

## Sunday Lunch Sample Menu

### Starters

Cured mackerel & beetroot mille-feuille, pink grapefruit, chervil	6.50
Fennel & shitake agnolotti, king oyster mushroom, sage butter (v)	6.50
Ham hock terrine, piccalilli, sourdough	6.50

### Roasts

All served with Yorkshire pudding, roast potatoes, vegetables & gravy

Rare rump of Ruby Red beef, red wine & beef shin ragu	14.50
Cider braised pork belly of Old Spot, black pudding fritter, scratchings	14.00
Slow roasted Somerset lamb shoulder, braised lamb neck salsa verde bonbon	14.00
Butternut squash, courgette, cashew & almond loaf, wild mushroom & rosemary gravy (v) (vg)	13.50
Cauliflower cheese (per person)	2.50
Children's portions of all roasts are available	7.50
Cod, prawn & squid chowder, braised cabbage, garden greens	16.00

### Sides

Roast potatoes 1.50   Yorkshire pudding 0.50   Wilted greens 3.00

### Desserts

Apple, pear & ginger crumble, crème Anglaise	6.50
Guernsey junket, black treacle granola, Cheddar Valley strawberries	6.50
Baked dark chocolate & almond torte, vanilla ice cream	6.50
Affogato; double espresso over vanilla ice cream	5.50

Have you seen our new menus? Please visit our website [www.thelockupbristol.com](http://www.thelockupbristol.com)

*A discretionary 10% service charge will be added to parties of 5 and over.*

Please inform us of any allergies or dietary requirements.

We are happy to talk you through any of the dishes.