

THE LOCK UP

Sunday lunch

Sunday Bloody Mary's & Bucks Fizz' are two for 10.00 all day

To begin

Bristol Loaf Bread with:

balsamic vinegar reduction & oil 2.00

marinated Kalamata & Gaeta olives 3.50

Marcona almonds 2.00

Starters

Seared pigeon breast, crispy hen's egg, mushroom ketchup 6.50

Soup of the day, bread & butter 5.00 (vg)

Cornish mussels, shallot, garlic, cider & cream, bread 6.50

Lemon & chive arancini, roast garlic & tomato, pecorino shavings 6.50

Sides

Extra roast potatoes 1.00 Extra Yorkshire pudding £0.50

Mixed leaf salad 2.50 Buttered greens 3.00 Extra gravy 0.00

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.

Roasts

All served with Yorkshire pudding, roast potatoes, vegetables & gravy

Rare rump of beef, red wine & beef shin ragu 14.50

Cider braised belly of Old Spot, black pudding fritter, scratching 13.50

Salt marsh lamb shoulder, crispy lamb breast 13.50

Butternut squash & sweet potato nut loaf, wild mushroom & rosemary gravy (vg) 12.50

Cauliflower cheese (per person) 2.50

Children's portions of all roasts are available 6.50

Not a roast

Seared fillet of cod, red dulse hash brown, wilted greens, crevette & chive butter butter 17.50

Desserts

Chocolate fudge brownie, vanilla ice cream, brandy snap 6.50

Bread & butter pudding, crème anglaise 6.50

Honeycomb panna cotta, granola, chocolate ice cream, cinder toffee cookie 6.50

Blackberry parfait, liqueur cherries, chocolate meringue 6.50

Cheese board & accompaniments 7.50