

EVERY SUNDAY · NOON UNTIL 9.30PM

SUNDAY AT LOCK 84

Served all day Sunday, until late. Generous portions, built around our **speciality mustard and horseradish crusted beef**, with homemade Yorkshire puddings, agave and thyme roast carrots, Vimto and red wine braised cabbage, garlic and parsley sautéed winter greens, crispy roast potatoes, and a bold, rich red wine gravy, poured as often as you like.

Vimto was invented on Granby Row in 1908, ten minutes' walk from this table. It runs quietly through the menu: in the chilli jam, in the braised cabbage, and in the mess to finish.

TO BEGIN

Roasted Red Pepper Hummus (ve)	£8.00
Warm focaccia, green herb oil, toasted pumpkin seeds.	
Crispy Calamari	£8.00
Sicilian lemon and dill mayonnaise, burnt lemon.	
Cauliflower Cheese Croquettes (v)	£9.00
Tomato relish, garlic mayonnaise, pickled onion.	
Manchester Scotch Egg	£10.00
Black pudding from Bury market, rustic piccalilli.	
Halloumi Fingers (v)	£10.00
Our Vimto chilli jam, garlic aioli, toasted sesame.	
Chicken Liver Pâté	£11.00
Rhubarb compote, salted butter, toasted sourdough.	

THE SUNDAY ROAST

Roasted Rump of Beef	£25.00
Dry aged and crusted with mustard and horseradish, carved thick and served pink.	
Roasted Leg of Lamb	£25.00
Harissa and mint, roasted slowly and served pink.	
Roasted Chicken Supreme	£25.00
Stuffed with garlic and parsley butter.	
Sunchoke, Leek & Chestnut Wellington (ve)	£25.00
Seeded puff pastry, mushroom and white wine sauce.	

The Small Roast · £14.00, for under 12s. Beef, chicken or the Wellington, carved smaller, carrying everything the full plate carries.

ALONGSIDE

Crispy Roast Potatoes	£5.00	Cauliflower Cheese (v)	£6.00
Roast Carrots (ve)	£4.00	Braised Cabbage (ve)	£4.00
Winter Greens (v)	£4.00	Extra Yorkshire	£2.00

UNLIMITED SIDES · £10.00 A HEAD

Everything above, kept coming for as long as you like. Taken by the whole table, alongside any roast.

FROM THE KITCHEN

Lock 84 Battered Haddock	£23.00
Salt & vinegar chips, pea & mint purée, tartare sauce. Battered in our own Lock 84 IPA, and the dish this kitchen is judged on.	
8oz Black Angus Sirloin Steak	£35.00
Salt & vinegar chips, tomato and rocket, peppercorn sauce.	
10oz Bone-In Pork Chop	£26.00
On the bone, where the flavour is. Butter beans, baby chorizo, Rioja, lemon & garlic butter.	
Chicken Caesar Salad	£19.00
Panko crusted chicken, anchovies, bacon crumb, sourdough croutons, truffle Caesar dressing.	
Truffle & Parmesan Porcini Ravioli (v)	£19.00
Parmesan cream, wilted spinach, oyster mushrooms.	

TO FINISH

Salted Caramel Affogato	£6.50
Grandpa Greene's salted caramel ice cream, Worker Bee espresso.	
ADD 52 NORTH CHOCOLATE RUM · £6.80	
Three Scoops of Ice Cream & Sorbet	£7.00
Grandpa Greene's, handmade in Saddleworth. Ask your server for today's flavours.	
Peach & Almond Slice (ve)	£7.50
Peach syrup, toasted coconut custard.	
Sticky Toffee Pudding (v)	£8.00
Vanilla ice cream, toffee sauce.	
Chocolate Brownie (gf)	£8.00
Vegan salted caramel ice cream.	
Mixed Berry Manchester Mess (gf)	£8.00
Vimto meringue, seasonal berries, clotted cream.	
Selection of Lancashire Cheeses	£12.00
Blue Lancashire, Carron Lodge Northern Brie and Mrs Kirkham's. Thomas Fudge's biscuits, salted butter, pickles, apple.	
£4.00 SUPPLEMENT ON THE SET MENU	

COFFEE & DIGESTIFS

Espresso	£3.50	Irish Coffee	£9.50
Flat White	£4.80	Luxardo Limoncello	£7.00
Brew Tea Co.	£4.50	Disaronno Amaretto	£6.50

THE SUNDAY TABLE

Two Courses £32.00 · Three Courses £39.00

Chosen from To Begin, The Sunday Roast and To Finish. Served all day Sunday until late.

£10.00 TO UPGRADE YOUR ROAST TO THE 8OZ BLACK ANGUS SIRLOIN STEAK

(v) vegetarian · (ve) vegan · (gf) gluten free. 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, and 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.