

THE LOCK TAVERN SUNDAY MENU

SMALL PLATES

Halloumi Fries (gf) crème fraiche, pomegranate seeds, chilli flakes	7	Hot Wings blue cheese dip <i>Try with Peth Wetz Estate Riesling</i>	9	Buttermilk Popcorn Chicken (gf) habanero mayo <i>Try with Stone & Wood Pacific Ale or Protos Verdejo</i>	8
Cauliflower Wings (v)(ve) sweet & spicy	8	Crispy Pork Belly Bites honey & soy glaze	8		

ROASTS

Free Range Half Roast Chicken Yorkshire pudding, honey glazed carrots & parsnips, green beans, roast potatoes, chicken gravy <i>Try with Journeys End Haystack Chardonnay</i>	16.5	Vegan Wellington (v)(ve) Filo pastry filled with mushroom and black beans, maple glazed carrots & parsnips, green beans, roast potatoes, vegan gravy <i>Try with Les Cottiles Pinot Noir</i>	16
Roast Sirloin of Beef Yorkshire pudding, honey glazed carrots & parsnips, green beans, roast potatoes, red wine jus <i>Try with Esquinas de Argento Malbec</i>	18		

SIDES

Dirty Fries (v)(gf) cheese & garlic	7
Taco Fries (gf) chilli beef, bravas sauce, cheddar <i>Try with Valdivieso Valley Selection Merlot</i>	7
Side Salad cherry tomatoes, mixed leaves, house dressing	4
House Fries aioli	4.5

MAINS

Cobb Salad cherry tomatoes, corn, avocado, egg, bacon, blue cheese	15
Camden Pale Beer Battered Fish & Chips homemade tartar sauce, minted peas <i>Try with Camden Pale Ale or Conde Villar Vinho Verde Branco</i>	14
Southern Fried Chicken slaw & fries	14

BURGERS

The Lock Classic Burger American cheese, pickle, lettuce, tomato, house sauce, brioche bun, fries <i>Try with Camden Hells</i>	15
Southern Fried Chicken lettuce, tomato, chilli red onion, firey mayo, brioche bun, fries	14
+ egg 2	
+ bacon 2	
+ avocado 2	

HOT DRINKS

Cappuccino	3
Double Espresso	2.95
Flat White	2.8
Americano	2.5
Latte	3
Ice Coffee	4
A Yorkshire Mug of Tea	2.9

DESSERT

Baked Vanilla Cheesecake blueberry compote	6
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A discretionary 12.5% service charge

is added to your bill.

Please advise your server if you have any
allergy or dietary requirements.

(v) - vegetarian (ve) - vegan

(gf) - gluten free

www.lock-tavern.com

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LET'S GET SOCIAL



@LOCKTAVERN

WHAT'S ON

HOPPY HOUR

£3 on selected Beers
Monday - Thursday 5-7pm

GET ROASTED

Serving from 12pm,
every Sunday!

Roast Chicken, Roast Beef
or Vegan Wellington with
unlimited gravy!

COCKTAILS

Frosé	7
Pornstar Martini	10
Absolut Vanilla / Passoa / Pineapple Juice / Passion Fruit	
Espresso Martini	10
Absolut Vodka / Kahlua / Nude Coffee	
Margarita	10
Ocho Blanco / Cointreau / Lime / Honey	
Negroni	10
Beefeater Gin / Belsazar Red / Campari	
Old Fashioned	1 1
Wild Turkey 101 / Angostura Bitters / Sugar	
Pina Kolada	1 1
Koko Kanu / Pineapple Juice / Mint	
Dark & Stormy	10
Kraken / Fevertree Ginger Beer / Angostura / Lime	
Honey Caipirinha	1 1
Abelha Cachaça / Honey Water / Lime / Mint	
The Lock Sour	12
Midori / Lemon Juice / Pepper Syrup / Egg White	
Rum Garden	1 1
Havana 3yr / Tokomaru Bay Sauvignon Blanc / Pineapple Juice / Lime / Sugar	
Aperol Spritz	7
Aperol / Prosecco / Soda	
Bramble-ish	12
Beefeater Gin / Lemon Juice / Sugar / Hibiscus	

BEER

DRAUGHT

Camden Hells	5.8
Estrella	5.9
Amstel	5.5
Lucky Saint (Alcohol Free)	5.5
Kingstone Press Cider	5.6
Stowford Press Mixed Berries Cider	6
Guinness	6
Erdinger Weissbier	6.2
Camden Pale Ale	6
Fourpure's Session IPA	6
Fourpure's Citrus Session IPA	6
MetroLand Tokyo	6.2
Voodoo Ranger	6.5
Stone & Wood Pacific Ale	6.3

