

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

Stornoway Blackpudding &

Chorizo Croquetas 5, 8, 9

Sun blushed Tomato & chilli chutney

£7.95

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

Caramelised red onion & balsamic chutney, toasted brioche

£8.50

Hot Smoked Scottish Salmon Mousse 3, 4, 8

Pink peppercorn & Lime dressing, ciabatta crostini

£8.75

Chinese Salt and Pepper Chicken Tenders 4

Pickled red cabbage slaw, garlic mayonnaise dip

£8.50

Haggis Arancini 8, 9, 14

Haggis risotto coated in breadcrumbs with a green peppercorn sauce

£8.50

Firecracker Cauliflower 7, 8, 13

PLANT BASED

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

£7.50

Caesar Salad 3, 4, 8

Babygem lettuce, caesar dressing, coutons and shaved parmesan

Starter £6.95 | Main £13.75

Add grilled chicken or hot smoked salmon

Starter £2 Main £3

Pan Roasted King Oyster

Mushroom Scallops

Curried parsnip puree, parsnip crisps & pomegranate seeds

PLANT BASED

£7.50

The Main Event

Thyme, Rosemary & Garlic Roasted

Chicken Breast 1, 4

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

£16.75

Braised Scotch Beef Brisket 4

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

£16.25

Firecracker Cauliflower 7 8 13

PLANT BASED

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

£14.95

Roast Ayrshire Turkey Breast 4, 8

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

£16.95

Beer Battered Line

Caught Haddock 3, 4, 5, 8, 9

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

£14.95

Pan Seared Fish Of Choice

Shetland Salmon Fillet

£16.95

Double Sea Bass Fillets

£16.95

Each served with new potatoes, buttered cabbage, peas and samphire with chevril cream sauce & charred lemon 3, 4

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

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

£25.50

Grilled Chimichurri Steak Salad 1, 4

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

£25.50

Roast Butternut Squash &

Chestnut Stew 8

PLANT BASED

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

£16.75

Tuscan Style Italian Sausage Rigatoni 4, 8

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

£15.45

Cajun Chicken Rigatoni 4, 8

Chargrilled chicken breast, blackened Cajun spice, garlic cream sauce and grana padano

£15.95

Burgers

Loks Steak Burger 4, 8

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

£14.95

Piri Piri Chicken Burger 4, 8, 9

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

£14.95

Vegan Moving Mountain

Burger 7, 8

PLANT BASED

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

£14.95

Artisan Pizzas

Margherita, 4, 8

fior di lait mozzarella and fresh basil

£13

Fennel, Chilli & Pork Sausage, 4, 8

sliced white onion and mozzarella

£15

Buffalo cauliflower 7, 8

spring onion, sriracha and garlic vegannaise

£15

Pepperoni and chorizo 4, 8

£15

Prosciutto crudo 4, 8

micro leaves, parmesan, cherry tomato

£15

Spiced chickpea, 8

garlic, chilli and vegan mozzarella

£14

Cajun Chicken, 4, 8

Roasted balsamic red onion

£15

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

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

Cooking oil produced from GM soya



LOKS

BAR & KITCHEN

MAIN MENU

