

LIGHT BITES

CRISPY SALT AND PEPPER SQUID

served with garlic aioli and tomato marinara sauce
481Kcal 8.95

KING PRAWNS AND CHORIZO

served on a charred flatbread with a garlic and parsley butter
522kcal 9.95

BUFFALO HOT CHICKEN WINGS

with a blue cheese dip
679kcal 8.95

CHICKEN AND SWEETCORN CHOWDER

served with freshly baked crusty bread
363kcal 7.00

MAC 'N' CHEESE CROQUETTES

served with cheese sauce for dipping
455kcal (V) 8.00

BAKED GARLIC AND ROSEMARY CAMEMBERT

served with fig chutney and a toasted ciabatta for dipping
1105kcal (V) 12.00

CHICKEN BON BONS

served with a garlic aioli dip on the side 569kcal 8.25

STICKY KOREAN CHICKEN BAO BUNS

with pickled carrot and pak choi
429kcal 10.50

HOISIN GLAZED MUSHROOM BAO BUNS

with pickled carrot and sesame seeds
472kcal (VE) 9.95

LOADED SNACKS

Choose from either **fries**, **waffle fries** or **tater tots** with one of the following toppings:

CHICKEN AND CHORIZO WITH A SPICY TOMATO SAUCE AND MELTED MOZZARELLA 1096kcal 9.50

MAPLE BACON, SPRING ONIONS, MELTED MOZZARELLA AND RANCH SAUCE 1097kcal 8.50

BBQ PULLED PORK, SOUR CREAM, GUACAMOLE AND FRESHLY CHOPPED SALSA, ALL FINISHED WITH NACHO STYLE CHEESE SAUCE 829kcal 8.95

SALADS

CLASSIC CAESAR

baby gem lettuce, sprinkled with ciabatta croutes, shaved Grana Padano and finished with Caesar dressing
380kcal (V) 12.50

NOURISH BOWL

served on a bed of baby gem lettuce, rocket and kale, topped with vine tomatoes, cucumber, avocado, edamame beans, red onion and brown rice, drizzled with balsamic dressing
414kcal (VE) 13.50

COBB

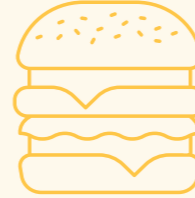
a bed of salad greens, tossed with tomato, cucumber, avocado, crispy bacon, a hard-boiled egg and grilled chicken, finished with a sprinkle of Harrogate Blue cheese, ciabatta croutes and a drizzle of balsamic dressing
699kcal 17.00

TOP YOUR SALAD WITH

grilled halloumi
+225kcal (V) 4.00

grilled chicken fillet
+226kcal 4.50

fried buttermilk chicken tenders
+872kcal 5.00



LOCK BURGERS

All of our burgers are served in a brioche style bun with lettuce, tomato, red onion and mayonnaise, finished with crispy skin-on-fries on the side.

THE OG

beef patty with crispy bacon and Monterey Jack cheese
1470kcal 17.50

THE MAC DADDY

beef patty topped with mac 'n' cheese, maple bacon bits and truffle mayo
1448kcal 18.95

THE FUN GUY

beef patty topped with a portobello mushroom, Monterey Jack cheese and truffle mayo
1444kcal 17.95

THE DIRTY DOUBLE

two of our 3.5oz beef patties, topped with bbq pulled pork, maple bacon, Monterey Jack cheese and finished with pickled gherkins
1520kcal 20.00

THE BUFFALO

grilled buttermilk chicken fillet, smothered in Frank's® RedHot sauce
1026kcal 17.50

GARDEN PLANT BASED

juicy plant based burger, topped with smashed avocado and slow roasted tomatoes
1224kcal (VE) 17.50

GRILLS

STEAK HOUSE SIRLOIN (227G/8OZS)**

cooked to your liking and served with skin-on-fries, beer battered onion rings, grilled tomato and grilled mushrooms
1086kcal 30.00

