

LOCKS LUNCH MENU

2 Course £11.95 | 3 Course £13.95

STARTERS

(v) Soup of the Day

Duck Liver Pate with Onion Marmalade & Melba Toast

Chicken Tikka Skewers with Yoghurt & Mint Dip

Garlic Mushrooms & Goats Cheese on Toasted Ciabatta

Warm Salad of Pear Scallop & Chorizo (£2.00 Supplement)

Crab Spring Roll with sweet Chilli Dip

MAINS

Breast of Chicken stuffed with Mozzarella & Basil wrapped in Parma

Ham with Peperonata & Sautéed Potatoes finished with Pesto

(v) Sun Blush Tomato, Roasted Peppers, Cream Cheese & Herb Tagliatelle
with Garlic Ciabatta

Char grilled 8oz Rump Steak with Chips, Thyme Roasted Tomato,

Mushrooms & Beer Battered Onion Rings

Seared Tuna Steak with Salad Nicoise

Pork Loin Steak with Sautéed Apples in Brandy Cream with Herbed

Parmenter Potatoes & Green Beans

DESSERTS

Baked New York Cheese Cake with Raspberry Coulis

Individual Summer Berry Pavlova with Chantilly Cream

Warm Chocolate Brownie with Vanilla Ice Cream

Baked Rhubarb & Ginger Sponge with Star Anise Custard

LOCKS EVENING MENU

STARTERS

(v) Soup of the Day £4.95

Duck Liver Pate with Onion Marmalade & Melba Toast £5.95

Chicken Tikka Skewers with Yoghurt & Mint Dip £6.25

Garlic Mushrooms & Goats Cheese on Toasted Ciabatta £5.95

Warm Salad of Pear Scallop & Chorizo £7.95

Crab Spring Roll with sweet Chilli Dip £6.25

MAINS

Breast of Chicken stuffed with Mozzarella & Basil wrapped in Parma Ham with Peperonata & Sautéed Potatoes finished with Pesto £13.95

(v) Sun Blush Tomato, Roasted Peppers, Cream Cheese & Herb Tagliatelle with Garlic Ciabatta £11.95

Char grilled 8oz Rib Eye Steak with Chips, Thyme Roasted Tomato, Mushrooms & Beer Battered Onion Rings £14.95

Teriyaki Smoked Duck Breast with Coconut Rice Noodles & Wilted Pak Choi £14.95

Seared Tuna Steak with Salad Nicoise £13.95

Pork Loin Steak with Sautéed Apples in Brandy Cream with Herbed Parmenter Potatoes & Green Beans £13.95

DESSERTS £4.95

Baked New York Cheese Cake with Raspberry Coulis

Summer Berry Pavlova with Chantilly Cream

Warm Chocolate Brownie with Vanilla Ice Cream

Baked Rhubarb & Ginger Sponge with Star Anise Custard