LOCK 84

Made for the two of you

Valentine's at Lock 84

Friday 12 and Saturday 13 February 2027 · Sunday 14 from 5pm

Dinner for two by candlelight, with a red rose on every table.

To welcome you both, a Lock 84 Rose Royale: Sarti Rosa and Galanti Prosecco Rosé

To Begin one each

Crispy Calamari
Sicilian lemon and dill mayonnaise, burnt lemon.

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

Charred Blood Orange & Mozzarella (v)
Pickled fennel, orange gel, toasted sesame, watercress.

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

or share between you

The Lock Keepers' Board £3.00 supplement per person
Manchester Scotch Egg, Cauliflower Cheese Croquettes and Halloumi Fingers, with their dips.

To Follow

Lock 84 Fish Pie
Haddock, smoked salmon & scallop, tarragon velouté, Mrs Kirkham's Lancashire mash.

Roasted Chicken Supreme
Mrs Kirkham's Lancashire mash, Bury black pudding crumb, Vimto & red wine braised cabbage, red wine gravy.

Roasted Cauliflower Steak (ve)
Tomato & cumin sauce, crispy chickpeas, pomegranate, herb oil.

8oz Black Angus Sirloin Steak £10.00 supplement
Salt & vinegar chips, tomato and rocket, peppercorn sauce or chimichurri.

To Finish

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

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

Peach & Almond Slice (ve)
Peach syrup, toasted coconut custard.

Chocolate-dipped strawberries for the two of you, to finish.

Three courses £49.00 per person

A bottle for two: Galanti Prosecco Rosé £30.00 or Taittinger Brut Réserve £60.00, pre-order when you book
Book on OpenTable · A £10 deposit per person secures your table · Our usual menu is also served

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