

# The Loft Lounge

## The Loft Lounge: Review By Gina Edwards

Inspired by New York City 'loft living', The Loft Lounge is a cutting edge new concept that takes 'being entertained' to a highly distinctive new level. Claiming to offer a unique experience, within exuberant surroundings, style and comfort; customers can indulge in the finest foods, whilst receiving quality service.

Situated in the heart of Birmingham city centre, on Bromsgrove Street, The Loft Lounge boasts a relaxed and contented environment, catering for romantic diners, to functions and business meetings. Consisting of numerous features, such as their extensive drinks menu, 42" Plasma Home Cinema Screens, luxury garden and courtyard, and not forgetting the 'suspended feature fireplace': The Loft Lounge appeals to all tastes, in more ways than one!

Winner of the 'Birmingham Best Food Award' at the Birmingham Bar & Club Awards 2007, we decided it was time to see if The Loft Lounge lived up to the success of their award, with a visit from our hungry journalist, Gina Edwards.

"Accompanied by two local residents of nearby Halesowen, my sister Kelly Butler and her husband, Andrew, the restaurant itself seemed very city slick, and we were soon welcomed and seen to our table. After ordering a very nice bottle of white off the extensive drinks menu, we soon moved on to ordering our starters and mains. The food menu is a mixture of traditional dishes, with a certain New York twist, yet also providing a choice for meat lovers, vegetarians and the more adventurous diner.

So, after arriving promptly we soon tucked into our delicious looking starters so, here's the verdict on the first course...

**Thai Fishcakes**- presented with a small salad, these fishcakes were well above average. With a zest of citrus, they really hit the spot, and were a great introduction to the delights awaiting me in the main course.

**Lamb Kofka**- beautiful lamb kebabs accompanied by a small side salad and minted sauce. Fresh from the grill, this dish could of come straight from a restaurant in Greece, great texture, great meat and above all filling, but left you wanting more...

**Soup Of The Day**- Broccoli and Cheddar- Andrew chose this simple, yet tasty starter. Full of flavour and steaming hot, Andrew commented that the cheddar was just right and made a great change from the usual tomato soup starters found in many other restaurants.

After polishing off our first courses, we settled down to discuss what we thought and soon after, our mains arrived fresh from the kitchen and looking every bit as delectable as they sounded on the menu.

**Lamb Wellington**- differing from the more traditional Beef Wellington, this lamb option came with side veg, and new potatoes, as well as a raspberry sauce. This sauce adds real depth to the whole dish and compliments the flavour of the lamb. However, if you're not the type to try sweet with savoury, then I would suggest the following mains instead.

**Cornish Pollock With Prawn Mash**- this fish dish really hit the mark. Kelly complimented the prawn mash, as it was a great twist to the usual mash or potatoes. The fish itself was a generous portion, and Kelly (who loves her seafood) commented that it was definitely a great option for those who favoured the fruits of the sea.

**Blue Mountain Steak**- cooked medium-rare, and covered in blue cheese, with chips on the side, this dish lived up to its name. This mountain of mouth-watering meat really impressed Andrew, and he commented that the added cheese was a 'great addition' to the standard steak.

With mains finished, we were presented with a desert menu, and even though pretty full, we decided it was in the reader's best interests to carry on, and give our verdict.

**NYC White Chocolate Cheesecake**- straight from the inspirations of the Big Apple, this really tantalised my taste buds, delivering absolute heaven, all within a cheesecake!

**Trio of cookies**- for those who fancy the simpler desert, these three cookies included white, dark and milk chocolate. So, it's pretty easy to see why it would come at the top of every chocoholics list.

**Deep Filled Apple Pie**- Andrew loves his pies, and this one was no exception. A great portion, presented with either cream or ice cream, Andrew finished it in no time at all!

The Loft Lounge really is a marvel and something different to the normal three-course meal, it's all about adding that city flavour to traditional dishes. It has a relaxed yet sophisticated atmosphere that is perfect for a night out with friends, family, colleagues, or your other half. The food was fantastic and The Loft Lounge captures all that city life is about: new flavours and textures, with a modern twist."

For more information, please contact The Loft Lounge on 0121 6222 444/ 0121 622 4218 [www.theloftlounge.co.uk](http://www.theloftlounge.co.uk)  
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