

# THE LOCK UP

## Sunday lunch

Sunday bloody Mary's & bucks fizz' are two for 10.00 all day

### To begin

Rosemary & sea salt focaccia & mixed olives 3.50

Bread with red wine vinegar reduction & oil 2.00 per person

Salted Marcona Almonds 2.00

### Starters

Courgette, pea & mint soup, bread & butter 5.00 (vg)

Burrata, tomato & fennel salad, hazelnut pesto 5.00 (v)

Seared pigeon breast, white onion puree, crispy hen's egg 6.00

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

### Sides

Extra roast potatoes 1.00 Extra Yorkshire pudding £0.50

Mixed leaf salad 2.50 Buttered greens 3.00 Extra gravy 0.00

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.

### Roasts

All served with Yorkshire pudding, roast potatoes, vegetables & gravy

Rare rump of beef, red wine & brisket ragu 14.50

Cider braised belly of Old Spot, black pudding fritter, scratching 13.50

Slow roasted salt marsh lamb shoulder, belly St. Menehould 13.50

Butternut squash & portobello mushroom nut loaf,  
mushroom & rosemary gravy (vg) 12.50

Cauliflower cheese (per person) 2.00

Children's portions of all roasts are available 6.50

### Not a roast

Newlyn landed fillet of cod, tarragon & broad bean emulsion,  
wilted greens, cockle & pea arancini 14.00

### Desserts

Apple & plum crumble, crème Anglais 6.50

Dark chocolate torte, salted caramel ice cream, sesame snap 6.50

Rice pudding brulée, blueberries, caramel walnuts, maple flapjack 6.50

Cheese board – blue, soft, hard; accompaniments 7.50

Affogato – vanilla ice cream, double espresso 4.50

Affogato Frangelico – Hazelnut liquer, ice cream, espresso 6.50