

While You Decide

GORDAL PICANTE OLIVES Large green pitted olives in a guindilla chilli brine £3 | ARTISAN BREAD SELECTION Mini soda bread, sourdough, Khobez flatbread with cold pressed rapeseed oil, garlic & herb dip £4.25

STARTERS

- 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 mussels in a white wine garlic cream sauce with fresh parsley served with grilled bread
- BEIRUTI STYLE HUMMUS

7.95

Chickpea, tahini, garlic & chilli dip, with Khobez flat bread
- TEXAS CHICKEN TENDERS

8.95

Buttermilk chicken tenders, creole seasoned and fried. Cajun dipping sauce & chimichurri slaw
- CULLEN SKINK

8.95

Smoked haddock, potato, leek chowder served with mini soda bread loaf
- WILD MUSHROOMS

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

+ 3 Crispy Chicken strips

£3

+ 6 Garlic Butter King Prawns

£3

From the Land

- VENISON HAUNCH STEAK

18.95

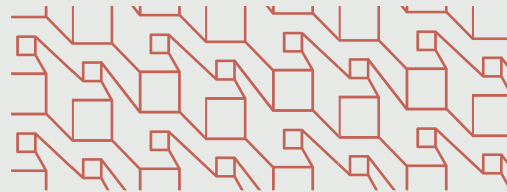
Seared venison haunch steak, herb roasted new potatoes, glazed carrots & chimichurri
- HONEY MUSTARD CHICKEN*

18.95

Chargrilled butterflied breast of chicken, smothered with streaky bacon, melted cheese with seasoned fries
- STEAK & HAGGIS PIE*

17.95

Tender scotch beef and haggis topped with puff pastry, roast carrots, seasoned fries and peppercorn sauce



BURGERS

- 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

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

STEAK

- 8OZ SIRLOIN STEAK

27.95

{32-Day, Dry aged}
Chargrilled steak served with seasoned fries, wedge salad and creamy peppercorn sauce
- 10OZ BAVETTE STEAK

22.95

{32-Day, Dry aged}
Chargrilled steak served with seasoned fries, wedge salad and creamy peppercorn sauce
- Top Your Steak

+ 10 Garlic Roasted King Prawns

£6

+ Cider Braised Wild Mushrooms

£4

+ Balsamic Onion Confit

£4

From the Sea

- PAN SEARED COD

27.95

Pan roasted cod, 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

PIZZA

- MARGHERITA

15

Mozzarella, tomato sauce and fresh basil
- PEPPERONI

16

Simply topped with pepperoni
- BUFFALO CAULIFLOWER

16

Spring onion, sriracha and garlic vegannaise, vegan cheese
- FOREST MUSHROOM & SPINACH

16

Slow cooked mushrooms, garlic and wilted spinach with vegan cheese

PASTA

- KING PRAWN & NDUJA LINGUINE

17.95

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

14.95

Rich tricolore lentil and mushroom ragu cooked with red wine and herbs Provençale with linguine pasta

CURRY or CAESAR

- 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 Cod Cheeks & Mussels

20.50

with Potato, Lentils & Broccoli *

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

Sides

- SEASONED FRIES

£4.25
- PARMESAN FRIES

£4.25
- SALT N CHILI FRIES

£4.25
- CHIMICHURRI SLAW

£4.25
- ROAST HASSELBACK POTATOES

£4.25
- TENDERSTEM BROCCOLI

£4.25
- MAPLE GLAZED CARROTS

£4.25

Monday & Tuesday
50% OFF
MAINS

Available on all mains marked with a *
£6.50 COCKTAILS
ask server for more info

Wednesday & Thursday
2 FOR 1
BURGERS

Available from midday to 8pm:
Choose any 2 of our delicious burgers and only pay for 1
£6.50 COCKTAILS
ask server for more info

Friday & Saturday
STEAK NIGHT
ONLY £45

2 8oz Sirloin Steaks & Bottle house wine for £45
{must book steak deal in advance}

Every Sunday
ROAST BEEF
ONLY £19.95

Available every Sunday 'til its sold out!
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

Monday till Friday
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 with choice of tea or coffee
+ Scone with Jam and Chantilly cream £1.95

⚠️ 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 ALLEGEN MATRIX AVAILABLE ON REQUEST

The background of the image is a complex, repeating isometric pattern of 3D cubes and rectangular blocks. The pattern is composed of various shades of orange, teal, brown, and dark blue, creating a sense of depth and movement. The blocks are arranged in a way that they appear to be stacked and interlocking, forming a continuous, textured surface.

LOKS