

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

Hot Smoked Salmon Mousse

Pink peppercorn & lime dressing, toasted croutons

Firecracker Cauliflower VEGAN ♦

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

Pressed Ham Hock & Chicken Terrine

Caramelised red onion & balsamic chutney, toasted brioche

Goats Cheese Rolled in herb Crumb

Spiced Cranberry jam, dressed seasonal leaves

Korean Crispy Chicken

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

Winter Vegetable & Lentil Soup

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 E1

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 £21.95 | 3 Courses £26.95

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

2 Courses £26.95 | 3 Courses £31.95

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

Mains

Seared Steak & Red Chimichurri SUPPLEMENT E4

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

Dry aged 32 day Sirloin 8oz SUPPLEMENT E10

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

Shetland Salmon Fillet

Pan roasted salmon, buttered new potatoes & cabbage with chervil cream sauce and charred lemon

Sea Bass Fillets SUPPLEMENT E2

Pan roasted sea bass, buttered new potatoes & cabbage with chervil cream 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

Roast Butternut Squash & Chestnut Stew GF/VEGAN

With Sage crust, crispy kale and seasonal vegetables

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

Roast Ayrshire Turkey Breast

Slices of succulent roast Turkey Breast, sage & onion stuffing, Pigs in blankets with duck fat roast potatoes and a red wine jus

Chefs Specialty

Sea Bass Moile

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

Slow Cooked Pork Belly

Apple & white truffle puree, new potatoes, tenderstem broccoli and red wine gravy

Classic Comfort Mains

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

Braised Scotch Beef Brisket

Duck fat roast potatoes, seasonal vegetables, crispy onions, tomato & tarragon jus

Burgers All served with seasoned fries & house coleslaw

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 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

Christmas Pudding Sundae

Layers of Brandy cream, Christmas pudding and Rum soaked Raisins

Raspberry & White Chocolate Roulade

Raspberry coulis and passionfruit sorbet

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

Festive A La Carte
