



LOCKS SUNDAY CARVERY & CLASSICS MENU

CARVERY £9.95

+ Sunday Starter £3.50 | + Sunday Dessert £3.50

SUNDAY STARTER

- (v) Tomato & Basil Soup, Crusty Bread Roll
- (v) Beef Tomato & Mozzarella Salad, Balsamic Glaze
Chicken Liver Pâté, Onion Chutney
- (v) Grilled Portabella Mushroom, Goats Cheese, Redcurrant & Balsamic
- (v) Honeydew Melon, Lime & Pomegranate Syrup

LOCKS CARVERY

TODAYS SEASONAL VEGETABLES

Roast Potato | Today's Potato Dish | Yorkshire Pudding

Roast Topside of Prime Scotch Beef, Horseradish
Derbyshire Roast Turkey, Chipolata, Sage & Onion Stuffing
Roast Loin of Pork, Apple Sauce
Honey Roast Gammon

TO ORDER

- Sausage & Mash, Wholegrain Mustard Sauce
- Lambs Liver, Red Onion & Sage Jus
- Grilled Cajun Chicken Salad
- Pan Seared Salmon & Cod Duo, Tarragon Cream
- (v) Roast Butternut Squash with Field Mushroom Risotto

GRILLS

Steaks & Grills are served with Grilled Tomato Garnish & Homestyle Chips & Peas
OR Potatoes & Vegetables from the Carvery

- Prime Scotch 8oz Rump Steak
- 8oz Gourmet Beef Burger & Bun, Rustic Chips & Relish
- Prime Scotch 8oz Sirloin Steak (*supplement £5.00*)
- 8oz Ribeye Steak (*supplement £6.00*)
- Quartet of Lamb Cutlets, (*supplement £3.00*)
- Sauce to compliment Grills (*supplement £2.50*) Peppercorn | Dijon Mustard | Diane

SUNDAY DESSERT

Today's Fruit Crumble, Custard | Citrus Lemon Tart | Belgian Chocolate Pot |
Bakewell Tart | Vanilla Cheesecake | Duo of Ice Cream

CLASSICS MENU

LOCKS APPETISERS

- White Onion & Pecorino Tart (v) £4.75
Melon & Berry Salad, Honey & Mint Dressing (v) £5.50
Fig, Stilton, Walnut & Watercress Salad (v) £5.50
Pan Seared Scallops, Linguini, Lemon & Garlic Cream (v) £6.50
Duck & Chicken Liver Parfait, Red Wine Jelly, toasted sourdough £5.50
Twice Baked Cheese & Chive Soufflé, Red Pepper Oil, dressed green leaf salad (v) £ 5.50
Tempura Battered King Prawns & Sweet Chilli £5.75

LOCKS CLASSICS

- T-Bone Pork Steak, Brandy Spiked Peppercorn Sauce £13.95
Roasted Fennel, Butternut Squash & Red Onion Salad (v) £10.95
Dukka Dusted Chicken Fillet, Quinoa & Aubergine Salad £13.95
Venison Meatballs, Red Wine Jus, Parsnip & Kale Mash £14.95
Rump of Lamb, Fondant Potato, Peas, Broad Beans, Asparagus & Mint Jus £14.95
Medallions of Beef Fillet, Horseradish Mash, Red Wine & Thyme Jus £16.95
Pan Seared Seabass, Sticky Coconut Rice, Crab Croquette, Bok Choi, Lemongrass Cream £15.50

Above Dishes Served Today's Medley of Potato & Vegetables

LOCKS ITALIAN ICE CREAM & DESSERT MENU

DUO £3.50 | TRIO £4.50

ADD Brandy Snap Basket £ 1.50

Vanilla | Black Cherry | Crème Caramel | Belgian Chocolate | Pistachio | Ground Coffee |
Strawberries & Cream Ice Cream

Add topping to create an Ice Cream Sundae £1.25

Crushed Hazelnuts | Melted Belgian Chocolate | Crushed Meringue | Berry Sauce

DESSERTS £4.95

Add Ice Cream Gelato to your dessert £1.25

After Eight Cheesecake
Belgian Chocolate Profiteroles
Pear & Rhubarb Crumble, Crème Anglaise
Summer Pudding, Clotted Cream
Quince Brulee Tart, Vanilla Pod Ice cream

Cheese & Savoury Biscuits £5.95

Glass of Vintage Port £2.70 | Dessert Wine Glass (50ml) *from* £3.50

AFTER THOUGHTS

Cafetiere of coffee for one £ 2.55 | Cappuccino £ 1.85

Latte £ 1.85 | Coffee Syrups £ 0.40 | Hot Chocolate £2.15 Herbal | Tea £2.30 |

If You Have a Specific Allergy or Dietary Requirement, Please Let Us Know

If you wish to know more about the ingredients we have used when creating our dishes and composing our menu, please speak to a member of our food & beverages team

(v) Vegetarian Dishes