LOCK 84

Bring your best friends

Galentine's at Lock 84

Saturday 13 February 2027 · 12.30pm until 3.30pm

Our usual Bottomless Saturday menu, on Galentine's.

To welcome the table, a Lock 84 Rose Royale: Sarti Rosa and Galanti Prosecco Rosé

CHOOSE YOUR BRUNCH one each

The Manchester Muffin
Sausage, black pudding, fried egg, tomato chutney, cheddar, hash brown.

Eggs Benedict
Toasted English muffin, grilled bacon, poached eggs, hollandaise.

Eggs Royale
Smoked salmon, toasted muffin, poached eggs, hollandaise.

Vegan Manchester Muffin (ve)
Vegan sausage, vegan black pudding, spinach, tomato chutney, hash brown.

Eggs Florentine (v)
Toasted English muffin, spinach, poached eggs, hollandaise.

Sweet Potato & Mushroom Hash (ve)
Roasted herbed vegetables, avocado.

Whipped Feta & Slow-Roasted Tomato (v)
Sourdough, rocket, dill oil.

FOR THE TABLE

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

BOTTOMLESS SPRITZES all built with Galanti Prosecco

Aperol · Limoncello · Sarti · Malfy Blood Orange · The Americano · Italicus · Hugo

SPARKLING & WINE

Mimosa · Passionfruit Bellini · Galanti Prosecco Extra Dry · Galanti Prosecco Rosé · Short Mile Bay Chardonnay · Antonio Rubini Pinot Grigio · Lot 66 Sauvignon Blanc · Los Romeros Merlot · Short Mile Bay Shiraz · Antonio Rubini Pinot Grigio Rosato

Also Camden Hells, Lock 84 IPA, and alcohol-free spritzes, sparkling and cocktails.

Chocolate-dipped strawberries for the table to finish.

Galentine's Bottomless £35.00 per person

Ninety minutes from your booking time, last sitting 2pm · One dish each, taken by the whole table · Over 18s only
Whispering Angel upgrade £20.00 · Book on OpenTable

ALLERGIES
Scan for our allergen guide, or ask any of the team. lock84.com/allergens

(v) vegetarian · (ve) vegan · All prices include VAT
A discretionary 12.5% service charge is added to your bill