



THELOCK

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LUNCH MENU

Light Bites

Breads and olives  6.95
freshly baked focaccia, sourdough bread, olives

Korean-inspired sticky chicken bao buns 10.95
pickled carrot, pak choi

Hoisin-glazed mushroom bao buns  9.95
pickled carrot, sesame seeds

Crispy calamari rings 9.95
garlic crème fraîche

Barbecue pulled pork croquettes 9.45
burnt apple, date purée

Roast vine tomato soup  7.45
pumpkin seed granola, croutons, toasted garlic sourdough

Spicy buffalo chicken wings 9.95
creamy Harrogate blue cheese dip

Crispy herb-crumbled Portobello mushroom fries 8.95
creamy Harrogate blue cheese dip

Sticky sesame tofu dumplings  7.95
spring onion, chilli sesame oil dressing, Asian slaw

House-made nachos  9.95
melted Cheddar cheese, salsa, guacamole, sour cream

Add barbecue pulled pork 2.95

Loaded Fries

Barbecue pulled pork fries 12.45
guacamole, sour cream, salsa

Buffalo chicken loaded fries 12.95
Harrogate blue cheese dressing, spring onion, melted cheese

Loaded Tex-Mex fries  11.45
Cajun seasoned fries, tomato and corn salsa, lime vegan yoghurt

Hoisin mushroom fries  11.45
spring onion, sesame, coriander

The Lock Sandwiches

all our breads are freshly baked each day by Bondgate Bakery of Otley

Deli Sandwiches

our deli sandwiches are made using freshly baked sourdough unless otherwise stated and are served with skin-on-fries

The Lock BLT 15.95
streaky bacon, lettuce, beef tomato, mayonnaise

Veggie club  15.45
grilled halloumi, roasted pimento peppers, lettuce, green pesto, mayonnaise

Posh fish fingers 16.45
battered fish fillet pieces, lettuce, tartare sauce, fresh herbs

Hot pulled barbecue pork shoulder 16.45
brioche bun, 6hr braised pulled pork shoulder, Cheddar cheese, pickles

Classic Sandwiches
our classic sandwiches are served with Two Farmers® lightly salted crisps

Tomato and mozzarella focaccia  10.45
buffalo mozzarella, beef tomato, wild rocket, pesto, mayonnaise

Smoked salmon and cream cheese 12.45
pickled cucumber, wild rocket, fresh herbs

Beetroot and houmous falafel wrap  10.95
beetroot falafel, herb yoghurt, houmous, pomegranate slaw, avocado, lettuce

Chicken, bacon and avocado 13.45
roast chicken, grilled bacon, avocado, lettuce, mayonnaise

Flatbreads

Greek salad  12.45
whipped feta, sun-dried tomato, onions, olives

Prosciutto, mozzarella and truffle oil 12.95
wild rocket

Spicy 'nduja sausage and chicken 13.45
mozzarella, roasted peppers, red onion, wild rocket

Pizza

Margherita  16.95
mozzarella, tomato
VE option available

Pepperoni 18.45
spicy pepperoni, chilli flakes

Buffalo chicken 18.45
chicken strips, buffalo sauce, peppers, Harrogate blue cheese

Burgers

all served in a sourdough beer bun with melted Cheddar cheese, tomato, onion, lettuce, house pickles, burger relish and skin-on-fries

Classic bacon cheeseburger 19.95

Southern-spiced chicken fillet burger 19.95

Dirty pulled pork and bacon burger 22.95

Salads

Classic Caesar 12.95
lettuce, anchovies, sourdough croutons, streaky bacon, shaved Parmesan, traditional dressing, soft-boiled free-range egg

Market vegetable bowl  16.45
seasonal fresh vegetables, roasted beetroot, edamame beans, spinach, mango, red onion, pumpkin seeds, soy, coriander, sweet chilli dressing

Asian-inspired poke bowl  16.45
spiced sweet potatoes, cauliflower, roasted pepper, Asian slaw, avocado, black beans, chimichurri, coriander, chilli

Greek 16.45
whipped feta, olives, sun-dried tomato, red onion, cucumber, lettuce

Add chicken 6.45
Add halloumi  4.95
Add salmon 7.95

Sides

Carrot, potato and truffle rösti  5.45

Tenderstem broccoli, garlic, chilli, shallots  6.45

Maple and thyme roasted carrots  5.45

Confit garlic mashed potato  5.45

Add bone marrow to your mash 1.50

Beer-battered onion rings  5.45

Truffle and Parmesan fries 6.45

Mini Caesar salad 5.45

Pomegranate slaw  5.45

House seasoned skin-on-fries  5.45

 – Vegetarian  – Vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate.



Scan QR code to view
calorie information