Finished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal

SIRLOIN AND FRIES (227G/8OZS)*

cooked to your liking and served with skin-on-fries
875kcal (GF) 26.95
Add peppercorn sauce +77kcal 3.50
Add chimichurri sauce +464kcal (GF) 3.50

CAULIFLOWER STEAK

with black bomber cheese beignets and crispy shallots
420kcal (V) 15.95

STEAK HOUSE RIBEYE (227G/8OZS)**

cooked to your liking and served with skin-on-fries, beer battered onion rings, grilled tomato and grilled mushrooms
1250kcal 30.00

Finished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal

RIBEYE AND FRIES (227G/8OZS)*

cooked to your liking and served with skin-on-fries
1037kcal (GF) 26.95
Add peppercorn sauce +77kcal 3.50
Add chimichurri sauce +464kcal (GF) 3.50

SEABASS FILLET*

topped with chimichurri dressing, served with baby potatoes and a side salad topped with balsamic dressing
619kcal 22.00

PIZZAS

Our 12" pizzas are freshly made and topped with tomato passata and grated mozzarella.

MARGHERITA

"The original" cheese and tomato (V) 1105kcal 15.00
Vegan option available 1098kcal

PEPPERONI

spicy pepperoni topped with chilli flakes
1284kcal 16.50

SPICY MEAT

topped with spicy chicken, pepperoni, chorizo, peppers and firecracker sauce
1305kcal 17.50

CHICKEN CAESAR

the classic salad on a pizza - chicken, bacon, and baby gem lettuce topped with a drizzle of Caesar dressing
1257kcal 16.50

GARDEN

vine tomatoes, red onion, green peppers and sweet red onion chutney (V) 1200kcal 16.00
Vegan option available 1193kcal

SIDES

SKIN-ON-FRIES

(VE) (GF) 415kcal 4.50

FRIED BUTTERMILK PICKLES

served with a ranch dressing
780kcal (V) 4.50

CAJUN BUTTERED CORN ON THE COB

275kcal (V) (GF) 4.50

OUR MINI CLASSIC CAESAR SALAD

220kcal (V) 4.50

BEER BATTERED ONION RINGS

served with barbecue sauce
580kcal (V) 4.50

SPINACH AND BROCCOLI

91kcal (VE) (GF) 4.50

HOT DOGS

CLASSIC NEW YORKER

beef hot dog with bbq pulled pork and maple bacon bits, finished with a drizzle of nacho cheese sauce and topped with onion rings
724kcal 12.95

THE CALIFORNIAN

beef hot dog topped with our favourite beef chilli, guacamole, sour cream, jalapenos, freshly chopped salsa and nacho cheese sauce
623kcal 13.95

CLASSICS

FISH AND CHIPS

lightly battered fish fillet served with chunky chips, mushy peas and tartar sauce
1087kcal (GF) 18.50

TRIO OF RUM SPICED CHICKEN

chicken breast, chicken thigh and chicken drumstick all marinated in rum and served with sweet potato puree, potato wedges and a rum peppercorn sauce
842kcal 19.50

BUTTERMILK CHICKEN AND FRENCH TOAST

topped with crispy bacon and sweet maple butter
947kcal 18.45

CHICKEN MAKHANI CURRY

served with basmati rice, naan bread, mini poppadoms and mango chutney
936kcal 17.50

PENANG VEGETABLE CURRY

served with basmati rice, naan bread, mini poppadoms and mango chutney
773kcal (VE) 17.50

THE LOCK

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional enquiries. A 10% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. *There is an additional supplement charge for dishes marked with an '*' and '**' when guests are dining as part of a dinner inclusive package. 'Seabass', 'Sirloin and fries' and 'Ribeye and fries' carry an additional £5.00. 'Steak house sirloin' and 'Steak house ribeye' carry an additional £10.00. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately, along with any dish supplement charges.