2017

Locks Restaurant Group Lunch Menu 2017

Locks

Follow this and additional works at: http://arrow.dit.ie/menus21c

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

Recommended Citation
http://arrow.dit.ie/menus21c/195

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
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.
12.30pm – 2.30pm & 5.30pm – 9.30pm

Sunday:

12pm – 4pm