

The logo for Loft Sky Bar features the word "LOFT" in a bold, stylized, blue-outlined font. The letters are blocky and have a slight 3D effect. The background of the entire image consists of several light blue, wavy horizontal lines that create a sense of movement and depth.

LOFT

SKY BAR

SIGHTSEEING MENU

13

MIST ON THE HORIZON **LOFT**

Something like a Daiquiri

Our showstopper; a refreshing mix of rum, fresh watermelon and apple, infused with green tea and served atop misting foliage

CHIMNEY SMOKE **LOFT**

Something like an Espresso Martini

Indulgent coffee and cream are shaken vigorously with Chase Vodka and Black Forest served in a stemmed glass and topped with a crème brûlée crust

THE SURREY GARDEN **LOFT**

Something like a Mojito

Fresh and seasonal gooseberries are placed alongside botanicals such as elderflower and cherry blossom, served tall, fizzy and garnished generously with fresh fruit and mint

THE FAIROAK

Something like an Aviation

A nod to the local airfield and a take on the classic; Chase GB gin is shaken with liqueurs of both yuzu and violet for an understated, yet firmly classy beverage

RAIN

Something like Mulled Wine

A particularly warming beverage, perfect for the rainier of days. A variety of winter spices and traditional sarsaparilla, are mixed with port and citrus. Served in a teacup, raining down from a misting teapot

*A selection of our cocktails are available as a non-alcoholic version, please look for the **LOFT** symbol.*

All produce is prepared in an area where allergens are present.

For those with allergies, intolerances, or special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All spirits are served in 25ml and 50ml measures. Wines are served in 175ml. 125ml and 250ml are available on request. Sparkling wines and Champagne are served in 125ml.

All prices are in Pounds Sterling and include VAT. A discretionary service charge of 12.5% will be added to every order. Adults need around 2,000 kcs per day.

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13

SUNSET SLING **LOFT**

Something like a Singapore Sling

Watch the sun set before you, with our traditional gin sling that turns dark red as we introduce our sour cherry, red grape and hibiscus concentrate. Served tall, with fresh fruit

LONDON FOG

Something like an Old Fashioned

Whisky and banoffee come together in a short, bittersweet drink, smoked lightly under a cloche with burnt seasonal herbs. Strong rich and candied

DAYLIGHT **LOFT**

Something like a Passionfruit Martini

Tropical, fun and vibrant, marrying exotic fruit such as mango and passionfruit with custard notes. This is our rich, thick and sweet take on a classic, served on fire

AFTERGLOW

Something like a Negroni

Bittersweet pairings of rhubarb, rosehip lemon and aperitif are shaken and served alongside fresh sage and seasonal berries

TRADITIONAL COCKTAILS ARE AVAILABLE ON REQUEST

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INTERNATIONAL CLASSICS

13

LONG ISLAND ICE TEA NEW YORK

The ever-popular ice tea blends five spirits of vodka, gin, rum, tequila and triple sec, shaken with lemon and sugar. Served tall over ice, topped with Coca-Cola and garnished with fresh lemon

MARGARITA MEXICO

Fresh and citrusy, the current most popular cocktail in the world combines tequila, triple sec and lime to make the perfect balance of sweet and tart.

Add chilli to make it spicy, if you are feeling brave

PIÑA COLADA PUERTO RICO **LOFT**

A tropical and refreshing frozen blend of pineapple, coconut cream and KoKo Kanu rum. Served in a cast iron effect Tiki Mug, garnished with pineapple

SOURS CHICAGO

Any spirit of your choice can be made in to a classic sour by adding lemon, egg white, sugar and bitters.

Pick from whisky to amaretto, to even Midori or tequila

CLASSIC MOJITO CUBA **LOFT**

Cuban cocktail with fresh mint and lime are muddled to release their crisp aromas, combined with Havana 3 and a hint of sweetness, served tall over crushed ice, garnished with fresh mint and lime

RUM PUNCH CARIBBEAN **LOFT**

A combination of white and dark rums shaken with pineapple and pomegranate, served in a Tiki Mug with a flaming lime shell to create the ultimate tropical escape

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BRITISH CLASSICS

10

COBBLER 1850 **LOFT**

A drink listed in Charles Dickens' memoirs; sherry, orange, berries and sugar, served in a metal cup with crushed ice

GIMLET 1810

The classic, simple, tart beverage; gin and lime cordial, served in a coupe glass. Originally mixed in order for sailors to avoid getting scurvy

GIN SLING 1820

Invented in the middle of the Gin Craze as a socially acceptable way for women to drink alcohol in public. This Victorian beverage is strong and citric with gin, lemon and white sugar

SANGAREE 1720

Invented seemingly out of nowhere by a punch merchant in the Strand, predating Sangria by about 240 years.
Port, lemon and sugar

MINT JULEP 1770

Popularized by the Kentucky Derby but invented by the British; whisky, mint and sugar with crushed ice in a Julep Cup

THE PUNCHE DRINKE 1326 **LOFT**

One of the oldest drinks that we would now call a cocktail, documented at St. Alban's as a celebration of the change of season.
Made of Aqua Vitae, apple, berries and seasonal herbs

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SPARKLING*glass bottle*

Nani Prosecco	7 35
Pommery Brut	16 90
Bollinger Brut	95
Bollinger Rosé Brut	100
Dom Pérignon Brut	300

WHITE WINE*glass bottle*

Rare Vineyard Viognier	9 35
L'Aristocratico PG	11 40
Vidal SB Marlborough	12 44
Vidal Reserve Chardonnay	55
Paco & Lola Albarino	55

