

Nibbles While You Decide!	
Mixed Olives	£2.15
Pitted, marinated black, pink and green olives	
Bread Basket	£3.45
Fresh baked granary bread, focaccia and brioche, balsamic vinegar, extra virgin olive oil & butter	

§Starters	
Soup of the day (V)	£4.50
Our fresh baked bread	
Seared Stornoway Black Pudding Terrine	£7.00
Layers of steamed apple, sliced potato & black pudding, Poached free range egg	
Goats Cheese Mousse (V)	£5.75
Courgette ribbons, caramelised red onion puree, candied walnuts and baby leaves	
Loks Chicken Liver and Prosciutto Pate	£5.75
Plum & apple chutney and toasted brioche	
Smoked Haddock & Gruyere Croquettes	£6.95
Red pepper puree & caper shallot vinaigrette	
Potted Brown Shrimp	£6.95
Lemon, watercress and granary bread	
Pulled Smoked Ham Hock	£6.75
Sliced new potatoes, baby parsley & grain mustard dressing	
Warm Shanghai Chicken Salad	£5.95
Stir-fry shredded chicken, chilli, garlic and soy glaze, fresh coriander, red onion & cashew nuts	
Crispy Tempura sweet chilli & garlic dip	2/5/8/13
£5.50 - £6.25 - £7.25	
Vegetable (V) - Chicken - King Prawn	
North Indian Aloo Tiki (V)	£4.35
Potato and crushed pea cakes, lightly spiced and served with green chutney	
Can't Decide.....	
Fish Sharing Platter	£13.50
Smoked haddock croquettes, potted shrimp, smoked salmon, king prawn tempura with fresh baked bread, lemon parsley mayo and extra virgin olive oil & balsamic	
Meat Sharing Platter	£13.50
Prosciutto, chicken tempura, chicken liver pate, grilled chicken skewer with fresh baked bread, plum chutney and extra virgin olive oil & balsamic	
Vegetable Sharing Platter (V)	£12.50
Aloo tiki, caramelised onion & goats cheese mousse, vegetable tempura with sweet chilli sauce, ancient grain salad, fresh baked bread and extra virgin olive oil & balsamic	

From the Grill	
<i>All our Beef is dry-aged for minimum of 21 days by J. Browns Butcher</i>	
Butterfly Chicken Breast with Garlic Butter	4 £14.25
Sirloin 6oz	£15.75
Sirloin 10oz	£22.95
Fillet 8oz	£22.95
All grills served with grilled flat mushroom, roast vine cherry tomatoes, watercress and French fries	
Sauces	£1.95
Peppercorn - Red wine jus - Garlic & herb butter	
Chilli & lime butter - Béarnaise - Whisky cream sauce	
Burger	
All our burgers are served on toasted brioche bun, coleslaw and French fries	
Loks Aberdeen Angus	£11.95
Black cherry bourbon & bacon jam, Comte cheese, pickled onion, beef tomato, baby gem lettuce and gherkin	
Jamaican Jerk Chicken	£11.95
Beef tomato, baby gem lettuce and mango salsa	
Classic Beef Burger	£10.95
Simply lettuce and tomato	
Pork & Apple Burger	£11.95
Pickled red cabbage, baby gem and beef tomato	
North Indian Aloo Tiki Burger (V)	£10.95
Potato and crushed pea cakes, lightly spiced and served with green chutney	
Add extra topping	£1.00
Cheese – caramelised onion – Kimchi – bacon – pickled onion – mushrooms	
Have it <u>NAKED</u>; Any burger without the bun, rockette and red onion salad instead OR ask for our gluten free alternative	8

From the Plancha	
‘Plancha’ is a flat cast iron griddle that allows us to lightly crisp the skin and perfectly cook your choice of fish.	
Shetland Salmon fillet	£13.95
Filletts of Sea Bass	£15.95
Cod Fillet	£12.95
All Plancha dishes are served with sautéed new potatoes, tenderstem broccoli, grilled vine cherry tomatoes and caramelised lemon. Add your choice of butter, salsa or dry rub to make it really special;	
Chilli and lime butter	4
Chaat Masala rub	
Lemon and cracked black pepper butter	4
Rosemary and smoked sea salt rub	
Mango salsa	
Jamaican Jerk seasoning	

