

THE LOCK UP

Evening menu

Please inform us of any allergies or dietary requirements. All meals are made on site and we are happy to talk you through any of the dishes.

To begin

- Marinated Kalamata & Gaeta olives 2.50
- Bread with balsamic reduction & oil 2.00 per person
- Rosemary & olive oil focaccia & olives 3.50
- Salted Marcona almonds 2.00

Starters

- Chilled gazpacho soup, garlic crouton, olive & red onion salsa 5.00 (v) (vg)
- Mussel & saffron chowder, mussels & tater tots 5.50
- Fillet of sea bream, raw salad, crispy mussels, lemon & caper butter 6.50
- Burrata, heritage tomato salad, hazelnut pesto 6.00 (v)
- Seared pigeon breast, fried quails egg, straw fries, pea purée 7.00
- Sesame duck fillets, Asian slaw, soy & ginger, sweet onion sauce 7.00

Sides

- Fat chips 3.00 Buttered greens 3.00
- Mixed leaf salad 2.50 Sautéed potatoes 3.00

Mains

- Artichoke gratin, purée & crisps, Wye Valley asparagus, charred tenderstem broccoli, red pepper purée 13.50 (vg)
- Crispy potato gnocchi, roast garlic & tomato passata, Kalamata olives, courgetti, parmesan tuille 12.50 (v)
- Newlyn landed fillet of cod, broad bean & tarragon emulsion, beetroot arancini, fennel & spring onion salad 18.50
- Whole line caught sea bass, sautéed new potatoes, rainbow chard, anchovy & caper salad 20.50
- Seared duck breast, black pudding fritter, confit duck potato cake, wilted greens, carrot 18.50
- Char-grilled rump steak (8oz), pickled red onion salad, green peppercorn sauce, fat chips 16.50
- Char-grilled rump steak (8oz), garlic & herb prawns, celeriac remoulade, dressed mixed leaves, fat chips 20.50
- 35 day dry-aged sirloin steak (8oz), pickled red onion salad, green peppercorn sauce, fat chips 19.50
- Rump of new season Spring lamb, sweet potato purée, charred greens, salsa verde, crispy onions 19.50