EVERY SUNDAY · NOON UNTIL 9.30PM

SUNDAY AT LOCK 84

Served all day Sunday. 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 Beetroot Hummus (ve) £8.00
Toasted rosemary focaccia, green-herb oil, toasted pumpkin seeds.

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.

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

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

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

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

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

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.

Braised Pork Cheek & Butter Beans £22.00
Pork cheek braised in Rioja, butter beans, baby chorizo, shallots, lemon & garlic parsley butter.

Lock 84 Battered Haddock £23.00
Salt & vinegar chips, pea & mint purée, Sicilian lemon and dill mayonnaise.

8oz Black Angus Sirloin Steak £35.00
Salt & vinegar chips, tomato and rocket, peppercorn sauce or chimichurri.

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 £8.00
Vegan salted caramel ice cream.

Mixed Berry Manchester Mess £8.00
Vimto meringue, seasonal berries, clotted cream.

Triple Chocolate Crunch £8.00
Almond biscuit base, hazelnut crunch, dark and white chocolate cream, Vimto gel, chocolate crumb.

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

THE SUNDAY TABLE

Two Courses £32.00 · Three Courses £39.00

Chosen from To Begin, The Sunday Roast and To Finish. Served every Sunday, noon until 9.30pm.

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

(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 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.