

STARTERS			
GARLIC & RED LEICESTER CIABATTA V GFO Toasted ciabatta with garlic and rosemary butter and topped with red Leicester cheese	6.95	MY MATE; ‘SCOTT CHEG’ Local soft-boiled egg, wrapped in award winning sausage meat and coated in a sage and onion panko crumb, mustard and a rosemary mayonnaise	7.25
SEASONAL SOUP V VEO GFO Roasted butternut squash soup, sour cream, crispy sage and a warm sourdough roll	6.95	BRAISED BEEF SHORT RIB GF 12 hour slow cooked beef short rib in a hickory BBQ glaze with house slaw	9.95
KING PRAWN PIL PIL GFO Skillet cooked king prawns, sliced garlic, shallots, red chilli and paprika, grilled sourdough bread	9.95	BAKED MARSALA MUSHROOMS V GFO Forest mushrooms, shallots and garlic in a creamy marsala sauce served with toasted sourdough	7.95
CALAMARI Lightly fried baby squid, fresh lemon and a citrus mayonnaise	8.95	CHICKEN WINGS GF Crispy chicken wings, in a buffalo sauce, sesame seeds and a creamy blue cheese dip	7.25

SIGNATURE MAINS			
PAN SEARED FILLET OF BREAM GF Sauteed king prawns, crushed buttered new potatoes and a white wine cream sauce			17.95
WINTER VEGETABLE CURRY V GFO Butternut squash, cauliflower and mangetout in a rich madras style sauce, pilau rice, garlic naan and fresh coriander			16.95
CHICKEN CURRY GFO Chicken breast poached in a rich madras sauce, pilau rice, garlic naan and fresh coriander			16.95
CLASSIC CAESAR SALAD V Cos and gem lettuce, garlic & rosemary sourdough crouton, and parmesan in a creamy Caesar dressing Add chicken & bacon +3			12.95
ROASTED RUMP OF LAMB Confit shallots, tenderstem broccoli, pea puree, herb coated baby potatoes, mint and red wine jus			23.95

PUB CLASSICS			
GAMMON STEAK GF Chunky chips, grilled pineapple, garden peas, and fried egg			17.95
STEAK & ALE PIE Pie filling in a buttery short crust pastry, mushy peas, rich beef gravy and a choice of chunky chips or mash			16.95
BAKED MUSHROOM PIE V VE Garlic & rosemary roasted baby potatoes, sauteed tenderstem broccoli and plant-based gravy			16.95
BANGERS & MASH Award winning old English sausages, served with creamy mashed potato, garden peas and a rich gravy			15.95
HALF CHICKEN Served roasted or coated & fried Half chicken with sage and onion seasoned chunky chips and gravy			17.95

FROM THE GRILL			
STEAKS GF All our steaks are Red Tractor, British, grass-fed cattle and delivered daily. Chunky chips, roasted tomato and flat mushroom			
8OZ BISTRO RUMP			21.95
8OZ RIBEYE Add peppercorn sauce +2.95 Add onion rings +2.95			24.95
MIXED GRILL Gammon steak, award winning banger, 4oz bistro rump steak, & beef short rib. Chunky chips, and a roasted tomato			25.95
THE BIG LOCK BURGER GFO Two 4oz beef patties, crispy bacon, cheddar cheese, lettuce, tomatoes and our secret burger sauce in a pretzel bun, fries, beer battered onion ring and house slaw			15.95
BUTTERMILK FRIED CHICKEN BURGER GFO Southern fried buttermilk chicken breast, crispy bacon, lettuce, tomato and cajun mayo in a maple glazed brioche bun. Fries, beer battered onion ring and house slaw			15.95
MOVING MOUNTAINS BURGER V VE GFO Plant based moving mountains patty topped sauteed mushrooms, vegan cheese, plant-based mayonnaise in a vegan maple glazed brioche style bun Fries, beer battered onion ring and vegan mayonnaise			15.95

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MADE FOR SHARING

BAKED CAMEMBERT V GFO
Whole wheel of camembert baked with garlic and rosemary. Toasted ciabatta and a red onion chutney

NACHOS GF
In house fried tortilla chips with cheddar cheese and topped with tomato salsa, sour cream, guacamole and jalapenos

12.45

12.95

SIDES

CHUNKY CHIPS
Seasoned crispy chunky chips

SEASONED FRIES
Seasoned French fries

CHEESY CHIPS
Seasoned chunky chips with cheddar cheese sauce and melted red Leicester

