

Gordal Picante Olives

Large pitted green olives in a guindilla chilli brine

£3.75

Spicy Dry Roasted Chickpeas

Smoked paprika, cumin, coriander & cayenne

£3.75

Artisan Bread 4, 8

Spanish Extra virgin olive oil & aged balsamic vinegar

£3.75

Starters

Soup of the Day 4, 8

Served with fresh cut Artisan bread & butter

£4.95

Hot Smoked Scottish Salmon Mousse 3,4,8

Pink peppercorn & Lime dressing, ciabatta crostini

£8.75

PLANT BASED

Firecracker Cauliflower 7,8,13

Crispy cauliflower coated in our spicy sweet and sour firecracker sauce, topped with spring onion, toasted sesame seeds & coriander

£7.50

Stornoway Blackpudding & Chorizo Croquetas 5,8,9

Sun blushed Tomato & chilli chutney

£7.95

Chinese Salt and Pepper Chicken Tenders 4

Pickled red cabbage slaw, garlic mayonnaise dip

£8.50

Caesar Salad 3, 4, 8

Starter £6.95 | Main £13.75

Babygem lettuce, caesar dressing, coutons and shaved parmesan

Add grilled chicken or hot smoked salmon Starter £2 Main £3

Presses Ham Hock & Chicken Terrine 4, 5, 8, 9

Caramelised red onion & balsamic chutney, toasted brioche

£8.50

Haggis Arancini 8, 9, 14

Haggis risotto coated in breadcrumbs with a green peppercorn sauce

£8.50

PLANT BASED

Pan Roasted King Oysetr Mushrroom Scallops

Curried parsnip puree, parsnip crisps & pomegranate seeds

7.50

The Main Event

Thyme, Rosemary & Garlic Roasted Chicken £16.75

Breast 1,4

Sautéed seasonal greens, roasted carrots, roast potaotes and creamy peppercorn sauce

Braised Scotch Beef Brisket 4

£16.25

Herb mashed potatoes, maple glazed carrots, tomato & tarragon jus topped with crispy onions

Firecracker Cauliflower 7 8 13

PLANT BASED

£14.95

Crispy florets tossed in a sweet and spicy sauce with spring onion, sesame seeds served with basmati rice

Roast Ayrshire Turkey Breast 4, 8

£16.95

Sage & Onion stuffing, pigs in blankets, duck fat roast potatoes, seasonal greens & red wine gravy

Beer Battered Line

£14.95

Caught Haddock 3, 4, 5, 8, 9

Seasoned Fries, minted pea purée, tartare sauce & lemon wedge

Pan Seared Fish Of Choice

Shetland Salmon Fillet £16.95

Double Sea Bass Fillets £16.95

Each served with new potatoes, buttered cabbage, peas & samphire with chervil cream sauce and charred lemon

Chimichurri Sea Bass Salad 3

£16.75

Pan seared sea bass fillets with a quinoa, brown rice, diced tomato & kale salad with a parsley, oregano, garlic, shallot & chili flake dressing

Steak & Chips 1,4

£25.50

Seared 8oz 32 day dry aged sirloin steak served with chips, wilted seasonal greens and peppercorn sauce

Grilled Chimichurri Steak Salad 1,4

£25.50

Sliced 8oz 32 day dry aged Sirloin steak on a quinoa, brown rice, diced tmato & kale salad with a parsley, oregano, garlic, shallot & chilli flake dressing

RoastButternut Squash & Chicken Stew 8

£16.75

Topped with a sage crumb served with steamed rice & crispy kale

Tuscan Style Italian Sausage Rigatoni 4,8

£15.45

Fennel seed, pork and chilli sausage in a tomato and marscapone sauce

Cajun Chicken Rigatoni 4,8

£15.95

Chargrilled chicken breast, blackened cajun spice, garlic cream suace and grana padano

Loks Steak Burger 4,8

£14.95

Chorizo jam, smoked cheese, gem lettuce, sliced beef tomato on a brioche bun. Served with seasoned fries

Piri Piri Chicken Burger 4,8,9

£14.95

Piri Piri glazed chicken breast, tomato chilli chutney and garlic mayo in a toasted brioche bun. Served with seasoned fries

Vegan Moving Mountain Burger7,8

PLANT BASED

£14.95

Plant based burger, vegan mozzarella, mango chutney, coriander, Asian slaw, Brioche style bun and seasoned fries

Artisan Pizzas

Margherita, 4, 8

£13

fior di lait mozzarella and fresh basil

Pepperoni and chorizo 4, 8

£15

Cajun Chicken, 4, 8

£15

roasted balsamic red onion

Fennel, Chilli & Pork Sausage, 4,8

£15

sliced white onion and mozzarella

Prosciutto crudo 4, 8

£15

micro leaves, parmesan, cherry tomato

Buffalo cauliflower 7, 8

PLANT BASED

£15

spring onion, sriracha and garlic vegannaise

Spiced chickpea, 8

PLANT BASED

£14

garlic, chilli and vegan mozzarella

Sunday Roast

Every Sunday from Midday 'til its sold out!

Roast Beef 4,8 £16.95

Slow roasted 30-day aged Topside of Tweed Valley beef served with roast potatoes, honey glazed carrots, buttered cabbage, spinach, peas and samphire, Yorkshire pudding and a rich red wine jus

Sides

£3.75 each

Honey Roasted Carrots 4 | Skinny Fries

Creamy Mash Potato 4 | Seasonal Greens 4

Fondant Potato 4 | Coleslaw

Peppercorn Sauce 1, 4

Senior Citizens Lunch

Monday to Friday 12 'til 4pm £9.95

Battered haddock goujons, skinny fries, crushed garden peas & tartare sauce. Served with bread and butter.4,8

Choice of Tea or Coffee

Add a scone with Jam and clotted cream 4,8

£1



LOKS

BAR & KITCHEN

MAIN MENU