Sides	£2.65
Coleslaw – French fries – steamed long grain rice – onion rings – Creamy Herb mash - rocket, parmesan & red onion salad	
Seasonal vegetables - boiled new potatoes – Cajun spiced fries	

Classics	
Roast Rump of Lamb	£16.25
Cooked pink - potato dauphinoise, grilled baby gem, crushed peas and carrot puree	
Roast Chicken Breast	£14.95
Wild mushrooms in garlic cream, spinach and dauphinoise potatoes	
Argentinian Grilled Flank Steak	£12.00
Chimichurri sauce, French fries & cherry tomato salad	
Slow Cooked Pork Belly	£12.75
Pickled red cabbage, chilli, sesame & soy slaw, tender stem broccoli and hung shao broth	
Seared Bavette	£13.25
Cooked pink – buttered spinach, dauphinoise potato, red wine jus	
Japanese Katsu Curry served with sticky rice (V)	8
with Vegetable Tempura	£10.95
with Panko Breaded Chicken	£13.95
with Panko Breaded King Prawn	£14.95
Jamaican Jerk Chicken	£12.95
Tender stem broccoli, quinoa salad and mango salsa	
Line Caught Battered Haddock & Chips	£11.95
Crushed garden peas, chips and tartare sauce	
Aloo Tiki Special (V)	£11.50
Spiced potato and pea cakes, chana masala (chickpea curry) Served with long grain rice	
Lobster, Crab & Gruyere Macaroni	£15.95
And truffle oil with toasted focaccia and French fries	
King prawn & Crab Linguini	£13.95
Fresh herbs, chilli & lime butter and extra virgin olive oil	
Spinach & Ricotta Potato Gnocchi (V)	£10.50
Wild sautéed mushrooms and garlic cream	
Chicken Linguini	£11.95
Sun blushed tomatoes, red onion and pesto cream	

Salads	SMALL	LARGE
	£5.45	10.50
Chicken Caesar	4/5/8/9	
Baby gem lettuce, parmesan, croutons & homemade Caesar dressing with warm chargrilled chicken		
<i>N.B Caesar dressing contains anchovies</i>		
Seared Stornoway Black Pudding	5/8/9	
Crisp apple and poached egg with wholegrain mustard dressing		
Irresistible grain salad for salad haters	12	
Quinoa, pomegranate seeds, parsley, dried cranberries and pumpkin seeds		

Dessert	
Scottish Cheese;	£7.95
HOWGATE BRIE, STRATHDON BLUE, SMOKED ARRAN CHEDDAR	
<i>Served with candied walnuts, plum chutney and toasted brioche (All of our cheeses are pasteurised)</i>	
Carrot Cake	£4.95
Chantilly cream & mango sorbet	
Dark chocolate Delice	£4.95
Salted caramel sauce and toasted hazelnuts	
Sticky Toffee Pudding	£4.95
Butterscotch sauce and vanilla ice cream	
Baked Apple	£4.95
Stuffed with sultanas, cinnamon and brown sugar, crumble topped with toffee ice cream	
Trio of Ice Cream & Sorbet	£4.75
Choose 3 from: VANILLA, STRAWBERRY, CHOCOLATE, MANGO SORBET, RASPBERRY SORBET	
New York Cheesecake	£4.75
Passionfruit syrup and Chantilly cream	

Important Allergen Advice

All our food is prepared in our kitchen where nuts, gluten and other allergens are present. As a result we cannot cater for nut allergies or peanut allergies.

Descriptions do not include all ingredients so please let your server know of any allergies/intolerances you may have.

Some of our dishes can be adapted to accommodate different dietary requirements.

Allergen Key		
1 Celery/Celeriac	2 Crustaceans	3 Fish
4 Milk	5 Mustard	6 Peanuts
7 Soya	8 Cereals containing Gluten	9 Eggs
10 Lupin	11 Molluscs	12 Nuts
13 Sesame Seeds	14 Sulphar Dioxide (Sulphites)	

Senior Citizens Meal	£6.95
Available Monday to Friday Midday till 5pm	
Line caught haddock goujons, battered or breaded, a slice of homemade bread & butter & a cup of tea or regular coffee!	
<i>With fries, crushed garden peas, and tartare sauce</i>	
Enjoy any of the above meals and get a fruit or plain scone for only £1	