Locks Restaurant Group Evening Menu 2017

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
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