BEER BATTERED ONION RINGS
Cajun mayonnaise

CEASAR SALAD
Cos and gem lettuce, garlic & rosemary crotons and parmesan in a Caesar dressing

MOZZARELLA STICKS V GF
Chilli jam

CAULIFLOWER CHEESE V GF
Baked with a thick cheddar cheese sauce

HOUSE SLAW
Home-made creamy coleslaw

4.95

4.95

5.95

4.95

4.95

4.95

2.95

KIDS MENU

ANY MAIN COURSE AND A DESSERT

ADD KIDS ICE CREAM

5.95

2.50

BANGERS & MASH
Sausages, mashed potatoes and garden peas

FISH FINGERS
Fish fingers, fries and baked beans

MARGHERITA PIZZA
Margherita pizza and fries

CHICKEN GOUJONS
Breaded goujons with chunky chips and baked beans

KIDS ICE CREAM
Vanilla ice cream, chocolate sauce and Biscoff crumb

CHIPPY BY THE LOCK DINE IN OR TAKE-AWAY		
FISH & CHIPS GFO		16.95
<i>Fresh cod in a traditional batter, chunky chips, mushy peas and tartare sauce</i>		
JUMBO SAUSAGE & CHIPS		
<i>Jumbo pork sausage, chunky chips mushy peas and chip shop curry sauce or gravy</i>		
REGULAR SAUSAGE		13.95
BATTERED SAUSAGE		14.95
WHITBY SCAMPI & CHIPS		15.95
<i>Wholetail Whitby scampi, chunky chips, garden peas, tartare sauce and lemon</i>		
CHIPPY SUPPER		22.95
<i>Cod, battered jumbo sausage, mushy peas, chunky chips, chip shop curry sauce or gravy and a pickled onion</i>		
EXTRAS		
PICKLED ONIONS V VE GF		1.20
PICKLED EGG V VE GF		1.20
EXTRA CURRY, GRAVY OR MUSHY PEAS V GF		2.95

DESSERTS

WINTERBERRY CRÈME BRÛLÉE V	6.95
<i>Winterberry and vanilla crème brûlée with shortbread biscuits</i>	
STICKY TOFFEE PUDDING V GF	6.95
<i>The ultimate pub pudding served with ice cream or custard</i>	
VANILLA RICE PUDDING V	6.95
<i>Vanilla rice pudding, berry compote and cinder toffee</i>	
TRADITIONAL APPLE PIE V	6.95
<i>Warm apple pie with raisins and buttery lattice pastry, and your choice of vanilla ice cream or custard</i>	
BLACKCURRANT CRUMBLE V	6.95
<i>Baked blackcurrants with a buttery shortbread crumble served with vanilla ice cream</i>	
TRIO OF ICE CREAM VE	6.95
<i>Trio of ice cream, whipped cream and Biscoff biscuit crumb</i>	
<i>Strawberry, chocolate, vanilla, mint choc chip, salted caramel, raspberry ripple</i>	

V VEGETARIAN VE VEGAN VEO VEGAN ON REQUEST
GF GLUTEN FREE GFO GLUTEN FREE ON REQUEST

Our food is prepared in our busy kitchens (not a big factory with segregated production lines) so we really can't guarantee any of our food is allergen-free. To ensure your safety, if you do have allergies or intolerances it is important that you tell us before you order.

Notify us in advance about your allergies or intolerances to ensure your safety, as we cannot guarantee allergen-free food

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SUNDAY MENU

HALF ROASTED CHICKEN GF

16.95

Half roast chicken, herb coated crispy roast potatoes, carrot and swede mash, broccoli, sage and onion stuffing, rich home-made gravy and a Yorkshire pudding

ROASTED TOPSIDE OF BEEF GF

16.95

Roasted topside of beef, herb coated crispy roast potatoes, carrot and swede mash, broccoli, sage and onion stuffing, rich home-made gravy and a Yorkshire pudding

VEGETABLE WELLINGTON V VE

16.95

Roasted root vegetable wellington, herb coated crispy roast potatoes, broccoli, sage and onion stuffing and a plant-based gravy

KIDS ROAST DINNER

7.95

DOGGY DINNER

4.95

PIGS IN BLANKETS

4.95

Honey glazed with sesame seeds

CAULIFLOWER CHEESE V GF

4.95

Baked with a thick cheddar cheese sauce

