

# THE LOCK UP

## Evening menu

### To begin

Marinated Kalamata & Gaeta olives 2.50

Bread with balsamic reduction & oil 2.00 per person

Rosemary & olive oil focaccia & olives 3.50

Marcona Almonds 2.00

### Starters

Roast sweet potato & rosemary soup, bread & butter 5.00 (v) (vg)

Burrata, tomato & fennel salad, pesto 6.50 (v)

Mussel & smoked cod roe chowder, tater tots, herb oil 6.50

Fillet of sea bream, charred baby gem, sauce gribiche, crispy capers 6.50

Seared pigeon breast, scotch quail's egg, rosti, beet & olive puree 7.50

### Sides

Fat chips 3.00 Seasonal greens 3.00

Mixed leaf salad 2.50 Sautéed potatoes 3.00

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.

### Mains

Artichoke gratin & purée, artichoke crisps, charred tenderstem broccoli & asparagus, red pepper purée 13.50 (vg)

Crispy potato gnocchi, roast garlic & tomato passata, olives, courgetti, parmesan tuille 13.50 (v)

Newlyn landed fillet of cod, cockle & pea arancini, seasonal greens, broad bean & wild mushroom emulsion 18.50

Whole line caught sea bass, sautéed new potatoes, rainbow chard, anchovy & caper salad 20.50

Seared duck breast, black pudding fritter, Dauphinoise potatoes, wilted greens, skordalia 18.50

Chargrilled rump steak (8oz), pickled red onion salad, green peppercorn sauce, fat chips 16.50

35 day dry-aged ribeye steak (8oz), pickled red onion salad, green peppercorn sauce, fat chips 19.50

Chargrilled rump steak (8oz), garlic & herb prawns, celeriac remoulade, dressed mixed leaves, fat chips 20.50

New season lamb rump, goat's cheese & rosemary croquette, faggot, salsa verde, seasonal greens 19.50

