LOCK 84

Made for the two of you

A Valentine's Sunday Roast

Sunday 14 February 2027 · Noon until 4pm

Sunday lunch for two on Valentine's Day, by the canal.

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

To Begin one each

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

Crispy Calamari
Sicilian lemon and dill mayonnaise, burnt lemon.

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.

The Sunday Roast

Roasted Rump of Beef
Dry aged and crusted with mustard and horseradish, carved thick and served pink.

Roasted Leg of Lamb
Harissa and mint, roasted slowly and served pink.

Roasted Chicken Supreme
Stuffed with garlic and parsley butter.

Sunchoke, Leek & Chestnut Wellington (ve)
Seeded puff pastry, mushroom and white wine sauce.

With homemade Yorkshire puddings, roast potatoes, roast carrots, Vimto braised cabbage, winter greens and red wine gravy as often as you like.

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 £45.00 per person

A bottle for two: Galanti Prosecco Rosé £30.00 or Taittinger Brut Réserve £60.00
Book on OpenTable · A £10 deposit per person secures your table · Valentine's dinner from 5pm

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