

Welcome to The Lock Up!

Opened in March 2016, Aidan, Alex and Rob set about offering the residents of Redfield, St George and beyond something a little different. A unique and independent restaurant nestled in the hubbub of Church Road offering breakfast, brunch and lunch during the day, then transforming into a Modern British & European dining experience in the evening.

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Hot drinks

Our coffee beans come from Brian Wogan - The original independent Bristol roasters who have been selecting and sourcing incredible single origin coffee since way before it became the latest fashion! We have chosen our bean from an estate in Nicaragua. This is a well roasted style enhancing its rich chocolaty sweetness.

Coffees

Espresso	2.00	Americano	2.00
Macchiato	2.00	Flat white	2.50
Cappuccino	2.50	Latte	2.50
Mocha	2.50	Hot chocolate	2.50
Babbuccino	1.00	Children's hot choc	1.50

Teas

Breakfast, Earl Grey, Decaf, Fresh Peppermint,
Green, Chamomile, Berry, Lemon &Ginger 2.00

Clara's Chai 2.50

Loose leaf black tea, cardamom, fresh ginger, garam masala, honey & milk. Made from scratch by our very own restaurant designer, Emily, in the style of the real sweet and heart-warming stuff you'd be sold by a street vendor in Mumbai. Clara is the campervan from which Emily used to sell chai at festivals. The recipe is based on a traditional chai made by Sisters at a spiritualcentre in Goa, South India.

Soft drinks

Fruit juices - £2.50

Orange

Pineapple

Apple

Cranberry

Sparkling elderflower citron pressé, with freshly squeezed lemon or lime

Freshly squeezed orange juice **£2.80**

Children's juice **£1.00**

Bottled soft drinks - £3.00

Big Tom tomato juice

Bundaberg ginger beer

Belvoir raspberry lemonade

Soda pop (from the gun) - £2.00

Lemonade, Coke, Diet Coke

Beers & Ciders

Draught

Estrella Damm (4.6% abv) 2.30/4.50

One of the best things ever to come out of Barcelona!

Butcombe Goram IPA (5.0% abv) 2.30/4.50

Filtered Avon Pale Ale, using a blend of American and Worcester hops to achieve the balance between stone fruit, citrus & spicy hop aromas with bitter notes

Ashton Press cider (4.8% abv) 2.10/4.00

Ashton Press is made from all English apples, pressed locally and conditioned in oak vats, producing a wonderful medium dry, strong, golden cider of superb quality

Bottles / Craft

We love our local breweries – **Wiper & True** are down the road from us in St Werburgh's and **Bristol Beer Factory** across the river in Bedminster.

Wiper & True Kaleidoscope (4.2% abv)	4.50
Bristol Beer Factory Independence Pale Ale (4.6% abv)	4.50
Bristol Beer Factory Milk Stout 50cl (4.5% abv)	4.50
Bristol Beer Factory Hefe 50cl (4.8% abv)	4.50
Bristol Beer Factory Optimist, Single Hop, 50cl (5% abv)	4.50
Bristol Beer Factory Fortitude 50cl (4.5 abv)	4.50
Nastro Azzuro Peroni 33cl (5.1% abv)	4.00
Thatchers Katy cider 50cl (7.4% abv)	4.50
Erdinger Alcohol free 50cl (0.0 % abv)	3.50

White wine by the bottle

Vigna del Lauro, Gewurtztraminer, Fruilli, Italy, 2016 **26.00**

Lots of complex spices with great acidity & a long finish. A real food wine

**TWR (Te Whare Ra) Sauvignon Blanc,
Marlborough, NZ, 2018** **33.00**

Classic zesty white wine with complex minerality. Mouthwatering notes of lime, lemon zest and gooseberry.

CIÙ CIÙ Falerio Oris organic DOP, Italy, 2018 **29.00**

Pecorino, Passerina, Trebbiano grape blend. Fresh, not too acidic, with white summer fruits and floral notes. (Vg)

Domain Gerard Tremblay Petit Chablis, France, 2018 **35.00**

Crisp, fresh and vibrant with green apple fruit and white blossom aromas.

