

THE LOCKSBROOK INN



Children

complimentary veg sticks on arrival

Beef burger, sesame bun, lettuce, tomato & fries - £8

Battered fish, fries & peas - £7

Margherita pizza, fries or salad - £6

Chicken, cucumber, tomato, avocado, pepper & new potato salad (GF,DF) - £4/£7

Roasted vegetable & tomato penne pasta - (V,VGN) - £4/£7

Puddings - Sticky toffee or Vegan chocolate brownie - £4

Single scoop ice cream - £2

Sharing Board

Veggie board - Hummus, olives, roasted red pepper, feta cheese, crispy falafel, salsa verde, house salad & bread (V,VGN,GF,DF) - £12

Meat board - Selection of cured meats, ham hock terrine, olives, coleslaw & bread (GF,DF) - £14

Pizza

vegan cheese available

Margherita & herb oil (V,VGN,DF) - £9.50

Roasted vegetable, artichoke & basil oil (V,VGN,DF) - £11

Goat's cheese & red onion marmalade (V) - £11

Chorizo & jalapeño - £12

Lamb, feta, red onion, chilli & pine nuts - £14

Parma ham, field mushroom, rocket & truffle oil (DF) - £14

Sides

Thick cut chips/ Fries/ House salad (V,VGN,GF) - £3 each

Buttered seasonal vegetables (V,VGN,GF) - £4

Rocket & parmesan salad (V,GF) - £4

Parsley new potatoes (V,VGN,GF) - £3

Pigs in blankets (GF,DF) - £4

Cauliflower Cheese (V,GF) - £4

Allergies

If you have any allergies, please **let us know at the time of ordering**

Dishes marked with the following symbols are **or can be made suitable for these diets** (V) Vegetarian, (VGN) Vegan, (GF) Gluten free (DF) Dairy free

We have strict procedures when preparing allergen orders, **but we cannot guarantee any of our dishes are 100% free of allergens**. If you have any further questions, please speak to the manager on duty

Starters

Olives (V,VGN,GF) - £3.50

Soup of the day (V,VGN,GF,DF) - £6

Homemade sausage rolls & mustard mayonnaise - £5

Salt & pepper squid, lemon aioli - £7.50

Ham hock terrine & toasted sourdough (GF,DF) - £7.50

Mackerel pâté, pickled cucumber & toast (GF) - £7

Crispy aubergine & tabbouleh (V,VGN,DF) - £6/£10

Mains

Beef burger & chorizo relish, cheddar, lettuce, tomato, gherkin & fries (DF) - £14.50

Spiced green lentil & root vegetable burger, cheddar, lettuce, tomato, gherkin & fries (V,VGN,DF) - £14

Beer battered fish & thick cut chips, crushed peas, tartare sauce (DF) - £14.50

Squash, quinoa & mushroom, tenderstem, beetroot, hazelnuts, tahini (V,VGN,GF,DF) - £14.50

Herb crusted stone bass, mussel velouté, spinach & new potatoes - £17

Roasts

All with roast potatoes, Yorkshire pudding, carrot & swede purée, roast parsnip, spiced red cabbage & seasonal greens

Sirloin of beef (GF,DF) - £17

Pork belly (GF,DF) - £16

Chicken breast & bread sauce (GF,DF) - £15.50

Spinach, lentil & squash wellington (V,VGN,GF,DF) - £14

Puddings

Sticky toffee pudding, toffee sauce & vanilla ice cream (V) - £7

Vegan chocolate brownie & plant based salted caramel ice cream (V,VGN) - £7

Rum, lime & mint cheesecake (V) - £7

Lemon meringue tart (V) - £7

Marshfield Farm Ice cream & sorbet
1 scoop £2, 3 scoops £5

Vanilla, chocolate, salted caramel, strawberry ripple (V,GF)

Plant based salted caramel, vegan vanilla (V,VGN,GF,DF)

Mango, raspberry, lemon (V,VGN,GF,DF)