



THE LOCK BAR AND KITCHEN

Sunday Best Lunch Menu

£23 for two courses

Rustic bread (v) £2.50

Kefalonia olives (v) £3.50

Dingley Dell crackling, apple puree £3.50

Burnt aubergine dip, fried pitta (v) £3.50

To Start

Soup of the day (v)

Smoked salmon, soda bread, chive creme fraiche ◀◀

Grilled quail, green salad and pancetta, aged balsamic dressing

Classic prawn cocktail ◀◀

Crispy soya bean fritter, green mango and cucumber, tamarind chutney (ve)

Salt baked beetroot, ricotta and honey, hazelnut dressing (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

Fish and big chips, homemade ketchup ◀◀

The Lock Kitchen beef burger, big chips, relish

Fisherman's pie ◀◀

Pan fried cauliflower with spinach and onion frittata, romesco, almonds (v)

Roast hake, olive oil mash, tender stem broccoli with tomato, pinenut and basil ◀◀

Chef's pasta (v)

Sides

All priced at £3.50

New potatoes and parsley | Big chips | Mash | Greens and carrots | Minted mushy peas

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

To Finish

Crumble of the day (v)

Salted caramel tart, praline macaroon, vanilla ice cream (v)

Strawberry pecan brownie sundae, nougatine crunch (v)

Elderflower gin and tonic cheesecake, kaffir lime sauce (v)

Tropical Eton mess, toasted coconut (v)

Lemon and raspberry mousse, cookie crumble

Enjoy an extra course for an additional £6.95

Tea and coffee from £2.85

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