

Evening Menu

Available Sunday to Thursday 4:30pm till 8.45pm

Fri & Sat 4:30pm till 6:30pm

Starters

Today's Homemade Soup (V)

Fresh baked bread and butter

Loks Chicken Liver and Prosciutto Pate

Apple & plum chutney and toasted homemade brioche

Whipped Goats Cheese (V)

Caramelised red onion marmalade, candied walnut and baby rocket leaves

Smoked Haddock & Gruyere Croquettes

Roast red pepper puree & caper shallot vinaigrette

Shredded Smoked Ham Hock

New potatoes, parsley and grain mustard dressing

King Prawn Tempura (*£1 supplement*)

Baby gem, cherry tomato, garlic & sweet chilli sauce

Warm Shanghai Chicken Salad

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

Mains

Panko-Breaded Chicken

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

Grilled Fillet of wild Cod

Tender stem broccoli, roast new potatoes and lemon herb butter

Chicken Linguine

Chicken breast & pesto cream

Three Cheese Macaroni (V)

Panko breadcrumb and cheddar topping & French fries

Line Caught Beer Battered Haddock

Tartare sauce, crushed garden peas and French fries

Loks 6oz Gourmet Beef Burger

Toasted brioche bun, gem lettuce, tomato and French fries
Add bacon or cheese for £1 each

6oz Sirloin au Poivre (*£1 supplement*)

Sirloin steak, French fries, watercress & peppercorn sauce

Spinach & Ricotta Potato Gnocchi (V)

With sautéed wild mushrooms & garlic cream

Treat Yourself

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

Seared Fillet of Seabass Add £2

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

Lobster, Crab & Gruyere Macaroni Add £3

Truffle oil, chargrilled rosemary focaccia, French fries

Slow cooked Belly of Pork Add £2

Pickled red cabbage, chilli, sesame & soy slaw, Tender stem broccoli and Hung Shao broth

Roast Chicken Breast Add £2

Sautéed wild mushrooms, garlic, buttered spinach and dauphinoise potato

8oz Fillet Steak Add £5

With chips, flat cap mushroom, roast vine tomatoes and watercress

Sides

£2.65

Coleslaw – Chips – Steamed White Rice

Cajun Spiced Fries - Creamy Herb Mash

Rocket, Parmesan & Red Onion Salad - Onion Rings

Seasonal Vegetables - Boiled New Potatoes

Desserts

Baked Apple

Stuffed with cinnamon, sultanas and brown sugar served with rum and raisin ice cream

New York Cheesecake

Passionfruit syrup and Chantilly

Sticky Toffee Pudding

Vanilla ice cream and butterscotch sauce

Trio of Ice Cream & Sorbet

Choose 3 from: VANILLA, STRAWBERRY, CHOCOLATE, MANGO SORBET and RASPBERRY SORBET

Dark Chocolate Delice

Salted caramel and toasted hazelnuts

Important Allergan Advice

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.

2 courses for only £15.95
Add a dessert for £3.00