

While you decide

Gordal Picante Olives GF/VEGAN

£3.00

Large green pitted olives in a guindilla chilli brine

Artisan Bread Selection

£4.25

Mini soda bread, sourdough, Khobez flatbread with cold pressed rapeseed oil, garlic & herb dip

Starters

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| Garlic Prawns & Nduja | £11.50 |
| Pan fried king prawns, Nduja sausage & Gordal olives with garlic butter & sourdough bread | |
| Firecracker Cauliflower | £7.50 |
| Sweet & spicy sauce, spring onions & toasted sesame seeds | |
| Haggis Arancini | £8.50 |
| Haggis risotto balls coated in panko breadcrumbs with green peppercorn sauce & crispy leeks | |
| Soup of the Day | £5.95 |
| Served with fresh cut artisan bread & butter | |
| Scottish Mussels | £9.95 |
| Steamed Scottish mussels in a white wine garlic cream sauce with fresh parsley served with grilled bread | |
| Beirut Style Hummus <small>VEGAN</small> | £7.95 |
| Chickpea, tahini, garlic & chilli dip, with Khobez flat bread | |
| Texas Chicken Tenders | £8.95 |
| Buttermilk & Creole seasoning, double fried for crunchy coating with Cajun dipping sauce | |
| Cullen Skink | £8.95 |
| Smoked haddock, potato, leek chowder served with mini soda bread loaf | |
| Wild Mushroom Gratin <small>VEGAN</small> | £7.95 |
| Mixed forest mushrooms, garlic, tarragon & cider, toasted artisan Rye bread | |
| Caesar Salad | £6.45 |
| Crisp Romaine lettuce tossed in a creamy Caesar dressing with shaved parmesan cheese, crunchy garlic croutons with a hint of lemon and cracked black pepper | |
| Add 3 Crispy Chicken strips | £3 |
| Add 6 Garlic Butter King Prawns | £3 |

Sides

£4.25 each

Seasoned Fries / Parmesan Fries

Salt n Chili Fries / Chimichurri Slaw

Roast Hasselback Potatoes

Tenderstem broccoli / Maple glazed Carrots

From the Land

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| Lamb Shoulder Shepherd's Hot Pot | £18.95 |
| Pulled slow cooked lamb shoulder, peas and carrots in a rich red wine gravy, topped with sliced potatoes, served with maple glazed carrots and seasonal greens | |
| Honey Mustard Chicken* | £18.95 |
| Chargrilled butterflied breast of chicken, smothered with streaky bacon, melted cheese with seasoned fries | |
| Italian Beef Stew (Spezzatino Di Manzo)* | £17.95 |
| Slow cooked diced shoulder of beef enriched with flavours of rosemary, oregano and pancetta. Filled with potatoes, carrot, celery and peas in a one pot classic served with crusty bread | |

From the Sea

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| Pan Seared Sea Bass Fillets | £21.95 |
| Pan roasted Sea Bass fillets, Hasselback potatoes, buttered baby spinach, peas and hispi cabbage with green parisian butter sauce | |
| Beer Battered line caught Haddock * | £16.95 |
| North Atlantic haddock, seasoned fries, minted pea puree, tartare sauce & lemon wedge | |
| Shetland Salmon Escalope | £19.95 |
| Pan roasted salmon, Hasselback potatoes, buttered spinach, peas and hispi cabbage with green parisian butter sauce | |
| Smoked Haddock & Bacon Gratin* | £17.95 |
| Natural smoked haddock, streaky bacon, potato & sweetcorn in a creamy fish sauce topped with cheesy breadcrumbs. Served with lemon buttered tenderstem broccoli | |

Curry or Caesar

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| Moilee Curry | |
| Our take on a southern Indian coconut based curry With steamed basmati rice. Velvety sauce of coconut milk, ginger, garlic and turmeric with subtle heat of green chillies. This is the perfect balance of creamy, mildly spiced and comforting flavours. | |
| With Chargrilled Chicken | £18.50 |
| With Pan Seared Sea Bass & Mussels | £20.50 |
| With Potato, Lentils & Broccoli <small>VEGAN*</small> | £16.95 |
| Caesar Salad | |
| Crisp Romaine lettuce tossed in a creamy Caesar dressing with shaved parmesan cheese, crunchy garlic croutons with a hint of lemon and cracked black pepper | |
| With Chargrilled Butterfly Chicken* | £16.95 |
| With 10 Garlic Buttered King Prawns | £17.95 |
| With Seared Salmon Escalope | £18.95 |

