

Sunday Lunch Menu

2 courses £15

Available 11:30am - 4:30pm

Starters

Today's homemade soup (V)

Homemade bread and butter

Loks Chicken Liver & Prosciutto Pate

Apple & plum chutney and toasted brioche

Whipped Goats Cheese (V)

Red onion marmalade, candied walnut and rocket leaves

North Atlantic Prawns

Lemon & parsley dressing, baby gem, pickled cucumber and granary bread

Gateau of Haggis

Mclays haggis, bashed neeps, tattie and whisky sauce

King Prawn tempura

Baby gem, cherry tomato and sweet chilli sauce

(£1 supplement)

Warm Shanghai Chicken Salad

Stir fry shredded chicken breast, chilli, garlic and soy glaze, with fresh coriander, cashew nuts and red onion

Treat Yourself

Why not try one of our speciality dishes for a little more....

Seared Fillet of Seabass Add £3

Sautéed new potatoes, tenderstem broccoli, grilled vine cherry tomatoes and caramelised lemon

Spinach & Ricotta Potato Gnocchi (V) Add £1

With sautéed wild mushrooms & garlic cream

Roast Chicken Breast Add £2

Sautéed wild mushrooms, garlic cream, Buttered spinach and dauphinoise potato

Steak Au Poivre Add £3

6oz sirloin steak with French fries, Watercress and peppercorn sauce

Sides £2.65 each

Coleslaw – French fries – hand cut chips

Onion rings - creamy herb mash - Cajun spiced fries

Rocket, parmesan & red onion salad

Seasonal vegetables - boiled new potatoes

Important Allergan Information

All our food is prepared in our kitchen where nuts, gluten and other allergens are present. As a result we are unable to cater for Nut allergies and Peanut allergies. Descriptions do not include all ingredients so please let you server know of any allergies you may have.

Mains

The Sunday Roast

Our 21 day aged Ribeye's are slow roasted overnight at a low temperature to give it a 'melt in the mouth' quality that sets our Sunday roast apart – but be quick once it's gone its gone!

Served with roast potatoes & carrots, seasonal vegetables, Yorkshire pudding and a rich red wine gravy

Panko-Breaded Chicken

Breaded butterfly chicken breast, lemon & black pepper glazed tender-stem broccoli & chips

Poached Fillet of Smoked Haddock

Wilted spinach, sautéed potatoes, poached egg & mustard Buerre Blanc

Japanese Katsu Curry with Steamed Basmati Rice

(V) (Add Chicken £1 or king prawn £2)

Line Caught Haddock Goujons

Tartare sauce, crushed garden peas and French fries

6oz Aberdeen Angus Beef burger

Toasted brioche bun, crunchy slaw & French fries

Add Bacon or Cheese for £1

Three Cheese Macaroni (V)

Isle of Mull Cheddar crumb, French fries

Whole Tail Scampi

French fries, tartare sauce and dressed leaves

ADD A DESSERT FOR ONLY £3.00

Desserts

Baked Apple

Stuffed with cinnamon, sultanas and brown sugar

Served with rum and raisin ice cream

New York Cheesecake (GF)

Passionfruit syrup and Chantilly

Sticky Toffee Pudding

Vanilla ice cream and butterscotch sauce

Trio of Soave's Ice Cream & Sorbet

Choose 3 from: VANILLA, STRAWBERRIES AND CREAM, CHOCOLATE, MANGO SORBET, and RASPBERRY SORBET

Dark Chocolate Delice

Salted caramel and toasted hazelnuts

Carrot Cake with Chantilly Cream (GF)