

THE LOCK UP

Evening menu

To begin

Marinated Kalamata & Gaeta olives 2.50

Bread with balsamic reduction & oil 2.00 per person

Marcona almonds 2.00

Starters

Rabbit & game terrine, sage & walnut salsa, cranberry gel, toast 6.50

Beetroot gravadlax, smoked trout mousse, pickled chicory, crostini 6.50

Beetroot, orange & ginger soup, bread & butter 5.00 (vg)

Lemon & rosemary cannelloni, tomato olive purée, pecorini 6.50 (v)

Seared pigeon breast, black pudding scotch quail egg, spiced beet purée, crispy ham 6.50

Cornish mussels, leeks & cider cream, bread 6.50

Sides

Fat chips 3.00 Seasonal greens 3.00

Mixed leaf salad 2.50 Sautéed potatoes 3.00

Mains

Roasted butternut squash, confit celeriac & cavolo nero strudel, charred baby leeks and carrot, violet potato soubise 13.50 (vg)

Gnocchi, caramelised shallot, wild mushroom butter, pecorino, candied walnuts 13.50 (v)

Fillet of Newlyn cod, spiced hashti, coriander sauce vierge, curried cauliflower purée, baby fennel 17.50

Whole sea bass sautéed new potatoes, lemon & parsley butter, anchovy & caper salad 19.50

Seared duck breast, pheasant & fig boudin, pomme Anna, roast beets 18.50

Venison haunch, venison bon bon, pomme purée, wilted greens, Oxford sauce 21.00

Chargrilled rump steak (8oz), pickled red onion salad, peppercorn sauce, fat chips 19.50

Reef & Beef; Chargrilled 8oz rump steak, garlic & herb prawns, celeriac remoulade, dressed mixed leaves, fat chips 20.50

The Lock Up burger, Red Leicester & streaky bacon, pickle, tomato, salad, house burger mayo, fat chips 12.00

Cornish mussels, leeks & cider cream, fat chips 12.00

Please inform us of any allergies or dietary requirements. All meals are made on site and we are happy to talk you through any of the dishes.

