

LOCKWOODS

W I N T E R ' 1 7

D I N N E R

C O C K T A I L S

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| Raspberry Champagne - homemade raspberry puree, fizz | 6.25 |
| Lockwoods own bramble & sage infused gin & tonic | 7.50 |
| Smoked maple manhattan - jack daniels, martini rosso, dash maple syrup, smoke | 7.50 |

S N A C K S / S H A R I N G

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| Artisan bread, marinated olives, yorkshire rapeseed oil (v) | 5.95 |
| Hummus, chargrilled pitta (v) | 5.95 |
| Baked camembert, red onion chutney, granary toast (v) - perfect for two | 11.95 |
| Sharing board - perfect for two | 14.95 |
| Crispy squid, braised chorizo, roast butternut squash, feta & sage, pork rilette, salt cod brandade, olives, hummus, tapenade, romesco sauce | |

T O S T A R T

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| Crispy Lamb breast, romesco sauce, ras el hanout aubergine, mint yoghurt, almonds | 6.95 |
| Roast butternut squash, feta, chestnuts & sage pesto (v) | 6.95 |
| Potted pork, pickled cabbage, charred clementine, caraway crispbread | 6.50 |
| Torched mackerel, roast apples & parsnip, hazelnut & mustard dressing | 7.50 |
| Crispy fried fish squid & prawns, curry sauce, nori | 8.95 |
| Saffron roasted cauliflower, chicory, onion bhaji, capers & raisins (v) | 5.95 |

T O F O L L O W

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| Nidderdale chicken breast, lentils, caramelised baby onions, celeriac, hispi cabbage, sage, crispy ham | 15.95 |
| Slow cooked pork belly & cheek, chateau potatoes, romanesco cauliflower, smoked apple puree | 16.50 |
| Cheddar & herb crusted pollcock, crushed potatoes, charred leeks, smoked cream & mustard sauce | 18.50 |
| Jerusalem artichoke risotto, pine nuts, goats cheese (v) | 12.95 |
| - add confit duck | 14.95 |
| Seafood linguini, prawn bisque, squid, mussels, prawns, white fish | 14.95 |
| Wild mushroom balls with grilled halloumi & walnuts (v) | 12.95 |

G R I L L S

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| King prawn skewers, fennel, tomato & leaf salad, tomato & tarragon dressing, aioli, hand cut chips | 17.95 |
| Yorkshire beef burger, brioche bun, cheddar, bacon, smoked tomato sauce, fries, salad, onion rings | 14.50 |
| 32 day aged Kirkby Malzeard steak, mushroom duxelle, rocket & watercress pesto, pink peppercorn chips | |
| A fantastic flavoursome cut but with a firmer texture than ribeye, we recommend served med rare. | Hanger 17.95 |
| Tender and well marbled, the 'eye' of the steak helps to naturally baste the meat. | Ribeye 24.50 |

S I D E S

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| Rustic bread - french fries, aioli - dripping fried hand cut chips - mixed leaf salad - seasonal veg | all 3.95 |
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(V) Suitable for Vegetarians - Please ask for our vegan / gluten & dairy free menus - Please see specials on the board. We are not a fast food outlet, we leave that speciality to others; we do good food as fast as we can. Some dishes may contain allergens, or have been alongside products containing allergens. Please make us aware of any allergies / intolerances before ordering. We are unable to guarantee that any of our products are 100% free of the allergens we use in our kitchen

LOCKWOODS

WINTER '17

EVENING DESSERTS

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| Lockwoods famous chocolate pot, raspberry fool, shortbread (v) | 6.95 |
| Tonka bean brulee, almond biscotti, 'ferrero rocher', apricot puree (v) | 6.95 |
| Apricot cake, lime syllabub, almond and rosemary praline (v) | 6.95 |
| Treacle tart, brown bread crumble, Guinness ice cream (v) | 6.95 |
| Banana parfait, peanut cookie crumb, toasted marshmallow, salted caramel | 6.95 |
| Selection of homemade ice cream (v) | 5.50 |
| Affogato - vanilla ice cream, amaretti biscuits, espresso (v) | 4.25 |
| add frangelico to your affogato | 6.25 |
| Dark chocolate truffles & macaroons (for 2) | 5.50 |

CHEESE

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| Wensleydale blue (v/p), Ribblesdale goats (v/p), Richard III Wensleydale (v/p) | 8.50 |
| served with apple, celery, grapes, chutney, oat crackers | |

COCKTAIL

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| Brandy Alexander - Hennessy VS, creme de cacao, cream, biscotti | 6.25 |
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DESSERT WINES

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| Red Muscadel, Nuy Winery SA - not too sweet, drink on its own or with our chocolate pot | 4.50 |
| Samos Vin Doux, Greece - floral & citrus, perfect with our lemon & poppy seed cake | 4.50 |

AFTER DINNER DRINKS

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| Tullibardine Sherry finish - Scotland - spiced, aromatic, cooked fruit, creamy finish | 25ml 4.75 |
| Kilchoman, Machir Bay - Islay, Scotland - vanilla, smokey, butterscotch & rich fruitiness | 6.00 |
| Nikka All Malt - Japanese Whiskey - slightly sweet malt flavour | 4.50 |
| Mackmya Brukswhisky - Sweden - fresh delicate, fruit, vanilla aromas | 4.75 |
| Hennessy VS - Cognac - light fruit, almonds, fresh grapes | 3.80 |
| Maxine Trijol VSOP - Cognac - spice notes, sultana, vanilla | 5.20 |
| Baron de sigognac 10 years old - Armagnac - rich, earthy, sweet vanilla | 4.50 |
| Janneau VSOP - Armagnac - soft & subtle, vanilla, liquorice | 4.70 |

COFFEE

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| Americano | 2.80 |
| Latte / Cappuccino | 3.20 |
| Mocha | 3.20 |
| Espresso / dbl espresso | 2.45 |
| Macchiato | 2.90 |
| Cortado | 2.90 |
| Yorkshire Masala Chai, from Corks & Cases, Masham | 3.00 |

TEA

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| Yorkshire Tea | 2.30 |
| Loose leaf teas - earl grey, english breakfast, green sencha, peppermint green gunpowder, jasmine, passionfruit & orange, camomile | 2.30 |