

LOCKWOODS

WINTER / SPRING '17

DINNER

SAMPLE

COCKTAILS

Raspberry Champagne - homemade raspberry puree, fizz	6.25
Smoked Maple Manhattan - jack daniels, martini rosso, maple syrup	7.75
Ginger & Juniper Cooler - homemade ginger puree, lime, juniper berries, gin, mint	6.50

SNACKS / SHARING

Bread, olives, rapeseed oil (v)	5.95
Hummus, crispy pitta (v)	5.95
Baked camembert, red onion chutney, granary toast (v)	10.50
Piggy bits - all served with apple sauce	each 3.25
Honey & mustard chipolatas, Lockwoods black pudding bon bons, red wine braised chorizo	
Sharing board - perfect for two	14.95
Crispy squid & bream, braised chorizo, goats cheese, apple & kohlrabi, charcoal roast beetroot, olives, hummus, harissa yoghurt, caper & parsley mayo	

TO START

Mac n cheese - smoked chicken, Yorkshire blue cheese	6.95
Black pudding scotch egg, smoked bacon jam, celeriac	6.95
Ginger & lime cured salmon, miso dressing, cucumber & spring onion, shiso	6.95
Fritto misto - prawn, squid, bream, anchovy, caper & parsley mayo	7.50
Charcoal roast beetroot salad, harissa yoghurt, sesame, pickled onion (v)	5.95
Shaved fennel, apple & kohlrabi salad, toasted walnuts, goats cheese (v)	5.95

MAINS

Yorkshire chicken breast, caramelised salt baked celeriac, haricot stew, pancetta	15.50
Coconut braised pork belly, egg noodles, Vietnamese broth, crispy egg	16.50
Roast cod, mash, shellfish sauce, mussels, samphire	16.50
Smoked haddock & leek risotto, poached egg	12.95
Sweet onion, Yorkshire blue cheese, thyme cream, pappardelle pasta (v)	12.50
Chargrilled butternut squash, chestnut mushrooms, halloumi cheese, lentil & thyme dressing (v)	12.50

CHARGRILL

Yorkshire beef burger, cheddar, bacon, smoked tomato, fries, salad, onion rings	13.95
Yorkshire chicken breast, fries, watercress, bearnaise	15.50
Whole tiger prawns, garlic butter, fries, aioli, tomato salad	16.50
32 day aged steak, dripping fried chips, green peppercorn sauce, salad	Bavette 17.50 Ribeye 22.95

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 and intolerances before ordering and we will comply with your request for information. However, 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
Yorkshire rhubarb & white chocolate tart, stem ginger ice cream (v)	6.50
Spiced roast pineapple, brown sugar ice cream, banana cake (v)	5.95
Vanilla crème brulee, shortbread (v)	6.50
Iced whiskey parfait, lemon curd, Ripon honey granola (v)	5.95
Selection of Yorkshire ice cream (v)	4.95
Affogato - vanilla ice cream, amaretti biscuits, espresso (v)	3.95
Dark chocolate truffles & macaroons (for 2)	4.95

CHEESE

Wensleydale blue, Ribblesdale goats, Montgomerys cheddar served with apple, celery, grapes, chutney, oat crackers	7.95
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DESSERT WINES

Red Muscadel, Nuy Winery SA - not too sweet, drink on its own or with our chocolate pot	75ml	4.50
Samos Vin Doux, Greece - floral & citrus, perfect with our fig cake	75ml	4.50

AFTER DINNER DRINKS

Talisker 10 year old - Whiskey - full bodied, powerful peat - smoke	25ml	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	2.10	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

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