

Nibbles While You Decide!

Mixed Olives Pitted, marinated black, pink and green olives	£2.15
Bread Basket Homemade granary bread, focaccia and brioche, balsamic vinegar, extra virgin olive oil & butter	£3.45

Starters

Soup of the day (V) Our own homemade granary bread	£4.50
Seared Stornoway Black Pudding Poached free range egg, pancetta crisp and glazed apple	£7.00
Glazed Goats Cheese Mousse (V) Caramelised red onion marmalade, walnut flatbread And baby rocket leaves	£5.75
Loks Chicken Liver and Prosciutto Pate Spiced pear chutney and toasted homemade brioche	£5.75
Smoked Haddock & Gruyere Croquettes Red pepper puree & caper shallot vinaigrette	£6.95
Scottish Mussels Served; Mariniers/ garlic, white wine, parsley and cream or Mouclade/ white wine, curry powder and cream	£6.95
Loks North Atlantic Prawn & Crayfish Cocktail Lemon & parsley dressing, baby gem, pickled cucumber, tomato gel and granary toast	£6.95
Braised Pig's Cheek Crushed swede, ham hock bon bon & apple puree	£6.75
Warm Shanghai Chicken Salad Stir-fry shredded chicken, chilli, garlic and soy glaze, fresh coriander, cashew nuts and chilli	£5.95
Crispy Tempura sweet chilli & garlic dip and baby gem leaves £5.50 - £6.25 - £7.25	
Vegetable (V) - Chicken - King Prawn	
Sesame Coated Aubergine (V) Garlic and bread puree, olive, mint & radish salad	£4.35
Can't Decide.....	
Fish Sharing Platter Smoked haddock croquettes, prawn & crayfish cocktail, smoked salmon, king prawn tempura with homemade bread, lemon parsley mayo and extra virgin olive oil & balsamic	£13.50
Meat Sharing Platter Prosciutto, chicken tempura, chicken liver pate, grilled chicken skewer with homemade bread, spiced pear chutney and extra virgin olive oil & balsamic	£13.50
Vegetable Sharing Platter (V) Sesame aubergine, caramelised onion & goats cheese flatbread, vegetable tempura with sweet chilli sauce, beetroot & orange salad, homemade bread and extra virgin olive oil & balsamic	£12.50

Important Allergan Advice

All our food is prepared in our kitchen where nuts, gluten and other allergens are present. As a result we cannot cater for nut allergies or peanut allergies. Descriptions do not include all ingredients so please let your server know of any allergies you may have. We have a gluten & dairy free menu available on request

From the Grill

All our Beef is dry-aged for minimum of 21 days by McLay's Master Butcher – proud members of the Scottish Butchers Club

Butterfly Chicken Breast with Garlic Butter	£14.25
Sirloin 6oz	£15.75
Sirloin 10oz	£22.95
Fillet 8oz	£22.95
Fillet Surf & Turf	£25.95
8oz fillet with 3 tempura king prawns	

All grills served with grilled flat mushroom, roast vine cherry tomatoes, watercress and French fries OR hand cut chips

Sauces	£1.95
Peppercorn - red wine jus - garlic & herb butter - Diane	
Chilli & lime butter - Béarnaise - whisky cream sauce	

Burger

All our burgers are served on toasted brioche bun with coleslaw and either French fries OR hand cut chips

Loks Aberdeen Angus	£11.95
Black cherry bourbon & bacon jam, Comte cheese, pickled onion, beef tomato, baby gem lettuce and gherkin	
Smoked Paprika Chicken	£11.95
Smoked Arran cheddar, pickled cucumber, baby gem lettuce and teriyaki glaze	

Classic Beef Burger	£10.95
Simply lettuce and tomato	

Kimcheese	£11.95
Beef burger with Kimchi and Isle of Mull cheddar	

Turkish Chickpea (V)	£10.95
Chickpea, pine nut and Turkish spice patty with pistachios and beetroot	

Add extra topping	£1.00
Cheese – caramelised onion – Kimchi – bacon – pickled onion - mushrooms	

From the Plancha

'Plancha' is a flat cast iron griddle that allows us to lightly crisp the skin and perfectly cook your choice of fish.

