

DAYTIME MENU

NIBBLES & SMALL PLATES

- LOCK 84 HOT CRISPS**
Salt & balsamic vinegar seasoning. (ve)
- NOCELLARA OLIVES**
Confit lemon & parsley. (ve)
- WARM OLIVE BREAD-STICKS & DIPS**
Whipped feta, roasted red pepper dip and rocket pesto. (v)
- CALAMARI**
Charred lime, lime salt and cockle tartar sauce.
- CAULIFLOWER CROQUETTES**
Tomato chutney, pickled onions, garlic aioli, chives. (v)
- HALLOUMI FINGERS**
Vimto chilli jam, garlic aioli and toasted sesame. (v)
- MANCHESTER SCOTCH EGG**
Bury black pudding, rustic piccalilli and chives.
- ROASTED CHORIZO**
Rioja, garlic aioli and chives.

BRUNCH & SANDWICHES

- SMASHED AVOCADO & POACHED EGGS** 12
Sourdough, toasted sesame and chilli flakes. (v)
- SCRAMBLED EGGS & SMOKED SALMON** 12
Sourdough, chive oil. (v)
- MANCHESTER MUFFIN** 14
Sausage, black pudding, fried egg, tomato chutney, hash brown, cheddar.
- WHIPPED FETA & HERITAGE TOMATO** 12
Sourdough, rocket, dill oil. (v)
- ROASTED RED PEPPER HUMMUS** 12
Focaccia, rocket, pumpkin seeds, hot crisps. (ve)
- CLUB SANDWICH** 18
Panko-crumbed chicken breast, fried egg, bacon, baby gem, hot crisps.
- SMOKED SALMON BAGEL** 14
Cream cheese, pickled cucumber, hot crisps.
- SIRLOIN STEAK SOURDOUGH** 18
Horseradish, onion chutney, rocket, crispy onions, hot crisps.

LUNCH PLATES

- 6 **TRUFFLE & PARMESAN PORCINI RAVIOLI** 18
Wilted spinach, crispy oyster mushrooms. (v)
- 6 **LAMB, SWEET POTATO & MUSHROOM HASH** 18
Chestnut mushrooms, crispy onions, basil dressing, chives.
- 8 **NORTHERN CHICKEN BURGER** 19
Vimto chilli jam, baby gem lettuce, pickled onions, crispy onions, garlic aioli, fries.
- 8 **HANDPRESSED BEEF RIB CHEESEBURGER** 19
Cheddar, baby gem, pickled onions, tomato, fries.
- 9 **BAKED HADDOCK** 23
Salt & vinegar chips, pea and mint purée, cockle tartar sauce, Lock 84 batter scraps.
- 10 **CHICKEN CAESAR SALAD** 17
Panko-crusted chicken, anchovies, bacon crumb, sourdough croutons, parmesan and truffle Caesar dressing.
- 11 **CAPRESE SALAD** 18
Heritage tomatoes, mini mozzarella, rocket, parmesan shavings, sourdough croutons, garlic oil and balsamic pearls. (v)
- CRISPY DUCK SALAD** 16
Baby leaf, pickled onions, orange, cucumber, toasted sesame, citrus dressing.

ON THE SIDE

- TRUFFLE & PARMESAN FRIES (v)** 5
- ROSEMARY & GARLIC SALTED FRIES (ve)** 4
- VIMTO BALSAMIC GLAZED BROCCOLI (ve)** 6
- MAPLE & FIVE-SPICE TATER TOTS** 5

AFTERNOON TEA

Enjoy rustic scones with clotted cream and local preserves, delicate finger sandwiches, and an assortment of petit sweet treats. Served with a local selection of tea and coffee.

£29.50 per person

£34.50 per person with Prosecco.

£44.50 per person with Veuve Clicquot

LOCK
84.

www.lock84.com

Your safety and comfort are really important to us. Our dishes are freshly prepared in kitchens where allergens are present, so while we take great care, we can't guarantee that any dish will be completely free from them. Some ingredients may also carry "may contain" warnings. If you have an allergy or a dietary requirement, please just let one of our team know — we'll be more than happy to guide you through the menu and help you find something delicious to enjoy with confidence. All our prices include VAT. A discretionary 12.5% service charge will be added to your bill, and we're proud that 100% of tips and service charges go directly to our team in recognition of the care they provide.