

# LOCKWOODS

SUMMER '17

## DINNER

### COCKTAILS

Raspberry Champagne - homemade raspberry puree, fizz	6.25
Rhubarb crumble martini, homemade rhubarb vodka, amaretto, cranberry juice, crumble	7.95
Ginger & Juniper Cooler - homemade ginger puree, lime, juniper berries, gin, mint	6.50

### SNACKS / SHARING

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, heritage tomato & goats cheese, poached chicken terrine, salt cod brandade olives, hummus, tapenade, black bean & pear dip	

### TO START

Heritage tomato, black olives, goats cheese, sorrel pesto, crispy quinoa (v)	6.95
Poached chicken, mushroom & leek terrine, kohlrabi & caper dressing, thyme croutes	6.95
Torched mackerel, cucumber, braised ornage fennel, beetroot, pickled grapes	7.50
Tempura squid & prawns, black bean & pear sauce, lime	7.95
Summer salad, avocado puree, broad beans, peas, fennel, beetroot, halloumi, ryvita crumb (v)	5.95

### TO FOLLOW

Nidderdale chicken breast, goats cheese bon bons, Yorkshire broad beans, black olives & char	15.95
Wheat beer braised pig cheeks, pickled kohlrabi, turnips, chilli, peas	16.50
Olive oil poached salmon, sea vegetables, pak choi, salad cream, sauteed potato & tarragon dt	16.50
Pea, mint & ham risotto, chargrilled artichokes (v - without ham / parmesan)	12.95
Herb gnocchi, ricotta, roast aubergine, tomatoes, harissa & tahini yoghurt dressing (v)	12.95
Yorkshire beef burger, brioche bun, cheddar, bacon, smoked tomato sauce, fries, salad, onion i	14.50
32 day aged Kirkby Malzeard steak, hand cut dripping chips, soused tomatoes, roast onion & beer puree	
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	23.95

### SIDES

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

SPRING / SUMMER '17

## EVENING DESSERTS

Lockwoods famous chocolate pot, raspberry fool, shortbread (v)	6.95
Yoghurt panna cotta, summer berry compote, granola	6.95
Apricot cake, lime syllabub, almond and rosemary praline (v)	6.95
Pimm's jelly, macerated strawberries, cucumber sorbet	6.95
Meadowsweet parfait, rosewater and pistachio marshmallow, Ripon honeycomb (v)	6.95
Selection of Yorkshire ice cream (v)	5.50
Affogato - vanilla ice cream, amaretti biscuits, espresso (v)	4.25
add frangelico to your affogato	2.00
Dark chocolate truffles & macarons (for 2)	5.50

### CHEESE

Wensleydale blue, Ribblesdale goats, Montgomerys cheddar served with apple, celery, grapes, chutney, oat crackers	8.50
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### DESSERT WINES

Red Muscadet, 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

25ml	
Talisker 10 year old - Whiskey - full bodied, powerful peat - smoke	4.75
Spice Tree - Whiskey - Scotland - blended malt, clove, ginger, nutmeg	4.50
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

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