Locks Restaurant Group Evening Menu 2017

Locks

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group evening menus
The menu shown below is a sample.

Our group menus are subject to change on a weekly basis.

The group lunch menu is available to parties of 10 or more.

€48

group evening menu

Sourdough, Homemade Trout & Dillisk Butter

to start

Chilled Pea & Lettuce Soup, Dressed Castletownbere Crab

Pickled Ox Tongue, Jerusalem Artichoke, Mustard, Watercress

Ceviche of Sea Bream, Mussels A La Grecque, Fennel, Oyster

to follow

Cod, Creamed Cauliflower, Leek, Langoustine, Buttermilk
Aged Castlemine Farm Hogget Shoulder, Rump, Violet Artichoke, Smoked Ricotta, Garlic Leaf

Rabbit Saddle, Young Carrots, Spring Radishes & Apple

(Sides to share with main courses are included in all our group menus)

to finish

Roasted Pineapple, Rum & Raisin, Toasted Coconut Ice Cream

Rhubarb & Stem Ginger Custard, Rhubarb and Cherry Blossom Granita

Coolattin Cheddar, Fourme D’Ambert, Homemade Crackers (£2 Suppl.)

We work with all 14 allergens on a daily basis - Please notify a member of staff if you have any allergies or intolerances.

Opening Hours

Tuesday, Wednesday & Thursday:

5.30pm - 9.30pm
Friday & Saturday:

12.30pm – 2.30pm & 5.30pm – 9.30pm

Sunday:

12pm – 4pm