

STARTERS			
GARLIC & RED LEICESTER CIABATTA V GFO <i>Toasted ciabatta with garlic and rosemary butter and topped with red Leicester cheese</i>	6.95	MY MATE; ‘SCOTT CHEG’ <i>Local soft-boiled egg, wrapped in award winning sausage meat and coated in a sage and onion panko crumb, mustard and a rosemary mayonnaise</i>	7.25
SEASONAL SOUP V VEO GFO <i>Roasted butternut squash soup, sour cream, crispy sage and a warm sourdough roll</i>	6.95	BRAISED BEEF SHORT RIB GF <i>12 hour slow cooked beef short rib in a hickory BBQ glaze with house slaw</i>	9.95
SKILLET COOKED KING PRAWN GFO <i>Garlic, shallots, red chilli and paprika, grilled sourdough bread</i>	8.95	CHICKEN WINGS GF <i>Crispy chicken wings, in a buffalo sauce, sesame seeds and a creamy blue cheese dip</i>	7.25
CALAMARI <i>Lightly fried baby squid, fresh lemon and a citrus mayonnaise</i>	8.95	MOZZARELLA STICKS V <i>Breaded mozzarella sticks with chilli jam</i>	6.95
HALLOUMI FRIES V <i>Panko coated halloumi with a sweet chilli dip</i>	6.95		

SIGNATURE MAINS			
PAN SEARED FILLET OF BREAM GF <i>Sauteed king prawns, crushed buttered new potatoes and a white wine cream sauce</i>			17.95
WINTER VEGETABLE CURRY V GFO <i>Butternut squash, cauliflower and mangetout in a rich madras style sauce, pilau rice, garlic naan and fresh coriander</i>			16.95
CHICKEN CURRY GFO <i>Chicken breast poached in a rich madras sauce, pilau rice, garlic naan and fresh coriander</i>			16.95
ROASTED RUMP OF LAMB <i>Confit shallots, tenderstem broccoli, pea puree, herb coated baby potatoes, mint and red wine jus</i>			21.95
CLASSIC CAESAR SALAD V <i>Cos and gem lettuce, garlic & rosemary sourdough crouton, and parmesan in a creamy Caesar dressing</i> <i>Add chicken & bacon +3</i>			12.95

PUB CLASSICS			
FISH & CHIPS GFO <i>Fillet of cod in a light and crispy beer batter, chunky chips, garden peas, tartare sauce and lemon</i>			16.95
GAMMON STEAK GF <i>Chunky chips, grilled pineapple, garden peas, and fried egg</i>			16.95
STEAK & ALE PIE <i>Tender beef & gravy filling in buttery short crust pastry. Choice of chunky chips or mash served with mushy peas and gravy</i>			16.95
CHEESE & ONION PIE V <i>Cheese & onion pie. Choice of chunky chips or mash served with mushy peas and plant-based gravy</i>			16.95
BANGERS & MASH VEGETARIAN BANGERS AVAILABLE <i>Award winning old English sausages, served with creamy mashed potato, garden peas and a rich gravy</i>			15.95
HALF CHICKEN <i>Served roasted or coated & fried. Half chicken with sage and onion seasoned chunky chips and gravy</i>			17.95
WHITBY SCAMPI & CHIPS <i>Wholetail Whitby scampi, chunky chips, garden peas, tartare sauce and lemon</i>			15.95

FROM THE GRILL			
STEAKS GF <i>All our steaks are Red Tractor, British, grass-fed cattle and delivered daily</i> <i>Chunky chips, roasted tomato, flat mushroom, onion rings and peppercorn sauce</i>			
8OZ RUMP			21.95
8OZ RIBEYE			24.95
THE BIG LOCK MIXED GRILL <i>Gammon steak, award winning banger, 4oz rump steak, quarter roast chicken</i> <i>Chunky chips, roasted tomato, field mushroom, fried egg and onion rings</i>			25.95
THE BIG LOCK BURGER GFO <i>Two 4oz beef patties, crispy bacon, cheddar cheese, lettuce, tomatoes and our secret burger sauce in a maple glazed brioche bun. Fries, beer battered onion ring and house slaw</i>			15.95
BUTTERMILK FRIED CHICKEN BURGER GFO <i>Southern fried buttermilk chicken breast, crispy bacon, lettuce, tomato and cajun mayonnaise in a maple glazed brioche bun. Fries, beer battered onion ring and house slaw</i> <i>Add breaded halloumi to either of our burgers +2.95</i>			15.95
MOVING MOUNTAINS BURGER V VE GFO <i>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</i>			15.95



MADE FOR SHARING			
BAKED CAMEMBERT V GFO <i>Whole wheel of camembert baked with garlic and rosemary. Toasted ciabatta and a red onion chutney</i>			12.95
NACHOS GF <i>In house fried tortilla chips with cheddar cheese and topped with tomato salsa, sour cream, guacamole and jalapenos</i>			12.95

SIDES			
CHUNKY CHIPS <i>Seasoned crispy chunky chips</i>			4.95
SEASONED FRIES <i>Seasoned French fries</i>			4.95
TATER TOTS <i>Add Cheddar cheese sauce, melted</i> <i>Red Leicester and bacon +2</i>			4.95
BEER BATTERED ONION RINGS <i>Cajun mayonnaise</i>			4.95
CEASAR SALAD <i>Cos and gem lettuce, garlic & rosemary croutons and parmesan in a Caesar dressing</i>			4.95
SIDE SALAD <i>Mixed leaf, tomatos, red onion, croutons and house vinaigrette</i>			4.95
MOZZARELLA STICKS V <i>Mozzarella coated in crispy bread crumb</i>			4.95
CAULIFLOWER CHEESE V GF <i>Baked with a thick cheddar cheese sauce</i>			4.95
BREAD & BUTTER			2.00

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. Although our fish dishes are filleted and boned at source we cannot guarantee they are bone free. Notify us in advance about your allergies or intolerances to ensure your safety, as we cannot guarantee allergen-free food.

DESSERTS

CLASSIC CRÈME BRÛLÉE V GFO	6.95
Classic vanilla crème brûlée with shortbread biscuits	
STICKY TOFFEE PUDDING V GF	6.95
The ultimate pub pudding served with ice cream or custard	
CHOCOLATE FUDGE CAKE V	6.95
Warm chocolate fudge cake served with pouring cream or ice cream	
TRADITIONAL APPLE PIE V	6.95
Warm apple pie with raisins and buttery lattice pastry, and your choice of vanilla ice cream or custard	
BLACKCURRANT CRUMBLE V	6.95
Baked blackcurrants with a buttery shortbread crumble served with vanilla ice cream or custard	
TRIO OF ICE CREAM VE	6.95
Trio of ice cream, whipped cream and Biscoff biscuit crumb	
Strawberry, chocolate, vanilla, mint choc chip, salted caramel, raspberry ripple	

SUNDAY MENU

HALF ROASTED CHICKEN GFO	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 GFO	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	
ROASTED RUMP OF LAMB GFO	19.95
Pan roasted rump of lamb, 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 GFO	7.95
For Children 12 years and under Chicken or Beef	
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	



KIDS MENU

AVAILABLE TO CHILDREN
12 YEARS AND UNDER

BANGERS & MASH	5.95
Sausages, mashed potatoes and garden peas	
FISH FINGERS	5.95
Fish fingers, fries and baked beans	
MARGHERITA PIZZA	5.95
Margherita pizza and fries	
CHICKEN GOUJONS	5.95
Breaded goujons with chunky chips and baked beans	
KIDS ICE CREAM	3.95
Vanilla ice cream, chocolate sauce and Biscoff crumb	
KIDS CHOCOLATE FUDGE CAKE	3.50
Warm chocolate fudge cake with cream or ice cream	

BECOME A MEMBER

WE’VE LAUNCHED THE BIG LOCK MEMBERS CARD TO SAY THANKS TO OUR REGULARS.
Scan the QR code below, sign up and start earning points every time you visit, as well as 10% off food.
You’ll get exclusive offers, birthday treats and first access to upcoming events, all straight to your phone.

AND BECAUSE WE LOVE A GOOD EXCUSE TO TREAT YOU...

