



THE LOCK BAR AND KITCHEN

Sunday Best Lunch Menu

£23 for two courses

Rustic bread £2.50

Kefalonia olives £3.50

Dingley Dell crackling, apple puree £3.50

Sweet red pepper and quinoa fritter, zhoug relish (ve) £3.50

To Start

Soup of the day (v)

Pork cheek, celeriac, red cabbage and apple

Warm mushroom tempeh, tahini dressing (ve)

Smoked salmon, soda bread, chive creme fraiche ◀◀

River Exe mussels, coconut, lemongrass

Grilled salad of tender broccoli, whipped feta, pinenuts and pomegranate (v)

Roasts

All served with either roast or new potatoes, carrots and greens

Dingley Dell pork, crackling, cider gravy, apple sauce

Slow roast rump of beef, Yorkshire pudding, red wine gravy

Half roast chicken, creamed shallots, gravy

Or... Mains

Cod and big chips, homemade ketchup ◀◀

The Lock Kitchen beef burger, big chips, relish

Fisherman's pie ◀◀

Steamed wild rice and tofu wrapped in green cabbage leaf, white bean casserole (ve)

Stone bass, buttered leeks and parsley, saute potato and bisque sauce ◀◀◀

Chef's pasta (v)

Sides

All priced at £3.50

New potatoes and parsley | Big chips | Mash | Greens and carrots

Sauteed spinach | Leafy salad | Tomato and shallots | Yorkshire pudding and gravy

To Finish

Crumble of the day (v)

Dark chocolate and walnut tart, praline sauce and creme fraiche (v)

Vanilla and blackberry panna cotta, meringue buttons

Warm golden syrup sponge pudding and custard (v)

Poached pear with vanilla ice cream (v)

Coconut and kaffir lime mousse, caramelised pineapple

Enjoy an extra course for an additional £6.95

Tea and coffee from £2.85

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