

LOCKWOODS

WINTER / SPRING '18

DINNER

COCKTAILS

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

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, roast butternut squash, feta & sage, pork rilette, salt cod brandade, olives, hummus, tapenade, romesco sauce	

TO START

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

TO FOLLOW

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

GRILLS

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

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
Tonka bean brulee, almond biscotti, 'ferrero rocher', apricot puree (v)	6.95
Pistachio cake, cherry sorbet, griottine cherry, pistachio marshmallow	6.95
Treacle tart, brown bread crumble, Guinness ice cream (v)	6.95
Apple parfait, warm walnut cake, salted caramel, walnut praline (v)	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

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

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