

LOCKWOODS

SPRING '18

DINNER

COCKTAILS

Raspberry Champagne - homemade raspberry puree, fizz	6.95
Lockwoods own bramble & sage infused gin & tonic	7.50
Smoked maple manhattan - jack daniels, martini rosso, dash maple syrup, smoke	7.50

SNACKS / SHARING

Spiced rosemary nuts (v)	3.25
Orange & rosemary marinated green and black olives	3.25
Crispy ham hock, mustard mayonaise	4.95
Sticky sausages with Ripon honey & homemade tomato ketchup	5.50
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	12.50
Sharing board - perfect for two	14.95
Crispy squid, harissa aubergine, ham hock terrine, red wine chorizo, hummus, olives, romesco, sweet chilli sauce	

TO START

Crispy tempura prawns and squid, thai sweet chilli dipping sauce	9.50
Crispy lamb breast, romesco sauce, aubergine, almonds, mint yoghurt	6.95
Chicory, pear & fennel salad, toasted walnuts, curd, pumpkin seed dressing (V)	6.50
Harissa glazed aubergine, preserved lemon cous cous, peanuts & coriander, tahini dressing (V)	6.95
Ham hock terrine, celeriac slaw, pork crumb, apple jam, granary toast	6.95
Torched mackerel, spiced poached yorkshire rhubarb, oatmeal	7.50

TO FOLLOW

Roast Nidderdale chicken, satay sauce, koi soi gaia (northern thai broth), crispy noodles	16.95
Cauliflower & onion seed fritters, red lentil dahl, aubergine, spinach (V)	13.50
Beetroot risotto, granny smith apple salad, ribblesdale shavings, hazelnuts (V)	13.50
Coley fillet, cauliflower cheese & potato, charred leeks, mussel cream	18.50
Seafood linguini, langoustine bisque, squid, mussels, white fish, chargrilled tiger prawn	16.50
Lamb rump, beetroot dauphinoise, shallot & red pepper compote, beetroot puree, kale, onion & rosemary jus	18
Roast halibut, smoked bacon lardons, kale, crispy gnocchi, red wine fish sauce	24.95

GRILLS

Rosemary & lemon marinated half roast chicken (bone out), hand cut chips, béarnaise sauce, l	15.95
Yorkshire beef burger, brioche bun, cheddar, bacon, smoked tomato sauce, fries, salad, onion	15.50
8oz Himalayan salt aged sirloin, confit tomato, fine beans, hand cut chips & peppercorn sauce	26.50
8oz barrel rump, confit tomato, fine beans, hand cut chips & peppercorn sauce	19.95
King prawn skewers, handcut chips, fennel slaw, garlic & herb butter	18.50

SIDES

Dripping chips - fries & aioli - fine beans, lemon & shallot oil - cauliflower cheese - seasonal veg - mixed leaf salad	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 / SPRING '18

EVENING DESSERTS

Lockwoods famous chocolate pot, raspberry fool, shortbread (v)	6.95
Tonka bean cremé brulee, almond biscotti, 'ferrero rocher', apricot puree (v)	6.95
Banana cake, muscovado ice cream, caramelised banana, pecan brittle (v)	6.95
Yorkshire rhubarb cheesecake, poached rhubarb, caramelised white chocolate	6.95
Earl grey tea parfait, Yorkshire parkin, armagnac marinated prunes, honey jelly	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

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

COCKTAIL

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

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

Tomintoul, 16 years - Speyside, Scotland - soft, nutty, pleasant spicy finish	25ml 5.50
Kilchoman, Machir Bay - Islay, Scotland - vanilla, smokey, butterscotch & rich fruitiness	6.00
Togouchi - Japanese Whiskey - sweet, soft, vanilla, oak	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

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

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