
WILD MUSHROOM RISOTTO Cooked with parsley, parmesan cream & truffle oil	£17

DESSERTS

HOMEMADE CHOCOLATE BROWNIE Served with mint ice cream	£8
PASSION FRUIT PAVLOVA Crunchy meringue, passion fruit Chantilly cream, mix berries and fresh passion fruit	£7
CRÈME BRULÉE Vanilla crème brulée	£7
CHEESE PLATTER Berkswell cheese, garlic and herb goat cheese, cheddar cheese and gorgonzola cheese. Served with grapes and rustic bread	£7
FRUIT SALAD	£6
SELECTION OF ICE CREAM Ask your server for daily selection	£6

(H) Halal
QUALITY & SUSTAINABILITY: Our chefs are committed to serving delicious food inspired by our British heritage. Feel free to ask our chefs if you have any questions about the provenance of your food.
FOOD ALLERGENS & INTOLERANCES: For allergy information regarding any of our dishes please speak to a member of staff who will be happy to advise.



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WINE LIST

	BOTTLE	175ML
BETWEEN THORNS CHARDONNAY South Eastern Australia	£23.50	£6.25
VINUVA ORGANIC PINOT GRIGIO Veneto, Italy	£27.50	£7.00
PICPOUL DE PINET, PETITE RONDE Bordeaux, France	£33.00	£8.00
WAIPARA HILLS SAUVIGNON BLANC Marlborough, New Zealand	£37.00	£8.75
MALBRONTES TORRONTÉS Mendoza, Argentina	£39.00	£9.50
NEDERBURG THE BEAUTIFUL LADY GEWURZTRAMINER, STELLENBOSCH Western Cape, South Africa	£44.00	£11.00
CHABLIS, BOUCHARD AÎNÉ & FILS Burgundy, France	£57.00	£15.00

RED WINE

	BOTTLE	175ML
BETWEEN THORNS SHIRAZ South Eastern Australia	£23.50	£6.25
TEKENA MERLOT, CENTRAL VALLEY Itata Valley, Chile	£28.00	£7.00
ÉLEVÉ PINOT NOIR, VIN DE FRANCE Bordeaux, France	£30.00	£8.00
GEYSER PEAK CABERNET SAUVIGNON California, USA	£33.50	£8.75
DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL Rioja, Spain	£39.00	£9.50
PURO MALBEC, MENDOZA Mendoza, Argentina	£44.00	£11.00
MOULIN D'ISSAN, BORDEAUX SUPÉRIEUR Bordeaux, France	£55.50	£14.00

ROSÉ WINE

	BOTTLE	175ML
RARE VINEYARDS CINSULT VIEILLES VIGNES ROSÉ, PAYS D'OC Languedoc-Roussillon, France	£29.50	£6.95
ESTANDON HÉRITAGE ROSÉ, CÔTES DE PROVENCE Provence, France	£35.00	£8.50

SPARKLING

	BOTTLE	125ML
FANTINEL PROSECCO EXTRA DRY Friuli-Venezia Giulia, Italy	£37.00	£8.25
FANTINEL PROSECCO ROSE Friuli-Venezia Giulia, Italy	£40.00	£10.00
BOTTEGA GOLD PROSECCO BRUT Veneto, Italy	£60.00	
MOËT & CHANDON BRUT IMPÉRIAL Épernay, France	£72.00	
MOËT & CHANDON ROSÉ IMPÉRIAL Épernay, France	£89.50	

BOTTLED BEER & CIDER

BECKS BLUE (ALCOHOL FREE)	£3.95
PERONI NASTRO AZZURO	£5.25
CURIOUS BREW IPA	£5.75
BROOKLYN LAGER	£6.25
DAURA DAMM, GLUTEN FREE	£5.50
REKORDERLIG APPLE/ PEAR	£6.50
STRAWBERRY & LIME / MIXED BERRY	£6.50

DRAUGHT BEER

	HALF	PINT
CARLSBERG	£2.60	£5.00
CURIOUS IPA	£3.10	£6.00
MAHOU	£3.10	£6.00
PERONI NASTRO AZZURO	£3.25	£6.30
GUINNESS SURGE CAN		£6.00

SPIRITS

APERITIFS	
MARTINI BIANCO/ EXTRA DRY/ ROSSO	£5.80
CAMPARI	£5.00
PIMMS NO.1	£6.00
APEROL	£5.10

LIQUEURS	
AMARETTO DISARONNO	£6.50
BAILEY'S IRISH CREAM	£5.00
COINTREAU	£6.20
DRAMBUIE	£7.00

COGNAC	
MARTEL VS	£5.70
HENNESSY FINE DE COGNAC	£9.50

GIN	
BEEFEATER	£5.50
BOMBAY SAPPHIRE	£7.00
HENDRICK'S	£8.50

VODKA	
ABSOLUT	£5.70
GREY GOOSE	£9.10

TEQUILA	
OLMECA BLANCO	£5.70
OLMECA ALTOS REPOSADO	£6.50

RUM	
BACARDI SUPERIOR	£5.45
CAPTAIN MORGAN'S DARK	£6.60
HAVANA CLUB 7YR OLD	£7.50

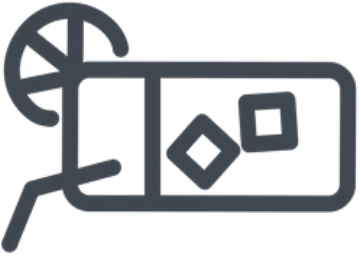
SINGLE MALT SCOTCH	
GLENLIVET 12YRS	£8.50
CAOL ILA 12YRS	£9.60
OBAN 14YRS	£9.20

WHISKEY	
FAMOUS GROUSE	£5.75
JACK DANIELS	£6.50
JAMESON'S	£6.00

BOURBON	
MAKERS MARK	£6.75

SOFT DRINKS

FRUIT JUICES	£2.95
COCA COLA/ DIET COKE/ SPRITE/ FANTA/SODA	£2.60
FEVER TREE GINGER BEER	£3.00
CANADA DRY GINGER ALE	£2.60
MINERAL WATER STILL/SPARKLING 330ML	£2.00
MINERAL WATER STILL/SPARKLING 750ML	£5.00
RED BULL	£3.50
BITTER LEMON	£2.60
SCHWEPES TONIC WATER/ SLIM LINE TONIC	£2.60
FEVER TREE TONIC / SLIM LINE TONIC	£3.00



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