Allergens: Please advise server of ALL food allergies or intolerances

♦ Parts of dishes are fried in same fryer as other products that are not vegan/GF

FULL ALLERGEN MATRIX AVAILABLE ON REQUEST

Steaks

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| 8oz Sirloin Steak (32-Day, Dry aged) | £27.95 |
| Chargrilled steak served with seasoned fries, wedge salad and creamy peppercorn sauce | |
| 100z Bavette Steak (32-Day, Dry aged) | £22.95 |
| Chargrilled steak served with seasoned fries, wedge salad and creamy peppercorn sauce | |
| Top Your Steak.... | |
| Add 10 Garlic Roasted King Prawns | £6 |
| Add Cider Braised Wild Mushrooms | £4 |
| Add Balsamic Onion Confit | £4 |

Burgers

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| Beef Burger | £16.95 |
| Balsamic onion confit, smoked streaky bacon, Monterey jack cheese & crispy onions in a sesame seeded St. Pierre brioche bun with seasoned fries and chipotle mayo dip | |
| Peri Peri Chicken Burger | £16.95 |
| Garlic Mayo, crispy onions, chimichurri slaw in a sesame seeded St. Pierre brioche bun with seasoned fries and chipotle mayo dip | |
| Onion Bhaji Burger <small>VEGAN</small> | £16.95 |
| Golden beet picallili, shredded lettuce, coriander lime & mint dressing, tandoori ketchup in a 'just bakery brioche style bun' with seasoned fries & chipotle 'mayo' dip | |

Pizza

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| Margherita | £15.00 |
| Mozzarella, tomato sauce and fresh basil | |
| Pepperoni | £16.25 |
| Simply topped with pepperoni | |
| Buffalo cauliflower <small>VEGAN</small> | £16.25 |
| Spring onion, sriracha and garlic vegannaise, vegan cheese | |
| Forest mushroom & spinach <small>VEGAN</small> | £15.95 |
| Slow cooked mushrooms, garlic and wilted spinach with vegan cheese | |

Pasta

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| King Prawn & Nduja Linguine | £17.50 |
| Pan roasted king prawns with dry cured calabrian pork sausage with chilli pepper paste & paprika with broccoli stems & parsley | |
| Chicken & smoked Bacon Alfredo | £16.95 |
| Chargrilled chicken with smoked bacon in a creamy garlic & parmesan sauce and linguine | |
| Lentil & Mushroom Ragu <small>VEGAN*</small> | £14.95 |
| Rich tricolore lentil and mushroom ragu cooked with red wine and herbs Provençale with linguine pasta | |

Fork Out Less @ Loks

2 Courses £20.95

Monday to Thursday 12pm – 8pm

Friday & Saturday 12pm – 4pm

2 Courses £24.95

Sunday 12pm ‘til 8pm

Friday & Saturday 4pm til 8pm

Monday & Tuesday

£10 Mains

Available on all mains marked with a *

£6.50 Cocktails – ask server for more info

Wednesdays

Steak Night £45

2 8oz Sirloin steaks with seasoned fries, peppercorn sauce and wedge salad with bottle of wine

£6.50 Cocktails– ask server for more info

Thursdays – 2 for 1 Burgers

Available from midday to 8pm: Choose any 2 of our delicious burgers and only pay for 1

Friday – 2 for 1 Pizza’s

Available 3pm til 5:30pm: Choose any 2 of our delicious pizzas and get cheapest pizza free

Sundays – Roast Beef

Available every Sunday ‘til its sold out!

£19.95

Slow Roasted 30-day aged Tweed Valley topside of beef with garlic roast potatoes, maple glazed carrots, buttered greens, Yorkshire pudding and red wine jus

Senior Citizens Lunch

£10.95

Monday to Friday 12 ‘til 4pm

Battered Haddock Goujons with skinny fries, minted pea puree & tartare sauce. Served with sourdough and butter

Choice of Tea or Coffee

Add a scone with Jam and Chantilly cream £1.95



LOKS

BAR & KITCHEN

A La Carte

