Guinness Six Nations – England v Ireland Saturday 9th March

The Lock Menu

Smoked Chalk Stream Trout and Green Onion Tart with Olive Crumb

Chickpea and Green Onion Tart with Olive Crumb (gf,df,ve)

Country Terrine of Chicken and Pork Apricots, mustard and fennel mayonnaise with dill pickles

Marinated Baby Artichokes with Trompette Mushrooms and Pickles (gf,df,ve)

Fillet of Hereford Beef with White Onion and Truffle Puree, Beef Fat Brioche, Hermitage Jus Green bean, pastrami, and parmesan salad

Roast Cauliflower, Caramelised Cauliflower Cream, Spiced Caper and Raisin Dressing (gf,df,ve)

Milk Chocolate and Irish Cream Delice with Orange Cake, Orange Gel, Chantilly, Segments and Confit and White Chocolate Creameaux

> Keens Cheddar, Tunworth, Cashel Blue Artisan biscuits, balsamic onions, olde English chutney, glazed figs, grapes

Please note the menu is subject to change



KEITH PROWSE