



# THE FLOCK

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## MAIN MENU

### Light bites

<b>Korean-inspired sticky chicken bao buns</b> pickled carrot and pak choi	10.95
<b>Hoisin-glazed mushroom bao buns</b> (VE) pickled carrot and sesame seeds	9.95
<b>Crispy calamari rings</b> creamy lemon aioli, marinara sauce	9.45
<b>Pulled beef croquettes</b> spicy sriracha mayonnaise	9.45
<b>Treacle-glazed bacon loin bites</b>	8.45
<b>Breads and olives</b> (V) freshly baked focaccia, sourdough bread, olives	6.95
<b>Leek and potato soup</b> (VE) freshly baked sourdough bread	7.45
<b>Spicy buffalo chicken wings</b> creamy Harrogate blue cheese dip	9.45
<b>Crispy herb-crusted portobello mushroom fries</b> creamy Harrogate blue cheese dip	8.45
<b>Whipped goat's cheese and roasted beetroot</b> (V) pecans, balsamic dressing	7.45
<b>House-made nachos</b> (V) melted Gruyère cheese, fresh salsa, guacamole, sour cream	8.45
<b>Add barbeque pulled pork</b>	2.95

### Loaded Fries

<b>Hoisin mushroom fries</b> spring onion, sesame and coriander	10.45
<b>Barbeque pulled pork fries</b> guacamole, sour cream, and fresh salsa	11.95
<b>Treacle bacon ranch fries</b> spring onion and Parmesan	10.95

### The Lock Grill

<b>28oz Tomahawk steak for two*</b> cooked medium-well done, portobello mushroom, cherry tomatoes, a choice of two sides and two sauces	59.95
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<b>Chicken fillet</b> portobello mushroom, cherry tomatoes and a choice of a side	22.45
<b>50-day aged 8oz black Angus sirloin steak*</b> portobello mushroom, cherry tomatoes and a choice of a side	34.95
<b>Crispy seared sesame-crusting tuna loin*</b> pak choi, Teriyaki glaze and a choice of a side	25.95

#### Sauces

Peppercorn	3.00
Red wine	3.00
Béarnaise	3.00
Teriyaki, garlic and spring onion	3.00

### Flatbreads

<b>Caramelised onion, pear and goat's cheese</b> (V) red onion, wild rocket leaves	11.45
<b>Prosciutto, mozzarella and truffle oil</b> wild rocket leaves	11.95
<b>Spicy 'nduja sausage and chicken</b> mozzarella, roasted peppers, red onion, wild rocket leaves	12.45

### The Lock Favourites

<b>Classic fish and chips</b> lightly battered fish, chunky chips, mushy peas, tartare sauce	19.95
<b>Seafood tagliatelle</b> king prawns, crab, chilli, herbs, garlic bruschetta	18.95
<b>Slow-cooked beef short rib</b> confit garlic mashed potatoes, carrots, cabbage, crispy leeks julienne	26.45
<b>Carbonara tagliatelle</b> streaky bacon, herbs, garlic bruschetta	18.45
<b>Chicken makhani</b> basmati rice, grilled naan bread, mini papadums, mango chutney	18.95
<b>Penang vegetable curry</b> (VE) basmati rice, grilled naan bread, mini papadums, mango chutney	18.45
<b>Garlic, coriander cauliflower naan</b> (VE) red chillies, coriander, cucumber, lime, plant-based yoghurt sauce	17.45
<b>Classic tagliatelle pomodoro</b> sun-dried tomato, garlic and basil sauce, fresh herbs, wild rocket	16.45
<b>Pizza</b>	
<b>Margarita pizza</b> mozzarella and tomato (VE) option available	15.95
<b>Pepperoni pizza</b> spicy pepperoni, chilli flakes	17.45

### Burgers

All served with sourdough beer bun, melted Gruyère cheese, tomato, onion, little gem lettuce, house pickles, burger relish, skin-on-fries

<b>Classic 7oz bacon cheeseburger</b>	18.45
<b>Southern-spiced chicken fillet burger</b>	18.45
<b>Ultimate 7oz dirty burger, pulled beef, streaky bacon</b>	21.95

### Sides

<b>Carrot, potato and truffle rosti</b> (V)	5.95
<b>Creamed spinach and leeks</b> (V)	4.45
<b>Maple and thyme roasted carrots</b> (V)	4.45
<b>Confit garlic mash potatoes</b>	4.45
<b>Beer-battered onion rings</b> (VE)	4.45
<b>Truffle and Parmesan fries</b>	5.45
<b>Mini Caesar salad</b>	4.45
<b>Pomegranate slaw</b> (V)	4.45
<b>House seasoned skin-on-fries</b> (VE)	4.45

### Salads

<b>Classic Caesar</b> little gem leaves, anchovies, sourdough croutons, streaky bacon, shaved Parmesan, traditional dressing, soft-boiled free-range egg	12.45
<b>Add chicken fillet</b>	4.95
<b>Add halloumi</b>	3.95
<b>Asian-inspired poke bowl</b> (VE) seasonal fresh veggies, roasted beetroot edamame beans, spinach, mango, red onion, pumpkin seeds, soy, coriander and sweet chilli dressing	14.45
<b>Add chicken fillet</b>	4.95
<b>Add halloumi</b>	3.95

(V) – Vegetarian (VE) – Vegan

\*There is an additional supplement charge for dishes marked with an '\*\*' when guests are dining as part of a dinner inclusive package.

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 ask for the allergen version of this menu and speak to a member of our team if you have any additional enquiries. A 10% 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. Crispy seared sesame-crusting tuna loin £5 supplement, 50-day aged 8oz Black Angus sirloin steak £10 supplement & 28oz Tomahawk steak for two £20 supplement. Your dinner inclusive package includes a starter, main and dessert from our main menu. Additional side dishes are not included and will therefore be billed separately, along with any dish supplement charges.



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calorie information