**M & A Arndorfer, Gruner Veltliner,
Kamptal, Austria, 2015** **27.00**

A real stunner. Unfiltered (cloudy & petance), layered with minerality & intense lime (Vg)

House wine - Red

Our house wine is organic, sustainably sourced and shipped in 'bag in box' to reduce waste. An impressive co-op can be found amongst the rolling hills and fortified towns of Gascogne. Focusing on quality fruit production from the local grape varieties that thrive in this region

175ml 250ml 750ml

Château Saint-Cyrgues Rouge, 2017 **5.00** **6.50** **18.50**

Syrah, Grenache, Marselan, Merlot. Ripe redcurrant and blackberries with sweet spice and a savoury finish. Light-medium bodied. (Vg)

Red wine by the glass/bottle

Malbec, Cahors, France, 2016 **6.70** **8.20** **24.00**

An Old World Malbec to rival any southern hemisphere winery. Unctuous blackberries (Vg)

Merlot, Languedoc, France, 2015 **6.50** **7.50** **22.00**

A medium-dry plummy red with subtle spice and a long finish (Vg)

The wine below is from a sustainable, organic Italian winery (or Cantina) located on the beautiful Abruzzo hills, which cascade down from the Apennines towards the Adriatic Sea.

Madregale Rosso, Abruzzo, Italy, 2017 **5.50** **7.00** **20.00**

A classic blend of montepuluciano & sangiovese (Vg)

Red wine by the bottle

Gran Cerdo, Tempranillo, Rioja, Spain, 2015 **24.00**

A young & fresh Rioja with plenty of red fruit & spice (Vg)

La Boussole, Pinot Noir, Pays D'oc, France, 2016 **26.00**

Light & refreshing, red cherries & floral on the nose(Vg)

Terre de Mistral, Grenache & Syrah, Côtes du Rhône, France, 2015 **28.00**

Silky smooth soft red fruits. Ideal with game or lamb. Long fruit finish

Chateau Grand Bireau, Cabernet Sauvignon, Bordeaux, France, 2015 **30.00**

Single estate wine exuding classic Bordeaux characteristics (Vg)

Lopez Cristobal, Tinto Roble, Ribera del Deuro, Spain, 2014 **32.00**

Hot summers create fantastic, fruit filled grapes. Plums & dark red cherries

Rosé wine

**Reserve de Gassac, Syrah blend, Languedoc,
France, 2015**

6.00 7.50 22.00

Provence in style, a fresh, crisp rosé with subtle summer red fruits on the palate (Vg)

**Dunleavy Rosé – Ingrid Bates,
Somerset, England 2017**

25.00

Fresh with aromas of rosehip & red fruits. Lively flavours with crisp acidity (Vg)

Prosecco

Lamberti, Italy

5.75 24.00

Refreshingly dry and crisp, displaying delicate notes

Champagne

Gremillet Brut, France

36.00

Elegant, smooth and fresh. Crispy citrus finish

Dessert wine

100ml 500ml

**Banyuls – Rimage Les Clos de Paulilles
France, 2015**

5.00 19.00

Intense aroma of black fruits; black cherry, black berry and blackcurrants

Moscatel Dorado, Spain

Sweet & honeyed with lots of grapy fruit.

4.20 14.90

Graham's Vintage Port, Portugal 2011

5.00

Whisk(e)y & Bourbon

25ml

Jura	4.50
Laphroaig 10 yo	4.50
Glenlivet	4.50
Dalwhinnie	4.50
Ardbeg 10 yo	4.50
Talisker Skye	4.00
Nikka Whisky	5.00
Bulleit	4.00
Maker's Mark	4.50
Woodford Reserve Rye	5.00
Jameson	4.00

Vodka

25ml

Chase	4.00
Stolichnaya	4.00
Żubrówka	3.80
Absolut Blue	4.00
Reyka, Iceland	4.00
Grey Goose	5.50

Gin **25ml**

6 O'clock (Thornbury)	4.00
Psychopomp (Central Bristol)	4.00
Pinkster	4.00
Tanqueray	4.00
Hendrick's	4.00
Three Rivers (Manchester)	4.50

Rum **25ml**

Kraken	4.00
Gosling's	4.00
Rebellion Spiced Rum	4.00
Sailor Jerry	4.00

Tequila **25ml**

La Chica Gold	3.50
Don Angel Bianco	3.50

Liqueurs **50ml**

Disaronno Amaretto	5.00
Mr Black coffee liqueur	5.00
Drambuie	5.00
Frangelico	5.00
Bailey's	5.00
Limoncello	5.00
Cazcabel coffee/tequila	5.00

Digestifs **50ml**

Cognac VS	6.00
Grappa	6.00
Brandy VSOP	6.00
Armagnac	6.00

Liqueur Coffees

All served with 50ml of liqueur & cream **7.00**

Choose any liqueur or spirit to build your own floater coffee