

## 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 £1

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

**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

1 Course £17.50 | 2 Courses £19.95 | 3 Courses £22.95

Mon to Thurs 12pm – 8pm & Fri 12pm – 5pm

1 Course £17.50 | 2 Courses £24.95 | 3 Courses £27.95

Fri 5pm – 8:30pm & Sat, Sun 12pm – 8:30pm

## Mains .....

### Seared Steak & Red Chimichurri SUPPLEMENT £4

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

### Dry aged 32 day Sirloin 8oz SUPPLEMENT £10

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 £2

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

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 ♦

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

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

### Honey Mustard Chicken

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

### Spezzatino Di Mano (Beef Stew)

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 .....

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 veganaise, 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**

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





**LOKS**

BAR & KITCHEN

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*A La Carte*

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