

THE LOCK UP

Evening menu

To begin

Bristol Loaf sourdough with balsamic reduction & oil 2.00

Marinated Kalamata, nocallara & gordal olives 2.50

Marcona almonds 2.00

Starters

Heritage tomato salad, lemon & fennel ketchup, black olive dressing, sundried tomato dough ball 6.50 (vg)

Caramelised fig, burratina, rocket, watercress, raspberry vinaigrette 6.50 (v)

Carrot & fennel soup, bread & butter 5.00 (v) (vg)

Pickled beetroot goats cheesecake, walnut salsa, herb oil (v) 6.50

Fowey mussel, scallions, cider, cream, bread & butter 6.50

Seared pigeon breast, fried quail egg, dukkah, chasseur jus 6.50

Squid & pork bolognese, saffron linguine, parmesan tuille 6.50

Sides

Fat chips 3.00 Seasonal greens 3.00

Mixed leaf salad 2.50 Sautéed potatoes 3.00

Mains

Miso ramen, rye noodles, soy & tomato tofu, raw vegetable, sesame & mirin salad 13.50 (vg)

Spinach arancini, beetroot & tarragon pureé, charred tenderstem broccoli, candied walnuts 13.50 (v)

Fowey mussel, scallions, cider, cream, fat chips 14.00

Baked whole plaice, anchovy salad, lemon & caper butter, sautéed new potatoes, local greens 19.50

Seared fillet of cod, celeriac & chervil gratin, broad beans, lovage & pea broth 17.50

Rump of lamb, panko lamb fritter, Dauphinoise potato, cavolo nero, salsa verde 21.50

Seared duck breast, sesame prawn toast, flaked bonito hash brown, carrot purée, ponzu jus 19.50

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

Reef & Beef: Chargrilled 8oz rump steak, garlic crevettes, lobster gravy, mixed leaf salad, fat chips 21.50

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

