NEW YEAR'S EVE

THURSDAY 31 DECEMBER 2026

SMALL PLATES

Roasted Beetroot Hummus (ve) £8
Toasted rosemary focaccia, green-herb oil, toasted pumpkin seeds.

Crispy Calamari £9
Sicilian lemon and dill mayonnaise, burnt lemon.

Cauliflower Cheese Croquettes (v) £9
Mrs Kirkham's Lancashire, tomato relish, garlic mayonnaise, pickled onions.

Roasted Sweet Potato (v) £9
Smoked labneh, charred fig, toasted pecans.

Halloumi Fingers (v) £10
Vimto chilli jam, toasted sesame, garlic aioli.

Manchester Scotch Egg £10
Bury black pudding, rustic piccalilli.

The Lock Keepers' Board £25
Manchester Scotch Egg, Cauliflower Cheese Croquettes and Halloumi Fingers, with their dips. Made to share.

ON THE SIDE

Cauliflower Cheese (v) £4

Rosemary & Garlic Salted Fries (ve) £4.50

Truffle & Parmesan Fries (v) £5

Beer Battered Onion Rings £5

PUDDINGS

Salted Caramel Affogato £6.50
Grandpa Greene's salted caramel ice cream, Worker Bee espresso.

Three Scoops of Ice Cream & Sorbet £7
Grandpa Greene's, handmade in Saddleworth. Ask for today's flavours.

Chocolate Brownie (gf) £8
Vegan salted caramel ice cream.

Selection of Lancashire Cheeses £14
Blue Lancashire, Carron Lodge Northern Brie and Mrs Kirkham's. Thomas Fudge's biscuits, pickles, apple.

LARGE PLATES

Chip Shop Croquettes (ve) £16
Pea & potato croquettes, fries, split lentil curry sauce.

Four Cheese Ravioli (v) £18
Parmesan, wilted spinach, crispy onions.

Chicken & Kale Caesar £19
Panko-crusted chicken, kale, anchovies, bacon crumb, sourdough croutons, parmesan, truffle Caesar dressing.

Northern Chicken Burger £19
Vimto chilli jam, baby gem, pickled onion, tomato, crispy shallots, fries.

Hand-Pressed Beef Rib Cheeseburger £19
Cheddar, baby gem, pickled onions, tomato, fries.

Lock 84 Battered Haddock £23
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
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
Salt & vinegar chips, tomato and rocket, peppercorn sauce or chimichurri.
Paired with Angus the Bull Cabernet Sauvignon · from £6.50 a glass

FIZZ FOR MIDNIGHT · by the bottle

Galanti Prosecco Spumante Extra Dry £35

Balfour Leslie's Reserve Brut £45

Taittinger Brut Réserve £69

Veuve Clicquot Brut £90

SWEET WINES & PORT

Moscatel Oro, 175ml £6.50

Pedro Ximénez £6.50

Malamado Malbec, 175ml £9.90

Dow's Vintage Port £12.50

(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.

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.

ALLERGIES OR INTOLERANCES?
Scan for our full allergen guide, or visit lock84.com/allergens

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