

MENU



Social Eating

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| Padron peppers (V) (VG) | 5 |
| Beetroot tahini, flatbread (V) | 4 |
| Hummus, flatbread (V) | 4 |
| Chicken wings - BBQ or hot | 7 |
| Halloumi & quinoa fries, beetroot mayo (V) | 6.5 |
| Nachos - melted cheese, salsa, guacamole, jalapeños, sour cream (V) | 8 |
| Grilled squid, chilli, lime, coriander | 7 |
| Blue cheese & fennel arancini, beetroot ketchup (V) | 7 |
| Confit duck pastilla, apricot, almonds, tzatziki | 8 |
| Wild mushroom pastilla, preserved lemon aioli (V) | 7 |
| Merguez sausage, roasted tomato, crispy onions | 7 |
| Iberico ham & manchego croquettes, basil aioli | 7 |

Toasties

Add fries £2 / Add sweet potato £3.5 / Add jalapeño & cheese fries £4

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| Club - turkey, Serrano ham, Montgomery cheddar, mustard, tomato, iceberg | 8 |
| Deli - pastrami, smoked beef, Emmental, pickles, sauerkraut | 8 |
| 3 Cheese - buffalo mozzarella, goats cheese, smoked cheese, red onion, aubergine, red pepper (V) | 8 |
| Steak - seared steak, mushroom duxelle, fried crunchy onions, hot mustard | 9 |

Fresh Salads

Beetroot tahini, artichokes, chargrilled broccoli, chickpea cous cous, goji, pomegranate molasses, lemon dressing (V) (VG) 11

Add chicken or halloumi - £3

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| Sesame crusted fresh tuna steak, quinoa, tobiko wasabi, sugar snaps, avocado yuzu puree, edamame beans, seaweed, cashews, sweet ponzu (V) | 14 |
| Chicken caesar - iceberg, Parmesan, anchovies, croutons, caesar dressing | 11 |
| Hot smoked salmon, spinach, sun-dried tomato, padron pepper, tabbouleh, fresh lemon dressing | 13 |

Burgers

Add fries £2 / add sweet potato £3.5 / Add jalapeño & cheese fries £4

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| Lockhouse burger - beef patty, American cheese, lettuce, pickles, onion, relish | 8.5 |
| Locked & loaded - double beef patty, American cheese, double Wiltshire bacon, lettuce, pickles, onion, relish | 11 |
| Cockhouse - crispy coated buttermilk chicken breast, sriracha mayo, pickled slaw | 9.5 |
| Jerk - jerk spiced fried chicken breast, guacamole, slaw, mango salsa, jalapeños | 9.5 |
| Lamb burger - lamb patty, merguez sausage, tzatziki, red peppers, rocket | 9.5 |
| Pork belly - roasted pork belly, apple slaw, pickles, mushroom ketchup | 9.5 |
| Halloumi burger - halloumi, beetroot tahini, roasted red pepper salsa, aubergine, Portobello mushroom (V) | 9 |
| Tuna - grilled fresh tuna steak, smashed yuzu avocado, asian slaw, sriracha | 13 |

Extras - American cheese, halloumi, bacon, slaw - £2 / Extra patty - £3

Mains

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| Rotisserie chicken, fries, gem - 1/4 or 1/2. Choose your sauce : BBQ / Hot / Chimichurri | 9/16 |
| 10oz rump steak, fries, bone marrow butter | 15 |
| Potato & lentil wrap, hummus, harissa, pickles, salad (V) (VG) | 10 |
| Slow cooked lamb wrap, tzatziki, hummus, harissa, pickles, salad | 12 |
| Scallop & king prawn stir fry | 12 |

Sides

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| Fries | 3 |
| Sweet potato fries (V) (VG) | 4.5 |
| Jalapeño & cheese fries (V) | 5 |
| House salad (V) (VG) | 4 |
| Rocket & Parmesan salad (V) | 4 |

WINE & COCKTAILS



Sparkling

All: £22 btl | Only Prosecco by the glass £5 125ml

Le Dolci Colline Prosecco Spumante Brut - Italy
Lively bubbles with baked apple and ripe pears

Mirame Cava Brut - Spain
Stylish Cava with elegant finesse and floral aromas

Gavi Spumante Brut 'La Battistina' - Italy
Dry and delicate with citrus and jasmine

White

All: £22 btl | £7.60 250ml | £5.40 175ml

Silver Myn Sauvignon Blanc - South Africa
Fresh and zesty flavours of lime and gooseberry

Vinazza Garganega Pinot Grigio - Italy
Crisp and citrusy Pinot with a lemony finish

Murviedro Fauno Viura - Spain
Fom Southern Spain, packed with melon flavour

Percheron Chenin Blanc Viognier - South Africa
A Cape wine with aromas of ripe apricot and peach

Picpoul de Pinet Carte Noire - France
Favours of ripe melon and crunchy green apple

Rosé

All: £22 btl | £7.60 250ml | £5.40 175ml

Domaine de L'Olibet Cinsault Rosé - France
Fresh crushed berry flavours make for an elegant rosé

Another Story White Zinfandel Rosé - USA
Off-dry with luscious strawberries and cream

Red

All: £22 btl | £7.60 250ml | £5.40 175ml

El Viejo del Valle Pinot Noir - Chile
Delicate strawberries with a savoury undertone

Benjamin Malbec - Argentina
Deep and bold with moreish mocha and wild violets

Bellefontaine Merlot - France
Soft and plummy with a smooth like satin texture

Vega Piedra Rioja Tinto - Spain
Juicy and moreish with a lick of vanilla

False Bay "Bush Vine" Pinotage - South Africa
Youthful, vibrant and fruity with subtle earthy notes

125ml Available on selected wines

Blueberry Mojito - £8

El Dorado 3yo Rum, fresh blueberries,
fresh lime, sugar, soda

Rhubarb Smash - £9

Rhubarb Warner Edwards, fresh rhubarb,
rhubarb bitters, rhubarb sugar, fresh lemon,
Double Dutch Watermelon & Cucumber Tonic

Aint That Peachy - £8

Four Roses Bourbon, peach,
fresh mint, sugar

Skull F*cker - £10

El Dorado 3yo Rum, Goslings Dark Rum,
Overproof Rum, prickly pear, watermelon,
rose, orgeat, passion fruit, fresh lime, fire

Express Yourself - £9

Belvedere Vodka, Mr Blacks,
butterscotch, espresso

Porn Star - £9.5

Cariel Vodka, passion fruit,
vanilla sugar, prosecco

Raspberry Sherbet - £9

Marylebone Gin, fresh raspberry,
lemon sherbet

New Woo Woo - £9

Beefeater Gin, dry peach, cranberry,
hibiscus, prosecco

Melon Margarita - £8

Ocho Tequila, Melonada, fresh melon,
fresh lime, agave

Fig & Fudge Old Fashioned - £9

Fig Infused Starward Whisky,
Angostura & Orange Bitters, fudge

Breakfast Martini - £8.5

Beefeater Gin, orange marmalade,
pink grapefruit juice, fresh lemon, sugar

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leaving do's or just because!

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