



FORK OUT LESS @LOKS

2 COURSES £17.95
Mon-Thu 12-8pm / Fri & Sat 12-4pm

2 COURSES £24.95
Sunday 12 'til 8pm (includes Sunday Roast)
Fri & Sat 4pm 'til 8:30pm

+ ADD DESSERT £6

Starters

HAGGIS ARANCINI

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

SOUP OF THE DAY

Served with fresh cut artisan bread & butter

BEIRUTI STYLE HUMMUS

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

TEXAS CHICKEN TENDERS

Buttermilk & Creole seasoning, double fried for extra crunch served with cajun dipping sauce

CULLEN SKINK

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

WILD MUSHROOMS

Mixed forest mushrooms, garlic, tarragon & cider with toasted rye bread

MAINS

HONEY MUSTARD CHICKEN

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

STEAK & HAGGIS PIE

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

BEER BATTERED LINE CAUGHT HADDOCK

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

CHICKEN & SMOKED BACON ALFREDO

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

LENTIL & MUSHROOM RAGU

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

BEEF BURGER

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

CHICKEN 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

SUNDAY ROAST

Only available on Sunday

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



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