Locks Evening Menu

Appetiser

Chefs Homemade Soup £3.50
Atlantic Prawn Salver served with Marie Rose Sauce £4.95
Warm Black Pudding with Apple, Pecan Nut & Leek Cream £4.75
(v) Melon Platter with Midori Liqueur, Orange & Grapefruit Marmalade £3.95
(v) Breaded Brie Wedges with Salad & Raspberry Coulis £4.95
Deep Fried Whitebait Salad with Lemon & Lime Oil £4.50
Smoked Salmon & Smoked Mackerel Platter with Creamed Raithfort Sauce £5.45
Parma Ham & Melon Parisienne with Boursin Cheese Dressing £5.25

Grills

Steaks are Prime Cuts of Beef & Grilled to Your Liking
Accompanied with Chunky Chips, Peas & Tomato garnish

8oz Sirloin Steak £10.95
8oz Fillet Steak £15.95
16oz Rump Steak £11.50
Mixed Grill £12.50

Side Order Dish £1.60
Battered Onion Rings, Mushrooms, Mixed Leaf Salad, Tomato & Basil Salad, Fresh Herb Rice
Sauce to Accompany Your Choice of Steak £1.60
Blackpepper, Dijon, Stilton, Chasseur or Diane

Locks Specials

White Wine & Garlic Poached Mussels with Chive Cream & Rustic Bread £9.95
Chargrilled Tuna Loin with Moroccan Spices & Lime Butter £11.50
Oven Baked Lamb & Basil Sausage with Mash & Red Wine Onion Gravy £9.25
(v) Mushroom, Pear & Walnut with Stilton Cream & Filo Basket £8.95
(v) Stuffed Pepper with Leek, Zucchini, Red Onion Risotto & Tomato Coulis £8.95
Beef & Guinness Stew with Horseradish Dumplings £9.95
Medallions of Pork with Coriander & Blackpepper Cream £10.95
Pan Fried Duck Breast with Sweet Chilli & Oyster Sauce £12.95
Garlic Cajun Chicken Salad with Celery & Parsley Butter £9.95

Locks Specials are accompanied with a selection of seasonal Vegetables & Potatoes
(v) Vegetarian

*Carvery

Available Wednesday –Saturday Evenings
A Choice of Fresh Carved Meat with Traditional Accompaniments & Seasonal Vegetables & Potatoes £7.95
**Locks Special Two Course Carvery Menu £11.50*
**Locks Special Three Course Carvery Menu £14.50*

Desserts

A selection from our Dessert Menu from £3.95

After Thoughts

Liqueurs *from* £1.70
Fresh Filter Coffee & Mint £1.55
Cappuccino & Mint £ 1.75