

## Starters

Soup of the day (v) <i>bread &amp; butter</i>	£6.5	Ham hock terrine <i>piccalilli, mixed leaves</i>	£7.5
Warm smoked camembert to share(v) <i>red onion marmalade, toasted garlic bread (please allow 15 min)</i>	£10	Halloumi cous cous salad (v) <i>lemon juice, radish, cucumber, red onion, mixed leaves</i>	£7
Garlic tiger prawns (shell on) <i>mixed leaves, garlic butter, lemon</i>	£9.5	Chicken skewer <i>chilli, lime &amp; coriander, minted yoghurt</i>	£8

## Mains

Pressed pork belly <i>fondant potato, parsnip, braised red cabbage apple &amp; sage jus</i>	£14	Slow cooked lamb shank <i>celeriac mash, confit carrot, buttered minted jus</i>	£17
Pan roasted chicken <i>wrapped in pancetta, rosemary dauphinoise, buttered broccoli, balsamic jus</i>	£16	Pan fried roasted duck breast <i>fondant potato, fine beans, red currant jus</i>	£15
Seared salmon <i>chorizo &amp; gnocchi, sweet chilli pepper, spring onion, cream of basil sauce</i>	£15	Fish & chips <i>cod, minted garden peas, rustic tartar, lemon</i>	£14
Pan fried seabass <i>parmesan mash, roasted vine tomatoes, balsamic glaze</i>	£17	Gourmet burger <i>beef &amp; smoky BBQ bacon / cajun chicken &amp; pineapple salsa / halloumi &amp; pineapple(v) all served in a toasted brioche bun, cheese, tomato, red onion, iceberg, burger relish, gherkin, crispy onion rings, hand cut chips</i>	£15
Butternut squash linguine (v) <i>cream, chilli, garlic, white wine, parsley</i>	£13		

## Steaks

*served with seasonal greens, portobello mushroom,  
roasted vine tomato, hand cut chips or dauphinoise*

Fillet 8oz.	£29	Ribeye 10oz.	£26
Sirloin 10oz.	£24	Surf & Turf <i>Sirloin 10oz. chilli &amp; garlic prawns</i>	£27
Add a sauce <i>Pink peppercorn, mushroom or blue cheese</i>	£2.5		

## Sides

<i>Crispy onion rings</i>	£3.5	<i>Warm winter vegetables</i>	£3.5
<i>Hand cut chip / sweet potato fries</i>	£3.5	<i>French fries</i>	£3
<i>Parmesan &amp; truffle oil chips</i>	£4	<i>Lock &amp; Quay house salad</i>	£4

### Allergy & Intolerance Notice

Management advises that food & drinks prepared here may contain certain food allergen.  
Please ask a member of our team for full information.

## Sharing plates

Cajun dusted king prawns & guacamole on  
tortilla chips

Warm artichoke & spinach dip, pita bread (v)

Halloumi fries, lime mayonnaise (v)

Hot boneless buffalo chicken bites

Nachos, Chilli beef *or* Jalapenos & cheese (v),  
guacamole, sour cream & spicy salsa

Honey, mustard & sesame seed sausages

Creamy garlic & thyme mushrooms, toasted  
baguette (v)

Red beet hummus, pita (v)

Bruschetta bites (v)

Calamari, aioli

Mini fishcakes, sweet chilli sauce

Marinated olives (v)

Beetroot fritters, blue cheese dip (v)

**£4.50 per item**

**3 for £13**

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