

LOKS

MOTHER'S DAY MENU

STARTERS

Soup of the Day

With homemade sourdough bread

Roast Beetroot & Orange

With walnut, rocket & mint

Chicken Liver Pate

With apple & fig chutney and crostini

Prawn Cocktail

With marie rose sauce, baby gem & cucumber

Buffalo Cauli VGN

Battered florets with hot sauce & ranch dip

Avocado Bruschetta VGN

With sun blushed tomato & rocket

Crispy Chicken

Battered chicken goujons with sweet chilli dip

Deep Fried Brie

Mango compote & pickled carrot

MAINS

Beer battered Haddock

With fries tartare sauce, crushed peas & lemon

Loks Steak Pie

With baby potatoes & seasonal green vegetables

Pan Fried Hake

With spinach, butter beans and chorizo cassoulet

Lamb Tagine

Served with cous cous, harissa, pine nuts, mint yoghurt & batbout bread

Roasted Cauliflower

With Hummus, mixed olives & aged feta

King Prawn Linguine

With cherry tomatoes, chilli, garlic, parmesan & parsley

Moroccan Chickpea & Tomato Stew VGN

Served with cous cous, harissa, pinenuts, cashew crema & flat bread

Grilled Pepper Steak

Sliced flank steak, peppercorn sauce & fries

Chargrilled Scottish Beef Burger

With Mull of Kintyre cheese on brioche bun and fries

Sunday Roast

12-hour slow cooked roast beef

£16.95

Add a dessert for £3

VGN- VEGAN

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff.