



Our Food Philosophy

Our all-day dining menu is designed to offer something for everyone, with small plates taking centre stage.

Whether you're dining solo, with family, or sharing with friends, our menu is crafted to suit your style.

Choose 2-3 plates per person to enjoy a variety of flavours, or mix and match dishes to create a more traditional starter, main, and dessert experience.

Each visit brings a new selection of fresh, locally inspired dishes, created with care by our passionate culinary team.

Nibbles

Local Bread & Whipped Butter (v)
£5

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Olives & Tomatoes
£3.5

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Smoked Almonds
£4

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Pork Scratchings
£2.5

LOCK 84.

Breaded Chicken Strips | £10

Vimto BBQ sauce, garlic aioli

Watermelon Salad | £8

Blood orange, pickled red onion, mixed baby leaf, citrus dressing

Soy Cured Sea Bream | £12

Chilli, ginger, garlic, rice crackers

Duck Croquettes | £12

Plum and rhubarb hoisin sauce, toasted sesame

Shell-on King Prawns | £15

Salsa verde, lemon

Fig & Labneh Stuffed Chicken | £13

Whole roasted carrot, red wine jus

Northern Chicken Burger | £17

Vimto chilli jam, garlic mayo, baby gem, tomato, pickled onion, crispy shallots, brioche bun

Garlic Sautéed Beans | £4

Roast Jerusalem Artichokes (VE) | £5

Small Salad (VE) | £4

Blood Orange & Mozzarella (V) (GF) | £6

Picked fennel, black sesame, watercress, blood orange gel

Whipped Hummus (VE) | £6

Date chutney, sumac, pitta Bread

Watermelon Tartare | £10

Pickled shallots, citrus dressing, toasted sesame, rice crackers

Harissa Roast Cauliflower (VE)(GF) | £8

Tahini sauce, pomegranate, hazelnut parsley dressing

Halloumi Fingers (V) (GF) | £9

Vimto chilli jam, toasted sesame, micro coriander

Truffled Wild Mushroom Risotto (V) | £10

Wild mushroom, truffle oil, parmesan

Baked Haddock | £16

Salt & vinegar chips, Lock 84 batter scraps, pea & mint dip

Side Orders

Smoked Paprika Chilli Fries (Ve) | £4

Truffle & Parmesan Fries (V) | £5

Vimto Glazed Brussel Sprouts (Ve) | £4

Our Favourite Wines

by the glass 250ml

Vavasour Sauvignon Blanc New Zealand

From the Awatere Valley, with a bouquet of herbs and tomato vine, fresh flavours of nectarine and lemon, pairs well with cheese, delicate fish and white meats.

£12

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Black Angus Australia

A full bodied wine with a beautiful dark red colour with crimson hues and cassis, ripe black fruits and cedar from the 18 months in toasted French Oak barrels. A concentrated wine with intense fruit. Pairs perfectly with roasted red meat and game.

£12.5

Allergens

Our food is prepared in kitchens where allergens are handled, alongside allergen-free ingredients. Some of our dishes are complex and made from lots of different ingredients, with some of them carrying 'may contain' allergen warnings. For these reasons no dish can be guaranteed to be completely free of allergens.

Please scan the QR code, and select Lock 84, read and click the disclaimer, then click filter allergens, the app will then filter your chosen allergen from the menu. Enjoy!



For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.