

SET SEASONAL MENU

Our team of chefs are keen to bring a changing seasonal menu using fresh, local and seasonal produce to create new and exciting dishes throughout the year

GF/DF Ham hock & parsley terrine
Homemade piccalilli £6.25

V/GF/DF Roasted root vegetables
Honey mustard dressing & toasted hazelnuts £5.25

GF/DF Smoked mackerel
Blood orange, chorizo and walnut salad £5.25

Ve/V/DF Spanish crisp cauliflower
Caper and parsley vinaigrette £5.25

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GF/DF Charred chicken breast
Roasted shallots, leeks and potato with a white wine & garlic cream £11.95

GF/DF Pan roasted bavette of beef
Parsnip & horseradish slaw with tenderstem broccoli £10.95

GF/DF Braised wild hake
Winter vegetable salad & mussel broth £12.95

Ve/V/DF Pan fried gnocchi
Roasted butternut squash & mushrooms £9.95

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GF Rhubarb and custard mess
£5.25

Apple crumble tartlet
Toffee sauce & vanilla ice cream £5.25

Beetroot and ginger brownie
Salted caramel sauce £5.25

Bread & butter pudding
£5.25

LUNCH 11:30am 'till 4:30pm Monday to Saturday
2 course £12.95 | 3 courses £15.95

DINNER 4:30pm 'till 8:45pm Sunday to Thursday
2 courses £14.95 | 3 courses £17.95

Allergen Key

GF = Gluten free

DF = Dairy free

V = vegetarian

Ve = Vegan

OPT = available with modification (ask server)

Allergy information is available for each dish, just ask a one of our team for details. We cannot guarantee that there will not be traces of other products due to the nature of our production area.

TO SHARE

Mixed sharing plate

Teriyaki chicken skewer, goat's cheese mousse, chicken liver pate, aloo tiki fritters, quinoa salad, homemade bread & balsamic £12.95

V Baked whole camembert

Homemade bread, red onion compote & rosemary £12.95

Ve OPT Paprika fried nachos

Sour cream, cheese, salsa & cheese sauce £5.95
Add chicken, fried steak or braised pork belly for £1.50 each

Fish sharing plate

Haddock goujons, crispy calamari, fried whitebait, cured salmon, homemade bread, chilli dip & tartare sauce £13.95

GF/DF Grilled chicken Stew

Diced chorizo, new potato, spinach & tomato £12.95

GF/DF Pan fried sea bass

Sautéed potatoes, caramelised lemon, cherry tomatoes & French beans £15.95

V Wild mushroom gnocchi

Wilted spinach, ricotta, garlic & cream £9.95

GF/DF Chargrilled jerk chicken

Tenderstem broccoli, quinoa salad & mango salsa £12.95

V/DF Cauliflower steak

Grilled mushroom, vine tomatoes and French fries £9.95

DF OPT Fish and chips

Line caught haddock, crushed peas, tartare sauce & French fries £11.95

The Sunday Roast only £9.95

Served every Sunday from midday, our succulent slow roasted Scotch Ribeye cube roll is the perfect dish to enjoy on a lazy Sunday afternoon. Served with roast potatoes, honey glazed carrots, Yorkshire pudding and red wine jus. This feast for one will hit the spot every time! But be quick, once it's gone..... it's gone!!

STARTERS

Stornoway black pudding

Crushed peas & crispy poached egg £7.25

V/GF/DF Aloo tikki fritters

Chickpea masala & green chutney £5.25

GF/Ve/V Loks seasonal soup

Ask your server for today's choice £4.50

DF Salt and pepper calamari

Lemon & parsley dip £6.25

Chicken liver pate

Plum chutney & toasted brioche £6.25

GF OPT Cullen skink

Smoked haddock, potato, leek and cream £6.75

Gin cured salmon

Buttermilk pancakes, crème fraiche & maple syrup £7.25

DF Chicken tempura

Garlic & chilli dipping sauce £6.50

V/GF Goat's cheese mousse

Courgette, caramelised red onion puree & candied walnuts £5.75

V Homemade rustic bread

Olives, balsamic & E.V.O.O. £5.00

DF Shanghai chicken salad

Beansprouts, spring onion, cashew nuts & chilli soy glaze £6.25

Japanese Katsu curry

Sticky jasmine rice & pak choi

DF Chicken £13.95

Ve/V/DF Vegetable £10.95

DF Charred beef flank

Rocket & tomato salad, fries & Argentinian chimichurri sauce £12.95

DF Slow cooked pork belly

Pak choi, Hung Shou broth, & pickled red cabbage £13.95

V OPT Loks seafood linguini

Ask your server for today's fish simply fried with garlic & chilli butter £13.95

V OPT Chicken linguini

Basil pesto, sun blushed tomatoes and cream £11.95

GF/DF Daube of Scottish lamb

Sautee' potatoes & French style peas £14.95

GF OPT **SANDWICHES / SALADS** GF
£9.45

Charred chicken, little gem, croutons, parmesan & Caesar dressing

DF Stornoway black pudding, poached egg, apple, tomato, red chard & mustard vinaigrette

DF Seared flank steak, grilled mushroom & white truffle Aoli (not available as salad)

DF Braised Chinese pork belly, pickled red cabbage and fresh sliced apple

DF Chickpea masala, coriander & green chutney

DF Shredded chicken, garlic & soy glaze, cashew nuts and red onion

DF Panko breaded haddock with parsley mayo (not available as salad)

Sandwiches served on toasted rosemary foccacia with your choice of fries or soup

DESSERTS

GF New York baked cheesecake
passionfruit syrup £5.25

Sticky toffee pudding
butterscotch sauce & vanilla ice cream £5.25

Apple & sultana crumble
cinnamon ice cream £5.25

Dark chocolate brownie
chocolate sauce £5.25

Coconut and miso arctic roll
miso butterscotch & peanut praline £5.25

Ve/GF/DF Carrot halwa
cinnamon walnut crumb & carrot crisp £5.25

GF Mull of Kintyre cheddar & Strathdon blue
sea salt, maple, balsamic, pecans and oatcakes £6.25

Senior Citizens Meal £6.95

Monday to Friday 11:30 'till 5pm
Line caught haddock goujons, battered or breaded, fries, crushed garden peas, and tartare sauce, a slice of homemade bread & butter & a cup of tea or regular coffee!
(Speciality tea/coffee 50p supplement)
Add a plain or fruit scone for £1

MAINS

From the Grill

Steaks

DF/GF OPT 8oz Fillet £24.95

DF/GF OPT 10oz Sirloin £24.00

DF/GF OPT 10oz Flank steak £13.95

Served with French fries, grilled mushroom & vine cherry tomatoes. Green peppercorn and brandy sauce or red wine jus.

Our 28-day matured Scotch steaks come from cattle born and raised in Scotland.

Burgers

GF/DF OPT Chargrilled beef burger or chicken
Oak smoked cheddar, bacon, gem lettuce, beef tomato, brioche bun & French fries £12.95

Add something extra for £1 each:
Onion rings, blue cheese, and/or mushrooms

SIDES

£2.75 each

Ve/V/GF/DF French beans & broad beans

V Truffle mac 'n' cheese

V/DF Crispy battered onion rings

Ve/V/DF Rocket & red chard, honey dressing

Ve/V/GF/DF Super grain salad - quinoa, puy lentil, pomegranate, pumpkin seed, dried cranberries & pistachio

Ve/V/DF French fries / Sweet potato fries

Ve/V/GF/DF Tomato and onion salad