BOTTLES

Camden Hells	5
Peroni	5.4
Sol	5.1
Dura Damm (Gluten Free)	5
Desperados	4.8
Stone & Wood Pacific Ale	6
Crabbies Ginger Beer	6
Old Mout Ciders	5.6

Berries & Cherries, Pineapple & Raspberry, Strawberry & Pomegranate

WINE

RED 175ml as standard	
Montepulciano d'Abruzzo DOC Minini	6.5/23
Masseria Borgo Dei Trulli Primitivo IGP Salento	7/28
Les Cottiles Pinot Noir	8/33
Valdivieso Valley Selection Merlot	8.5/35
Esquinas de Argento Malbec	9/38
WHITE 175ml as standard	
Villa dei Fiori Pecorino	6.5/23
Conde Villar Vinho Verde Branco	7/28
Lamberti Ca'Preella Pinot Grigio	7.1/29
Tokomaru Bay Sauvignon Blanc	6.9/28
Peth Wetz Estate Riesling Rheinhessan	7.4/30
Protos Rueda Verdejo	8/31
Journeys End Haystack Chardonnay	8.7/35

ROSÉ 175ml as standard

Argento Rose	7/28
Château de Berne Esprit IGP Méditerranée Rosé	8.5/35

CHAMPAGNE & SPARKLING

125ml as standard

Belstar Prosecco	7/28
Moët & Chandon Brut Imperial NV	-/80

SPIRITS

All spirits are served double as standard unless requested otherwise

VODKA

Absolut Blue	7
Absolut Flavours	from 6.7
Chase Smoked Potato Vodka	9.5
Chase Flavours	from 7.3
Grey Goose	8.5
Crystal Head	9.5
Sipsmith Sipping Vodka	7.3

RUM

Appleton Special	8.5
Appleton Signature	8.5
Diplomatico Rum	11
El Dorado 12yr	10.5
Havana 3yr	7.5
Havana 7yr	8.7
Havana Añejo Especial	7.5
Kraken Spiced Rum	7.9
Koko Kanu	9
Plantation Pineapple Rum	8.2
Sailor Jerry	7.9
Spirited Union Lemon & Leaf	9.5
Spirited Union Spice & Sea Salt	10.5
Wray & Nephews OP	10.5

BRANDY

Hennessey VS	8.9
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SPIRITS

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Beefeater	7
Beefeater 24	8.5
Beefeater Flavours	7.5
Bombay Sapphire	7.7
Brockmans	7.9
Bull Dog	7.9
City of London Dry Gin	7.8
Chase GB	7.9
Chase Pink Grapefruit	7.1
ELLC Gin	7.1
Gin Mare	7.3
Hendricks	7.1
Jinzu	9.5
Monkey 47	11.7
Plymouth	7.3
Portobello Road	7.7
Silent Pool	7.3
Sipsmith London Dry Gin	7.7
Sipsmith Lemon Drizzle	7
Sipsmith Orange & Cacao	7
Sipsmith Sloe	7.9
Tanqueray 10	8
Tanqueray	7.7
Villa Ascenti	7.5

WHISK(EY)

Ardberg 10yr	12.5
Auchenstoshan 12yr	9.1
Copper Dog	6.5
Cragganmore	9.9
Dalwhinnie	10.5
Glenlivet	9.5
Glenmorangie	9.5
Jamesons	7
Jameson's Caskmate	11
Lagavulin 16yr	11.7
Laphroaig 10yr	9.3
Lot 40 Rye	7.5
Talisker	10.1
Makers Mark	7.3
Wild Turkey 81	6.5
Wild Turkey 101	7.7
Wild Turkey 101	11.5
Nikka From The Barrel	12.5
Redbreast 12yr	6.5
Roe & Co Irish	11
Teeling Small Batch	

SHOOTERS & BOMBS

3 FOR £12*	6*
JagerBomb	4.5*
SkittleBomb	4.5*
Baby Guinness	4.5*
Jam Doughnut	5
Sambucca	5
Black Sambucca	

TEQUILA & MEZCAL

Ocho Blanco	5
Ocho Reposado	5
Cazcabel Coffee	5
Cazcabel Honey	5
Tequila Rose	5.2
Patron XO Cafe	8.7
Herradura Reposado	8.8
Quiquiriqui Mezcal	