

Welcome back!

2 for £12 – Bloody Mary/Bellini

Starters

Porthilly oysters (2) mignonette, dill pickled lemon (gf)	6.00
Heritage tomato tarte tatin, toasted coriander & chervil salsa (vg)	7.00
Seared duck tartare, cured egg yolk, fennel salt chips	7.50
Cured mackerel, pink grapefruit, pickled grape, pressed cucumber (gf)	7.00

Roasts

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

Rare rump of Ruby Red beef, red wine & beef shin ragu	14.50
Cider braised pork belly of Old Spot, black pudding fritter, scratchings	14.00
Slow roasted lamb shoulder, braised lamb breast fritte	14.00
Butternut squash, courgette, cashew & almond loaf, wild mushroom & rosemary gravy (v) (vg)	13.50
Cauliflower cheese (per person)	2.50
Children's portions of all roasts are available	7.50

Not a roast

Steamed Fowey mussels, cider, fennel, samphire, garlic & cream, Crab rarebit	18
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Sides

Roast potatoes 1.50	Yorkshire pudding 0.50	Wilted greens 3.00
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Desserts

Sticky toffee pear cake, butterscotch, salted almonds, cream	6.50
Panna Cotta, cherry & rhubarb, shortbread	6.50
Dark chocolate brownie, clotted cream ice cream, strawberry	6.50
Affogato; double espresso over vanilla ice cream	5.50

We thank you from the bottom of our hearts for your support and very much hope you enjoy one of your very first visits to a restaurant in a long while! We thank you for choosing The Lock Up!

Please inform us of any allergies or dietary requirements. We are happy to talk you through any of the dishes.