

THE LOCK UP

Evening menu

To begin

Bristol Loaf sourdough with balsamic reduction & oil 2.00

Marinated Kalamata & Gaeta olives 2.50

Rosemary & rock salt focaccia & olives 4.00

Marcona almonds 2.00

Starters

Ham hock terrine, mustard panna cotta, sourdough toast 6.50

Beetroot & fennel soup, bread & butter 5.00 (vg)

Wild mushroom roulade, portobello ketchup, puy tuille 6.50 (vg)

Pecorino gnocchi, pork, chilli & shellfish bolognese, aubergine fritter 6.50

Cornish mussels, scallions, garlic, West Country cider & cream, bread 6.50

Pickled beetroot goat's cheesecake, walnut salsa, chive oil 6.50

Sides

Fat chips 3.00 Seasonal greens 3.00

Mixed leaf salad 2.50 Sautéed potatoes 3.00

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

Mains

Confit Jerusalem artichoke, charred baby leeks, roots, soubise, spelt granola, plantain crisps 13.50 (vg)

Lemon, chive & parmesan arancini, caponata, roast garlic & tomato, focaccia crisp, wilted chard 13.50 (v)

Seared fillet of cod, mussel & saffron broth, red dulce hashti, chanterelles 17.50

Whole seabass, shallot, fennel, thyme, lemon & pastis, 'en papillote', sautéed new potatoes, wilted greens 19.50

Seared duck breast, pigeon breast, sesame duck fritter, pomme Anna, spiced beetroot & plum purée 18.50

Chargrilled rump steak (8oz), pickled red onion salad, peppercorn sauce, fat chips 17.50

Reef & Beef: Chargrilled 8oz rump steak, garlic crevettes, crab gravy dressed watercress, fat chips 21.50

Seared rump of lamb, lamb faggot, pomme purée, cavolo nero, roots 21.50

Cornish mussels, scallions, garlic, West Country cider & cream, bread 13.50

