

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, ham hock terrine, salt cod brandade olives, hummus, tapenade, watercress puree	

TO START

Crispy Lamb breast, pea puree, feta, pea & radish salad	6.95
Heritage tomato, black olives, goats cheese, sorrel pesto, crispy quinoa (v)	6.95
Ham hock terrine, watercress puree, turnip, radish	6.50
Torched mackerel, cucumber, braised orange fennel, beetroot, pickled grapes	7.50
Red mullet, squid, roasted red peppers, sweetcorn	7.95
Saffron roasted cauliflower, chicory, onion bhaji, capers & raisins	5.95

TO FOLLOW

Nidderdale chicken breast, lentils, caramelised baby onions, celeriac, hispi cabbage, sage, crispy ham	15.95
Wheat beer braised pig cheeks, pickled kohlrabi, turnips, chilli, peas	16.50
Pan fried stone bass, rapeseed potato, fennel, French beans, white wine & chive sauce	16.50
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
Butternut squash gnocchi, honey roast radish, kale, pumpkin seeds (v)	12.95

GRILLS

King prawn skewers, fennel, tomato & rocket 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, 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

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EVENING DESSERTS

Lockwoods famous chocolate pot, raspberry fool, shortbread (v)	6.95
Yoghurt pannacotta, 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
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	2.00
Dark chocolate truffles & macaroons (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 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

	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