

While You Decide

GORDAL PICANTE OLIVES Large green pitted olives in a guindilla chilli brine £3 | ARTISAN BREAD SELECTION Mini soda bread, sourdough, Khobez flatbread with cold pressed rapeseed oil, garlic & herb dip £4.25

STARTERS

GARLIC PRAWNS & NDUJA 11.50

Pan fried king prawns, Nduja sausage & Gordal olives with garlic butter & sourdough bread

FIRECRACKER CAULIFLOWER 7.50

Sweet & spicy sauce, spring onions & toasted sesame seeds

HAGGIS ARANCINI 8.50

Haggis risotto balls coated in panko breadcrumbs with green peppercorn sauce & crispy leeks

SOUP OF THE DAY 5.95

Served with fresh cut artisan bread & butter

SCOTTISH MUSSELS 9.95

Steamed mussels in a white wine garlic cream sauce with fresh parsley served with grilled bread

BEIRUTI STYLE HUMMUS 7.95

Chickpea, tahini, garlic & chilli dip, with Khobez flat bread

TEXAS CHICKEN TENDERS 8.95

Buttermilk chicken tenders, creole seasoned and fried. Cajun dipping sauce & chimichurri slaw

CULLEN SKINK 8.95

Smoked haddock, potato, leek chowder served with mini soda bread loaf

WILD MUSHROOMS 7.95

Mixed forest mushrooms, garlic, tarragon & cider, toasted artisan Rye bread

CAESAR SALAD 6.45

Crisp Romaine lettuce tossed in a creamy Caesar dressing with shaved parmesan cheese, crunchy garlic croutons with a hint of lemon and cracked black pepper

- + 3 Crispy Chicken strips £3
- + 6 Garlic Butter King Prawns £3

From the Land

VENISON HAUNCH STEAK 18.95

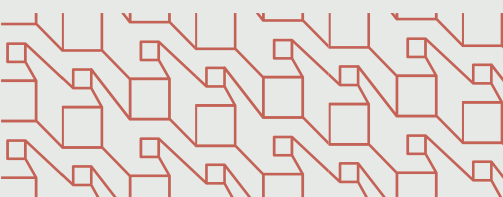
Seared venison haunch steak, herb roasted new potatoes, glazed carrots & chimichurri

HONEY MUSTARD CHICKEN* 18.95

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

STEAK & HAGGIS PIE* 17.95

Tender scotch beef and haggis topped with puff pastry, roast carrots, seasoned fries and peppercorn sauce



BURGERS

BEEF BURGER 16.95

Balsamic onion confit, smoked streaky bacon, Monterey jack cheese & crispy onions in a sesame seeded St. Pierre brioche bun with seasoned fries and chipotle mayo dip

PERI PERI CHICKEN BURGER 16.95

Garlic Mayo, crispy onions, chimichurri slaw in a sesame seeded St. Pierre brioche bun with seasoned fries and chipotle mayo dip

ONION BHAJI BURGER 16.95

Golden beet picallili, shredded lettuce, coriander lime & mint dressing, tandoori ketchup in a 'just bakery brioche style bun' with seasoned fries & chipotle 'mayo' dip

STEAK

8OZ SIRLOIN STEAK 27.95

{32-Day, Dry aged}
Chargrilled steak served with seasoned fries, wedge salad and creamy peppercorn sauce

10OZ BAVETTE STEAK 22.95

{32-Day, Dry aged}
Chargrilled steak served with seasoned fries, wedge salad and creamy peppercorn sauce

- Top Your Steak
- + 10 Garlic Roasted King Prawns £6
 - + Cider Braised Wild Mushrooms £4
 - + Balsamic Onion Confit £4

From the Sea

PAN SEARED COD 27.95

Pan roasted cod, hasselback potatoes, buttered baby spinach, peas and hispi cabbage with green parisian butter sauce

BEER BATTERED LINE CAUGHT HADDOCK* 16.95

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

SHETLAND SALMON ESCALOPE 19.95

Pan roasted salmon, Hasselback potatoes, buttered spinach, peas and hispi cabbage with green parisian butter sauce

SMOKED HADDOCK & BACON GRATIN* 17.95

Natural smoked haddock, streaky bacon, potato & sweetcorn in a creamy fish sauce topped with cheesy breadcrumbs. Served with lemon buttered tenderstem broccoli

PIZZA

MARGHERITA 15

Mozzarella, tomato sauce and fresh basil

PEPPERONI 16

Simply topped with pepperoni

BUFFALO CAULIFLOWER 16

Spring onion, sriracha and garlic vegannaise, vegan cheese

FOREST MUSHROOM & SPINACH 16

Slow cooked mushrooms, garlic and wilted spinach with vegan cheese

PASTA

KING PRAWN & NDUJA LINGUINE 17.95

Pan roasted king prawns with dry cured calabrian pork sausage with chilli pepper paste & paprika with broccoli stems & parsley

CHICKEN & SMOKED BACON ALFREDO 16.95

Chargrilled chicken with smoked bacon in a creamy garlic & parmesan sauce and linguine

LENTIL & MUSHROOM RAGU 14.95

Rich tricolore lentil and mushroom ragu cooked with red wine and herbs Provençale with linguine pasta

CURRY or CAESAR

MOILEE CURRY

Our take on a southern Indian coconut based curry With steamed basmati rice. Velvety sauce of coconut milk, ginger, garlic and turmeric with subtle heat of green chillies. This is the perfect balance of creamy, mildly spiced and comforting flavours.

- with Chargrilled Chicken 18.50
- with Pan Seared Cod Cheeks & Mussels 20.50
- with Potato, Lentils & Broccoli * 16.95

CAESAR SALAD

Crisp Romaine lettuce tossed in a creamy Caesar dressing with shaved parmesan cheese, crunchy garlic croutons with a hint of lemon and cracked black pepper

- with Chargrilled Butterfly Chicken * 16.95
- with 10 Garlic Buttered King Prawns 17.95
- with Seared Salmon Escalope 18.95

Sides

- SEASONED FRIES £4.25
- PARMESAN FRIES £4.25
- SALT N CHILI FRIES £4.25
- CHIMICHURRI SLAW £4.25
- ROAST HASSELBACK POTATOES £4.25
- TENDERSTEM BROCCOLI £4.25
- MAPLE GLAZED CARROTS £4.25

Monday & Tuesday
50% OFF MAINS

Available on all mains marked with a *
£6.50 COCKTAILS
ask server for more info

Wednesday & Thursday
2 FOR 1 BURGERS

Available from midday to 8pm:
Choose any 2 of our delicious burgers and only pay for 1
£6.50 COCKTAILS
ask server for more info

Friday & Saturday
STEAK NIGHT ONLY £45

2 8oz Sirloin Steaks & Bottle house wine for £45
{must book steak deal in advance}

Every Sunday
ROAST BEEF ONLY £19.95

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

Monday till Friday
SENIOR CITIZENS LUNCH £10.95

Monday to Friday 12 'til 4pm
Battered Haddock Goujons with skinny fries, minted pea puree & tartare sauce. Served with sourdough and butter with choice of tea or coffee
+ Scone with Jam and Chantilly cream **£1.95**

⚠️ 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 ALLEGEN MATRIX AVAILABLE ON REQUEST

The background is a dense, repeating isometric pattern of 3D cubes and rectangular blocks. The colors used are a palette of earthy tones: dark navy blue, burnt orange, teal, and light beige. The perspective is from an isometric view, creating a sense of depth and architectural complexity.

LOKS