

While you decide

Gordal Picante Olives GF/Vegan £3.75

Large green pitted olives in a guindilla chilli brine

Artisan Bread Selection £3.75

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

Starters

Smoked Salmon Terrine

Flaked smoked salmon, sweet pickled cucumber, horseradish cream and herb oil

Firecracker Cauliflower

 VEGAN ♦

Crispy florets in sweet & spicy sauce, spring onion & toasted sesame seeds

Beef & Cheddar Croquettes

Slow cooked beef, cheddar cheese in breadcrumbs, parmesan, sriracha mayo

Fajita Spiced Chicken Salad

Corn, kidney beans, red pepper & herb crème dressing

Korean Crispy Chicken

Double-fried chicken fillets, sweet & spicy Korean sauce, herb creme fraiche & sesame seeds

Soup of the Day

Served with fresh cut artisan bread & butter

Haggis Arancini

Haggis risotto balls coated in panko breadcrumbs with green peppercorn sauce & crispy leeks

Cullen Skink

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

Roasted Carrot & Cumin Hummus

 VEGAN

Chickpea, tahini, garlic & chilli dip, khobez bread

Forest Mushrooms on Sourdough

 VEGAN

Wilted spinach, white wine, garlic, parsley, crispy onion

Garlic Prawns & Chorizo

 SUPPLEMENT F1

Pan fried king prawns, picante chorizo, garlic butter, chilli, dipping sourdough

Chicken Liver & Brandy Parfait

Balsamic onion confit and sourdough toast

Senior Citizens Lunch

Monday to Friday 12 'til 4pm £10.25

Battered haddock goujons,

seasoned fries, crushed garden peas & tartare sauce.

Served with sourdough and butter

Choice of Tea or Coffee

Add a scone with Jam and clotted cream £1.50

2 Courses £17.95 | 3 Courses £22.95
Mon to Thurs 12pm – 8pm & Fri 12pm - 5pm



2 Courses £22.95 | 3 Courses £27.95
Fri 5pm – 8:30pm & Sat, Sun 12pm – 8:30pm

Mains

Seared Steak & Red Chimichurri

 SUPPLEMENT F4

10oz Bavette Steak served pink, sweet potato mash, charred broccoli & smoky red pepper & chilli dressing

Dry aged 32 day Sirloin 8oz

 SUPPLEMENT F10

Seared steak served with fries, seasonal greens and creamy peppercorn sauce

Shetland Salmon Fillet

Pan roasted salmon, pomme anna, buttered baby spinach, peas and hispi cabbage with green parisian sauce and charred lemon

Sea Bass Fillets

 SUPPLEMENT F2

Pan roasted sea bass, pomme anna, buttered baby spinach, peas and hispi cabbage with green parisian sauce and charred lemon

Tuscan Sausage Pappardelle

Fennel seed, pork and chilli sausage in a rich pomodoro tomato and mascarpone sauce with broad flat pasta & cold pressed oil

King Prawn & Nduja Pappardelle

Pan roasted king prawns with dry cured calabrian pork sausage with chilli pepper paste & paprika with broccoli stems & parsley

Cajun Roasted Corn Pappardelle

 VEGAN

Roasted sweetcorn, kidney beans, garlic, blackened Cajun spice, roasted red pepper, maple syrup and cold pressed oil

Sweet Potato & Broccoli Curry

 GF/VEGAN

Thai style red curry with lemongrass, red chilli, kaffir lime leaves, galangal and Thai basil. Served with steamed rice, fresh lime and micro coriander

Add Chicken or Add King Prawns £2.50

Lamb Shoulder Shepherd's Hot Pot

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

Peri Peri Chicken

Mexican roasted corn, red peppers and kidney beans. Served with sweet potato mash & peri peri sauce

Sunday Roast Beef

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



Chefs Specialty

Sea Bass Moilee

Our take on a southern Indian fish curry, coconut, ginger, garlic and turmeric curry served with steamed basmati rice

Pork Belly Porchetta

Herb and aromatics stuffed pork belly with prego potatoes and tenderstem broccoli

Classic Comfort Mains

50% off Monday & Tuesday from 3pm 'til 8pm

Smoked Haddock & Bacon Gratin

 £15.50

Natural smoked haddock, streaky bacon, potato & sweetcorn in a creamy fish sauce topped with cheesy breadcrumbs. Served with lemon buttered tenderstem broccoli

Firecracker Cauliflower

 VEGAN ♦ £15.50

Crispy florets tossed in a sweet & spicy sauce with red peppers, sugar snap peas, sesame seeds served with basmati rice

Beer Battered Line Caught Haddock

 £15.50

North Atlantic haddock, seasoned fries, minted pea puree, tartare sauce & lemon wedge

Honey Mustard Chicken

 £15.50

Chargrilled butterflied breast of chicken, smothered with streaky bacon, melted cheese with seasoned fries

Spezzatino Di Mano (Beef Stew)

 £15.50

Slow cooked beef feather blade enriched with the flavours of rosemary, sage and pancetta. Filled with potatoes, carrot, celery and peas in a one pot classic served with crusty bread

Burgers

All served with seasoned fries & house coleslaw

2 4 1 on burgers 3pm 'til 8pm every Thursday

Beef Burger

Balsamic onion confit, smoked streaky bacon, Monterey jack cheese & crispy onions in a sesame seeded brioche bun

Peri Peri Chicken Breast

Lime aioli, crispy onions, chimichurri slaw & bois boudran sauce in a sesame seeded brioche bun

Onion Bhaji Burger

 VEGAN ♦

Mango chutney, ratia, coriander chilli lime & mint dressing & tandoori ketchup in a vegan brioche bun

Pizza

Margherita: Mozzarella, tomato sauce and fresh basil

Pepperoni: Simply topped with pepperoni

Peri Peri Chicken: Roasted corn and mozzarella

Fennel, Chilli & Pork Sausage and Nduja

Sliced white onion and mozzarella

Porchetta

Sliced stuffed pork belly with garlic, chilli, orange, rosemary, parsley and thyme

Buffalo Cauliflower

 VEGAN

Spring onion, sriracha and garlic vegannaise, vegan cheese

Forest Mushroom & Spinach

 VEGAN

Slow cooked mushrooms, garlic and wilted spinach with vegan cheese

Sides

 £3.75 each

Mexican roasted corn with kidney beans & red peppers

Charred tenderstem broccoli with lemon butter

Maple glazed carrots | Seasoned fries

House coleslaw | Herbed new potatoes

Seasonal wilted greens | Parmesan fries

Sweet potato mash | Steamed basmati rice

Dessert

Apple Crumble

Stewed apples and sultanas in brown sugar, topped with cinnamon oatmeal baked crumble and vanilla ice cream

Sticky Toffee Pudding

Toffee cream sauce, vanilla ice cream & cinnamon crumb

Pineapple Sponge

Rum & raisin ice cream & toasted coconut

Rhubarb & Ginger Dessert

 GF/VEGAN

Gluten free ginger crumb topped vegan rhubarb & chocolate filling, finished with flaked chocolate and raspberry powder

Tablet Sundae

Layers of crushed tablet, tablet ice cream, salted caramel sauce & whipped cream

Lemon & White Chocolate Roulade

Sweet lemon curd & white chocolate ganache rolled in soft baked meringue

Affogato

Espresso coffee & a scoop of vanilla ice cream

Add any liqueur of choice for only £3

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

Proud to offer Great Quality & Great Choice @ Affordable Prices Since 2014



LOKS

BAR & KITCHEN

A La Carte

