EVENING MENU

25% OFF YOUR BILL · MONDAY TO FRIDAY, 4PM UNTIL 6PM

SMALL PLATES

Roasted Beetroot Hummus (ve) £8.00
Toasted rosemary focaccia, green-herb oil, toasted pumpkin seeds.

Whipped Feta & Focaccia (v) £8.00
Nut-free pesto, toasted sesame, chilli flakes.

Crispy Calamari £9.00
Sicilian lemon and dill mayonnaise, burnt lemon.

Cauliflower Cheese Croquettes (v) £9.00
Mrs Kirkham's Lancashire, tomato relish, garlic mayonnaise, pickled onions.

Halloumi Fingers (v) £10.00
Vimto chilli jam, toasted sesame, garlic aioli.

Sticky Hoisin Crispy Duck £10.00
Rice cracker, spring onion, cucumber, Vimto hoisin, toasted sesame.

Manchester Scotch Egg £10.00
Bury black pudding, rustic piccalilli.

Chicken Liver Pâté £11.00
Rhubarb compote, salted butter, toasted sourdough.

Roasted Baby Chorizo £11.00
Rioja, garlic aioli, chives.

Tempura Tiger Prawns £12.00
Butterflied, baby gem, toasted sesame & chilli, sweet chilli Vimto dipping sauce.

Whole Baked Northern Brie (v) £15.00
Carron Lodge brie baked whole, honey, toasted walnuts, warm breads. Perfect to share.

The Lock Keepers' Board £25.00
Manchester Scotch Egg, Cauliflower Cheese Croquettes and Halloumi Fingers, with their dips. Made to share.

ON THE SIDE

Rosemary & Garlic Salted Fries (ve) £4.50

Truffle & Parmesan Fries (v) £5.00

Maple & Five-Spice Tater Tots (ve) £5.00

Beer Battered Onion Rings £5.00

Breads & Dips £6.00

Vimto Balsamic Glazed Broccoli (ve) £6.00

LARGE PLATES

Chip Shop Croquettes (ve) £16.00
Pea & potato croquettes, fries, split lentil curry sauce.

Four Cheese Ravioli (v) £18.00
Parmesan, wilted spinach, crispy onions.

Chicken Caesar Salad £19.00
Panko-crusted chicken, anchovies, bacon crumb, sourdough croutons, parmesan, truffle Caesar dressing.

Northern Chicken Burger £19.00
Vimto chilli jam, baby gem, pickled onion, tomato, crispy shallots, fries.

Hand-Pressed Beef Rib Cheeseburger £19.00
Cheddar, baby gem, pickled onions, tomato, fries.

Roasted Chicken Supreme £20.00
Mrs Kirkham's Lancashire mash, Bury black pudding crumb, Vimto & red wine braised cabbage, red wine gravy.
PAIRED WITH YEALANDS SINGLE VINEYARD PINOT NOIR · FROM £8.20 A GLASS

Roasted Cauliflower Steak (ve) £20.00
Tomato & cumin sauce, crispy chickpeas, pomegranate, herb oil.
PAIRED WITH YEALANDS BABYDOLL SAUVIGNON BLANC · FROM £6.50 A GLASS

Braised Pork Cheek & Butter Beans £22.00
Pork cheek braised in Rioja, butter beans, baby chorizo, shallots, lemon & garlic parsley butter.
PAIRED WITH VIÑA REAL BARREL FERMENTED RIOJA BLANCO · FROM £5.90 A GLASS

Crispy Duck Hash £22.00
Confit duck leg, sweet potato & chestnut mushroom hash, crisp onions, basil dressing.
PAIRED WITH MOULIN-À-VENT, CHÂTEAU DES JACQUES · FROM £9.20 A GLASS

Lock 84 Battered Haddock £23.00
Salt & vinegar chips, pea & mint purée, Sicilian lemon and dill mayonnaise.
PAIRED WITH BALFOUR LESLIE'S RESERVE BRUT · FROM £7.50 A GLASS

Lock 84 Fish Pie £24.00
Haddock, smoked salmon & scallop, tarragon velouté, Mrs Kirkham's Lancashire mash.
PAIRED WITH GAVI DI GAVI, ENRICO SERAFINO · FROM £9.20 A GLASS

8oz Black Angus Sirloin Steak £35.00
Salt & vinegar chips, tomato and rocket, peppercorn sauce or chimichurri.
PAIRED WITH ANGUS THE BULL CABERNET SAUVIGNON · FROM £6.50 A GLASS

Early Bird: 25% off your bill, Monday to Friday, orders placed by 6pm. Not available in December and cannot be used alongside any other offer, voucher or promotion. Service charge is calculated before the discount is applied.

(v) vegetarian · (ve) vegan. 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.

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.