



THE LOCK

MAIN MENU

Small plates

Bread board 	7.95	Hot honey halloumi 	9.45
daily freshly baked Bondgate Bakery bread, whipped sea salt butter		lemon yoghurt, peach, tomatoes	
Cauliflower, sweet potato miso soup 	8.25	Oyster mushrooms 	8.95
sunflower pumpkin seeds, seeded bread		crispy oyster mushrooms, chipotle mayonnaise	
Crab crumpet	11.95	Prawn cocktail	12.45
crème fraîche, spring onion, tomato, lime, dill		Marie Rose sauce, seeded wholemeal bread, whipped sea salt butter	
Crispy buttermilk chicken tenders	9.95	Cream cheese Padrón peppers	8.95
Parmesan, garlic and dill ranch		panko crumb, jalapeño	

Grills

Our grills are served with confit tomato, garlic and a choice of side and sauce.

10oz sirloin*	30.45	11oz pork tomahawk*	28.95
7oz fillet*	29.95	Grilled chicken fillet*	24.95

Sauces	3.00	Red wine	Peppercorn	Salsa verde
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Large plates

Fish pie	21.95	Beef dripping fish and chips*	22.95
hake, salmon, king prawn, smoked haddock, Cheddar and leek mash top, tenderstem broccoli		tartar sauce, mushy peas	
House lasagne	19.95	Lock burger	20.95
rosemary and sea salt focaccia, Parmesan, leaf and herb salad		grilled 6oz patty, house bacon, American cheese, Worcestershire sauce and dill pickle mayonnaise	
Lamb hotpot*	22.95	Harissa aubergine schnitzel 	19.95
rich braised lamb shoulder, crispy potato top, tenderstem broccoli		smoky tahini and coriander yoghurt, seasonal greens	
Slow cooked beef and mushroom suet pudding*	24.95	Fillet steak sandwich	19.95
buttered mash, maple carrots		seared beef fillet, jalapeño and onion jam mayonnaise, rocket, shoestring onions, beef dripping chips	
Cauliflower steak 	19.95	Carbonara tagliatelle	21.95
romesco sauce, roast cashew nut, seed granola, spinach		streaky bacon, herbs, garlic bruschetta	

 - Vegetarian  - Vegan

Adults need around 2,000 Kcal a day.

All items are subject to availability. Please inform your server of any allergies or intolerances before ordering. While care is taken, dishes are prepared in kitchens handling all allergens, and cross-contamination is possible. A discretionary 12.5% service charge will be added, with gratuities shared in full with our team. All prices include VAT at the current rate. *Premium dishes are charged at an additional £10 when purchased as part of your DBB package.

Scan here to view calorie menu.



Salad bowls

Chicken	16.95	Crispy fillet beef	18.95
grilled or buttermilk fried chicken sticky rice, edamame, coriander, pickled slaw, sliced chilli, sriracha mayonnaise		sticky rice, pak choi, roasted vegetables, courgette, mango, edamame, radish, sesame, ginger and soy dressing	
Oyster mushrooms	16.95		
crispy oyster mushrooms, quinoa, pickled cucumber, mango, radish, beetroot, tenderstem broccoli, sesame, katsu mayonnaise 			

Sides

Shoestring onions 	5.45	Tenderstem broccoli, garlic, chilli and shallots 	6.45
Beef dripping chips	5.95		
Mixed leaf and herb salad, lemon vinaigrette 	5.45	Fountain Gold Cheddar cheese mash 	6.45
Maple and thyme roast carrots 	5.95		

Desserts

Yorkshire rhubarb and apple crumble 	8.45	Selection of Northern Bloc ice creams and sorbets	7.95
custard		a choice of 3 scoops from the following:	
Sticky toffee and banana pudding 	9.45	Madagascan bourbon vanilla 	
vanilla ice cream, toffee sauce		chocolate and sea salt 	
Jam roly-poly 	8.95	strawberries and cream 	
custard		black treacle 	
Poached pear 	8.95	Sicilian lemon swirl sorbet 	
raspberries, Madagascan vanilla ice cream, raspberry coulis, almond crumb  option available		raspberry and sorrel sorbet 	
Eton mess Alaska 	8.95	Alphonso mango and passion fruit sorbet 	
strawberries. strawberry sauce, Madagascan vanilla ice-cream, meringue, mint		chocolate and blood orange 	
		double salted caramel	

Hot drinks

Espresso	3.25	Flat white	4.00
Double espresso	3.75	Mocha	4.00
Americano	4.00	Hot chocolate	4.00
Cappuccino	4.00	Tea	4.00
Latte	4.00	Add syrup	1.00
		caramel, hazelnut, vanilla	

Non-dairy milks available on request