Shetland Salmon fillet	£13.95
Fillet of Sea Bass	£15.95
Wild Hake Fillet	£12.95

All Plancha dishes are served with sautéed new potatoes, tenderstem broccoli, grilled vine cherry tomatoes and caramelised lemon.
Add your choice of butter, salsa or dry rub to make it really special;

Chilli and lime butter
Chaat Masala rub
Lemon and cracked black pepper butter
Rosemary and smoked sea salt rub
Mango salsa
Tomato and anchovy salsa

Sides	£2.65
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Coleslaw – French fries – hand cut chips – onion rings – creamy Herb mash - rocket, parmesan & red onion salad
Seasonal vegetables - boiled new potatoes – Cajun spiced fries

Classics

Roast Rump of Lamb	£16.25
Cooked pink - potato dauphinoise, grilled baby gem, crushed peas and carrot puree	

Roast Chicken Breast	£14.95
Wild mushrooms in garlic cream, spinach and dauphinoise potatoes	

Braised Kentucky BBQ Short Rib of Beef	£14.95
Creamy herb mash & glazed root vegetables	

Pan Seared Skirt Steak	£12.00
Cooked pink - caramelised onion, French fries & cherry tomato salad	
Add peppercorn sauce	£1.95

Slow Cooked Pork Belly	£12.75
Braised red cabbage, bacon croquette, chichirron, apple & truffle puree, red wine jus	

Seared Bavette	£13.25
Cooked pink – buttered spinach, dauphinoise potato, shallot red wine jus	

Thai Green Curry with Udon Noodles (V)	£9.95
Hot Chilli, lime, coriander and coconut sauce with stir fry vegetables, cashew nuts, thick Udon noodles and Pak Choi	
Add Chicken for £3	
Add King Prawn for £5	

Line Caught Battered Haddock & Chips	£11.95
Crushed garden peas, hand cut chips and tartare sauce	

Chickpea Socca (V)	£11.50
Chargrilled Mediterranean vegetables, orange, thyme and saffron dressing	

Pasta

Lobster, Crab & Gruyere Macaroni	£15.95
And truffle oil with toasted rosemary focaccia and French fries	

King prawn & Crab Linguini	£13.95
Fresh herbs, chilli & lime butter and extra virgin olive oil	

Spinach & Ricotta Potato Gnocchi (V)	£10.50
Wild sautéed mushrooms and garlic cream	

Chicken Linguini	£11.95
Sun blushed tomatoes, red onion and pesto cream	

Salads	SMALL	LARGE
	£5.45	£10.50

Roasted Beetroot & Goat's Cheese (V)
Orange segments and honey mustard dressing

Chicken Caesar
Baby gem lettuce, parmesan, croutons & homemade Caesar dressing with warm chargrilled chicken
<i>N.B Caesar dressing contains anchovies</i>

Mediterranean Prawns
Seared king prawns, cherry tomatoes, baby gem lettuce, peas and fresh basil

Seared Stornoway Black Pudding
Crisp apple and poached egg with wholegrain mustard dressing

Dessert

Scottish Cheese; Choose any 3 from:	£7.95
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HOWGATE BRIE, BLACK CROWDIE, ISLE OF MULL CHEDDAR,
STRATHDON BLUE, SMOKED AULD REEKIE

Served with quince paste, spiced pear chutney and Arran Oaties
(Please check with server which cheeses are pasteurised)

Fairtrade Coffee Crème Brulee	£4.95
Handmade spiced biscuits	

Dark chocolate Delice	£4.95
Salted caramel sauce and toasted hazelnuts	

Sticky Toffee Pudding	£4.95
Butterscotch sauce and vanilla ice cream	

Baked Apple	£4.95
Stuffed with sultanas, cinnamon and brown sugar, crumble topped with rum and raisin ice cream	

Trio of Ice Cream & Sorbet	£4.75
Choose 3 from: VANILLA, STRAWBERRY, CHOCOLATE, MANGO SORBET, RASPBERRY SORBET	

Organic Lemon Tart	£4.75
Raspberry compote and clotted cream	

Iced Mojito Cheesecake Parfait	£4.75
Lime syrup and fresh mint	

Thinking of a private function?

Did you know we have a function suite available for private hire for up to 200 people? Ask a member of staff for details and don't miss out!

Senior Citizens Meal	£6.95
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Available Monday to Friday Midday till 5pm
Get our line caught haddock battered or breaded, a slice of homemade bread & butter & a cup of tea or regular coffee!

Battered or Breaded Fish
With fries, crushed garden peas, and tartare sauce

Enjoy any of the above meals and get a fruit or plain scone for only £1