

1740

RESTAURANT MENU

Small Plates

Marinated Mixed Olives (gf/ve/v/DF)	7.50
Breadbasket (ve/v) Artisan bread, rosemary butter	7.50
Padron Peppers (gf/ve/v/DF)	7.50
Hot Honey Cauliflower (v) Sesame seeds, spring onions & red chilli	7.50
Mezze Plate (ve)	7.50
Pita, cucumber, charry tomatos, feta, olives, za'atar, olive oil	
Halloumi Fries (gfa/ve) Sriracha mayo dipping sauce	7.50

Starters

King Prawns (gfa/v)	10
Smoked chilli paprika butter, sourdough bread	
Garlic Bread (v)	8
Cheese marinara dipping sauce	
Korean Fried Chicken	10
Korean BBQ sauce, spring onions, chilli, sesame seeds	
Cumberland Scotch Egg (DF)	10
Walnut Ketchup	
Chicken Parfait	10
Panchetta jam, rosemary, toasted sourdough	
Crispy Chilli Squid (gfa/v)	9
Spring onion, chilli, lime, garlic aiolo	
Soup Of The Day (v/DF)	8
Sourdough bread, salted butter	

Steaks

28 Day Dry Aged Rib Eye Steak (gfa)	34
Roasted vine tomatos, rocket, mushroom, shallot, hand-cut chips	
28 Day Dry Aged Flat Iron (gfa)	25
Roasted vine tomatos, rocket, mushroom, shallot, hand-cut chips	

All steaks served with Peppercorn sauce, Dianne sauce or Salsa Verde (gf/DF)

Sandwiches 12pm - 4pm

Fish Finger (v)	12
Mushy peas, tartar sauce, fries	
Philly Cheese Steak	13
Beef, American cheese, peppers, onions, fries	
Chicken Club	13
Gilled Chicken, streaky bacon, boiled egg, garlic aioli, fries	
Ploughman's (v)	11
Cheddar Cheese, onion chutney, rocket salad, fries	

Mains

Chicken Supreme (gf)	21
Crushed new potatoes, pea and panchetta fricassee	
Lemon & Asparagus Tagliatelle (gf/v/ve/DF)	18
Salsa verde	
Parmesan Chicken Schnitzel	20
Mashed potato, charred lemon, garlic butter, rocket salad	
Beef Stroganoff (gf/DF)	22
Striploin beef, onions, mushrooms, cream, brandy paprika, saffron rice	
Pie Of The Day	20
Creamy Mash, seasonal greens, gravy	
Braised Beed Short Rib (gf)	24
Truffle mash, carrots, tender stem broccoli, guinness jus	
Cod Loin (gf)	22
Spring pea veloute, panchetta, crushed new potatoes	
Caesar Salad (gfa)	18
Caesar dressing, crispy fried chicken, boiled egg, croutons	
Beer Battered Fish (v)	18
Hand cut chips, mushy peas, tartar sauce, fresh lemon	
Smashed Beef Burger	20
Iceberg lettuce, American cheese, pickles, mustard, burger sauce, fries	
Chicken Thigh Burger	20
American cheese, garlic ailoli, iceberg lettuce, fries	

Sides

Greek Salad (gf/v/ve/DF) Olives, Balsamic vinegar	5
Charred Tender Stem Broccoli (gf)/v/ve/DF	5
Fries (gfa/v/ve/DF)	4
Garlic Bread (v/ve)	6
Truffle & Parmesan Fries (gfa)	5
Korean Corn Ribs (v/ve/DF)	5
Hand-cut Chips (gf/v/ve/DF)	5

Desserts

Rhubarb, Apple & Ginger Crumble Serves with custard or vanilla ice cream	9
Crepe Brulee Short bread biscuit	9
Lemon Tart Berry coulis, raspberry ribble ice cream	9
Chocolate Brownie Vanilla Ice cream, honeycomb crumble	9
Mixed Berry Eton Mess	9
Sticky Toffee Pudding Vanilla Ice cream	9
Baileys Affogato Double espresso, vanilla ice cream, baileys	9

Sunday Dinner

Sunday Dinners available 12pm -
8pm every Sunday from £20
Vegetarian Options available

Specials

Please see our specials board for
our seasonal daily specials

Food Allergies & Intolerances

For allergen information, please speak to a member of our
team before ordering. Whilst we take every care in
preparation, we cannot guarantee dishes are free from
cross-contamination

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GFA)
Gluten Free Available | (DF) Dairy Free (*) Can be adapted
on request. Menus are subject to change without notice.

Kids

Sausage & Mash (gf) Served with bean or peas	7.5
Chicken Goujons (gfa) Fries, beans or peas	7.5
Fish & Chips (v) Served with beans or peas	7.5
Smashed Beef Burger Fries	8.5
Tomato & Basil Pasta (v/ve/DF)	7

Hot Drinks

Hot Chocolate	3.9	
Cappuccino	3.8	
Latte	3.5	
Flat White	3.2	
Mocha	3.8	
Americano/Decaf Americano	3/3.5	
Espresso/Double Espresso	2.5/3.5	
Mini Pot of English Breakfast Tea	3.5	
Flavoured Tea	3.5	
English Breakfast, Earl Grey, Lemon & Ginger, Peppermint, Red Bush, Decaf		
Liqueur Coffee	Single	Double
Hennessy	4.9	8.3
Martell	4.4	7.3
Glenfiddich	5.5	9.5
Famous Grouse	4.4	7.3



1740

RESTAURANT AT THE LOCKS