

2017

Locks Restaurant Market Menu 2017

Locks

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locks

1 WINDSOR TERRACE

1 WINDSOR TERRACE, PORTOBELLO

(01) 416 3655

ENQUIRIES@LOCKSRESTAURANT.IE



2



17:30



The Menu at Locks 1 Windsor Terrace will be
constantly updating with new dishes. The
wine and
bar list are carefully put together to
complement our food
and offer diners great choices that don't
break the bank.

All Menus are samples.

Market Menu:

Tuesday & Wednesday from 5.30pm onwards.

Thursdays, Fridays & Saturdays from 5.30pm
until 6.45pm.

market menu

2 courses for €28 or 3 for €34

snacks

Sourdough, Homemade Trout & Dillisk Butter €3

Whipped Chicken Liver, Celery & Grapes €6

Nocellara Olives €3

- 2 courses for €28 or 3 for €34 -

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

Rabbit Saddle, Young Carrots, Spring Radishes & Apple
Blossom, Creamed Cauliflower, Leek, Langoustine, Buttermilk
Aged Castlemine Farm Hogget Shoulder, Rump, Violet Artichoke, Smoked
Ricotta, Garlic Leaf

on the side €3.50/each

Champ / Purple Sprouting Broccoli & Hazelnut /
Pink Fir Potatoes, Parsley & Garlic Butter

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

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

	Locks Restaurant
Opening Hours	1 Windsor Terrace,
Tuesday, Wednesday & Thursday:	Portobello,
5.30pm - 9.30pm	Dublin 8
Friday & Saturday:	(01) 416 3655
12.30pm - 2.30pm & 5.30pm - 9.30pm	ENQUIRIES@LOCKSRESTAU
Sunday:	
12pm - 4pm	