RED WINE*glass bottle*

Rare Vineyards Malbec	9 34
J Moreau et fils Merlot	11 42
Chalk Hill Luna Shiraz	12 48
Vidal Estate Pinot Noir	57

ROSÉ WINE*glass bottle*

Rare Vineyards Cinsault	9 34
Mirabeau Pure Rosé	12 44
Whispering Angel	60
Côtes de Provence	

BOTTLED BEER

Asahi 5%abv 330ml	6	Peroni Azzuro 0 % 330ml	5
Peroni 5%abv 330ml	6	Aspall Draught Cyder	6.5
NOAM Unfiltered 5.2%abv 340ml	7	5.5%abv 330ml	
		Goose Island IPA 5.9%abv 355ml	6.5

BRANDY

Courvoisier VS	7
Hennessy VS	7
Courvoisier VSOP	9
Hennessy XO	27

VODKA

Chase Original Potato Vodka	6
HAKU	6
Belvedere	6.5
Grey Goose	7.5

GIN

Chase GB Gin	6
Tanqueray NO.TEN	7
Bombay Bramble	7
Silent Pool	7
Hendricks	7
Hendricks Neptunia	8
Hendricks Flora Adora	8
Hendricks Lunar	8
Tanqueray 0.0%	6

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TEQUILA

1800 Silver Tequila	6
Patron Agave Silver	7
Patron Agave Reposado	8
Patron Agave Anejo	9

RUM

Havana 3 Year Old	6
Havana 7 Year Old	6
Sailor Jerry	6
KoKo Kanu	6
Havana Club Anejo Especial	7
El Dorado 15 Year Old	8
Santa Teresa 1796	8

WHISKY**AMERICAN**

Jack Daniel's	6
Woodford Reserve	7
Jack Daniel's Single Barrel	9

JAPANESE

Suntory Hibiki Harmony	13
Yamazaki 12 Year Old	22

HIGHLANDS

Dalmore 15 Year Old	16
Macallan 18 Year Old	44

LOWLANDS

Auchentoshan 12 Year Old	8
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ISLAY

Laphroaig 10 Year Old	9
Lagavulin	14

SPEYSIDE'S

Tamdhu 12 Year Old	8
Glenfiddich 15 Year Old	11
The Glenlivet 18 Year Old Single Malt Scotch	20

SOFT DRINKS

Coca-Cola 200ml	3.2	Franklins Raspberry Lemonade 275ml	3.8
Diet Cola 200ml	3.2		
Coca-Cola Zero 200ml	3.2	Franklins Rhubarb Lemonade 275ml	3.8
Fever Tree Lemonade 200ml	3.2	Red Bull 330ml	5

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FLAVOURS OF THE EAST

As you embark on this dining experience, allow us to share the inspiration behind our menu.

Our Executive Chef has travelled across Japan, South Korea, Vietnam and Singapore which has left an indelible mark on our culinary offerings. From the delicate artistry of Japanese Kaiseki cuisine to the bold flavours of Korean barbecue, and the vibrant street food of Thailand, each dish reflects the rich tapestry of this diverse region. We have also collaborated closely with Chef's Indonesian and Filipino team members from their time spent working with them, infusing their heritage into our creations.



So, as you savour these flavours, know that they carry the spirit of adventure, cultural exchange, and passion for exceptional food.

N I B B L E S

Chilli and Lime Nuts with Toasted Corn (Vg) 5

428kcl

Inspired by **THAILAND**

Edamame (Vg) 5

Celtic Sea Moss Salt 189kcl

Inspired by **JAPAN**

Game Chips (V) 6

Shichimi | Cheese Dip 540kcl

Inspired by **MALAYSIA**

S M A L L P L A T E S

Vegetable Spring Rolls (V) 10

Golden Garlic Chilli Dip 280kcl

Inspired by **THAILAND**

Burrata and Heritage Tomato Salad (V) 12

Yuzu Chilli Dressing 580kcl

Inspired by **KOREA**

Maple and Miso Mushrooms (Vg) 12

Sriracha | Cucumber | Shiso 378kcl

Inspired by **SINGAPORE**

Dashi Braised Duck Leg Bao 12

Plum Sauce | Cucumber | Shiso 395kcl

Inspired by **SINGAPORE**

Smoked Trout Sashimi 14

Wakame | Sesame and Wasabi Spice | Tobiko | Kewpie Mayo 232kcl

Inspired by **JAPAN**

Banana Leaf Wrapped Scallion Chimichurri Stone Bass 14

Burnt Orange Salsa 695kcl

Inspired by **MALAYSIA**

(V) Vegetarian (Vg) – Vegan

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Chicken Leg Yakniku Skewer 10

Baby Leeks | Shoyu 210kcl

**Szechuan Honey Glazed Pork Belly
and King Oyster Mushroom Skewer 10**

Sesame | Crackling 288kcl

**Hereford Beef Fillet and
Padron Pepper Khushiyaki Skewer 11**

Korean Chilli Glaze 335kcl

Miso Butter Scallops Shioyaki 15
Ginger Kabocha | Amaranth | Caviar 255kcl

Japanese Sticky Rice (Vg) 5

350kcl

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White Chocolate Blondie (V) 8

Cocoa Miso Ice Cream | Kinako Honeycomb | Chocolate Sauce
710kcl

Mango and Passionfruit Opera (V) 8

Black Coconut Ice Cream | Timur Pepper
653kcl

Salted Caramel Mochi (V) 8

Dulce De Leche | Cocoa Crumble
673kcl

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