Locks Restaurant Group Lunch Menu 2017

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group lunch menu
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.

€35

Sourdough, Homemade Trout & Dillisk Butter

to start

Pea & Lettuce Soup, Dressed Crab

Ceviche of Sea Bream, Avocado, Lemon & Horseradish

Crispy Pigs Trotter, Lardo, Smoked Eel, Apple & Endive

to follow

Crisp Hens Egg, Purple Sprouting Broccoli, Hazelnut

Organic Salmon, Creamed Cauliflower, Leeks, Cockles, Samphire, Buttermilk

Aged Castlemine Farm Lamb Shoulder, Violet Artichoke, Smoked Ricotta, Garlic Leaf
(Sides to share with main courses are included in all our group menus)

to finish

Rhubarb Cheesecake, Lovage Ice Cream

Liquorice Tart, Salt Caramel Ice Cream

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.
<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>12.30pm - 2.30pm &amp; 5.30pm - 9.30pm</td>
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<tr>
<td>Sunday:</td>
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<td>12pm - 4pm</td>
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