

*Large pitted green olives in a guindilla chilli brine*  
**£3.75**

*Smoked paprika, cumin, coriander & cayenne*  
£3.75

*Spanish Extra virgin olive oil & aged balsamic vinegar*  
**£3.75**

<b>Soup of the Day</b> 4,8	£4.95	<b>Stornoway Blackpudding &amp; Chorizo Croquetas</b> 5,8,9	£7.95	<b>Malaysian Beef Satay</b> 6, 7, 12, 13	£8.50
Served with fresh cut Artisan bread & butter		Sun blushed Tomato & chilli chutney		Crunchy Asian slaw, pickled red cabbage, sesame seeds, spring onion & satay sauce dressing	
<b>Hot Smoked Scottish Salmon</b> 3,4,8	£8.75	<b>Chinese Salt and Pepper Chicken Tenders</b> 4	£8.50	<b>Haggis Arancini</b> 8, 9, 14	£8.50
Kimchi pickled fennel, dill & radish with sea salt ciabatta croutons		Pickled red cabbage slaw, garlic mayonnaise dip		Haggis risotto coated in breadcrumbs with a green peppercorn sauce	
<b>PLANT BASED</b>				<b>PLANT BASED</b>	
<b>Firecracker Cauliflower</b> 7,8,13	£7.50	<b>Caesar Salad</b> 3, 4, 8	Starter £6.95 / Main £13.75	<b>Indian Panzanella</b> 1	Starter £6.95 / Main £13.75
Crispy cauliflower coated in our spicy sweet and sour firecracker sauce, topped with spring onion, toasted sesame seeds & coriander		Babygem lettuce, caesar dressing, coutons and shaved parmesan		Roasted peppers, broadbeans, pumpkin seeds, red onion, quinoa with crushed poppadoms	
		<b>Add grilled chicken or hot smoked salmon</b>	<b>Starter £2 Main £3</b>		

<b>Thyme, Rosemary &amp; Garlic Roasted Chicken Breast</b> 1,4	<b>£16.75</b>		
Sautéed seasonal greens, fondant potato and creamy peppercorn sauce			
<b>Slow Cooked Beef Brisket</b> 4	<b>£16.25</b>		
Al Barolo – Tender beef in red wine, thyme and onions served with mape glazed carrots, roasted squash and creamed potatoes			
<b>Firecracker Cauliflower</b> 7 8 13 <small>PLANT BASED</small>	<b>£14.95</b>		
Crispy florets tossed in a sweet and spicy sauce with spring onion, sesame seeds served with basmati rice			
<b>Malaysian Beef Salad</b> 6, 7, 8, 13	<b>£14.75</b>		
Maple glazed roast carrot, pickled fennel & radish, cucumber, beansprouts and peanut dressing			
<b>Beer Battered Line Caught Haddock</b> 3, 4, 5, 8, 9	<b>£14.95</b>		
Seasoned Fries, minted pea purée, tartare sauce & lemon wedge			
		<b>Pan Seared Fish Of Choice</b>	
		<b>Shetland Salmon Fillet</b>	<b>£15.95</b>
		<b>Single Seabass Fillet</b>	<b>£13.75</b>
		<b>Double Sea Bass Fillets</b>	<b>£16.95</b>
		Each served with creamed potatoes, buttered spinach, spring cabbage, peas and samphire with gremolata dressing & charred lemon 3,4	
		<b>Chimichurri Sea Bass Salad</b> 3	<b>£16.75</b>
		Pan seared sea bass fillets with a quinoa, brown rice, diced tomato & kale salad with a parsley, oregano, garlic, shallot & chili flake dressing	
		<b>Steak &amp; Chips</b> 1,4	<b>£25.50</b>
		Sear 8oz 32 day dry aged sirloin steak served with chips, wilted seasonal greens and peppercorn sauce	
		<b>Grilled Chimichurri Steak Salad</b> 1,4	<b>£25.50</b>
		Sliced 8oz 32 day dry aged Sirloin steak on a quinoa, brown rice, diced tomato & kale salad with a parsley, oregano, garlic, shallot & chilli flake dressing	
		<b>Plant Based Steak Salad</b> 7, 8 <small>PLANT BASED</small>	<b>£16.75</b>
		Grilled Plant Based sliced on a quinoa, brown rice, diced tomato & kale salad with a parsley, oregano, garlic, shallot & chilli flake dressing	
		<b>Tuscan Style Italian Sausage Rigatoni</b> 4,8	<b>£15.45</b>
		Fennel seed, pork and chilli sausage in a tomato and marscapone sauce	
		<b>Grilled Chicken Pesto Rigatoni</b> 4,8, 12	<b>£15.95</b>
		Chargrilled chicken breast, rigatoni pasta in a fresh basil & pinenut pesto with 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 £14.95**  
**Burger 7,8 PLANT BASED**  
Plant based burger, vegan mozzarella, mango chutney,  
coriander, Asian slaw, Brioche style bun and seasoned fries

<b>Margherita</b> , 4, 8 fior di lait mozzarella and fresh basil	<b>£13</b> <b>Fennel, Chilli &amp; Pork Sausage</b> , 4, 8 sliced white onion and mozzarella	<b>£15</b> <b>Buffalo cauliflower</b> 7, 8 <b>PLANT BASED</b> spring onion, sriracha and garlic veganaise	<b>£15</b>
<b>Pepperoni and chorizo</b> 4, 8	<b>£15</b> <b>Prosciutto crudo</b> 4, 8 micro leaves, parmesan, cherry tomato	<b>£15</b> <b>Spiced chickpea</b> , 8 <b>PLANT BASED</b> garlic, chilli and vegan mozzarella	<b>£14</b>
<b>Cajun Chicken</b> , 4, 8 thyme roasted wild mushroom			

**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

*Honey Roasted Carrots 4 | Skinny Fries*  
*Creamy Mash Potato 4 | Seasonal Greens 4*  
*Fondant Potato 4 | Coleslaw*  
*Peppercorn Sauce 1, 4*

**Choice of Tea or Coffee**  
Add a scone with Jam and  
clotted cream 4,8  
£1

**ALLERGEN KEY:** 1 – Celery/celeriac 2 – Crustaceans 3 – Fish 4 – Milk 5 – Mustard 6 – Peanuts 7 – Soya 8 – Cereals containing gluten 9 – Eggs 10 – Lupin 11 – Molluscs 12 – Nuts 13 – Sesame seeds 14 – Sulphur dioxide. Please advise your server of all allergens, intolerances, or other dietary requirements





**LOKS**

BAR & KITCHEN

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*MAIN MENU*

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