

The Locke Bar

STARTERS

HOMEMADE SOUP OF THE DAY (V)€8

With homemade soda bread

LISCANNOR BAY SEAFOOD

CHOWDER.....€10.5

With homemade soda bread

LOADED POTATO SKINS.....€12

Crispy potato skins with a cheddar, bacon & scallion filling. Topped with sour cream & chives.

FRESH "BURATA DI BUFALA" (V)€12

With heirloom tomatoes, fresh basil, pesto genovese, sweet balsamic & sourdough crostini

LOCKE CHICKEN BLASTS.....€12

Chicken, cheese, red onion & spicy buffalo sauce in filo pastry with celery & blue cheese dressing

SALADS

CHICKEN CAESAR €17.5

Herb-marinated chicken, coslettuce, aged Parmesan, croutons, diced bacon & caesar dressing

WARM GOATS CHEESE & PEAR (V)..... €18

Poached pears, candied pecans, tomato, red onion, carrot, mixed leaves & french dressing

SMOKED SALMON & AVOCADO (V)(C) €18

Mixed leaves, capers, red onion, tomato, grated carrot & french dressing

PRAWN PIL PIL.....€13

Garlic chilli oil & rustic bread

SPICY BUFFALO CHICKEN WINGS

small €12

Crunchy celery & blue cheese dressing large €17.5

BEEF NACHOS (C)

Beef chilli, sour cream, guacamole, small €11.5

jalapeños & pouring cheese large €17.5

VEGETARIAN NACHOS (V)(C)

small €10.5

Sour cream, guacamole, jalapeños & pouring cheese large €15.5

ACHILL ISLAND OYSTERS

1/2 doz. €16

Au naturale, Tabasco, lemon & homemade brown bread

doz. €28

THE MAIN EVENT

THE CHEESEBURGER€18

Caramelised onions, lettuce, Locke house burger sauce & fries - **Add bacon+ €2**

FRIED CHICKEN BURGER€18

Lettuce, red onions, Locke burger sauce, with fries - **Add bacon + €2**

DRY AGED STEAKS

Served with roast tomato, onion rings, pepper sauce & choice of potato

10oz Rib Eye €34 8oz Fillet €37

AROI YELLOW CURRY€18.5

With courgettes, cherry tomato & green beans, served with rice & poppadom

-Add chicken + €4 - Add prawns + €5

STEAK AND ALE PIE€20

Topped with puff pastry. Served with chips, mushy peas & a red wine gravy

THE LOCKE PARM.....€23.5

Panko-coated chicken breast, topped with slow-cooked marinara, mozzarella and Parmesan. Served with house tossed salad and fries.

HALF-ROAST DUCK.....€25

Served with a herb-infused mash potato, green beans, red cabbage and a red wine orange sauce.

GRILLED FILLET OF PLAICE (C) €26

Steamed greens, roast garlic gratin potato

PLEASE ASK YOUR SERVER FOR OUR FRESH FISH SPECIAL OF THE DAY

DESSERT

SELECTION OF HOMEMADE ICE CREAM (C) €7.5

CLASSIC CRÈME BRÛLÉE (C) €8.5

Vanilla infused custard & caramelised sugar

WARM HOMEMADE STICKY TOFFEE PUDDING €8.5

Salted caramel ice-cream & toffee sauce

WARM HOMEMADE TRADITIONAL APPLE PIE €8.5

Apple Pie, Custard & fresh cream

HOMEMADE TIRAMISU €8.5

Lady fingers soaked in espresso and liqueur layered with creamy mascarpone cheese

WARM CHOCOLATE FONDANT €8.5

Whipped mascarpone, raspberry coulis

MOLL'S

FISH & CHIPS €20

Treaty City pale ale batter, tartar sauce, mushy peas & fries

PANKO-CRUMBED SCAMPI & CHIPS €21

Mushy peas, tartar sauce & fries

FISH TACOS €18.5

Beer Battered Hake, Chipotle mayo, Herb mayo, House Salsa, Moll's slaw, fresh lime served with chips

SHRIMP TACOS €18.5

Panko Crumbed Prawns, Chipotle mayo, Herb mayo, House Salsa, Moll's slaw, fresh lime served with chips

CHILLED SEAFOOD PLATTER €32

Smoked mackerel, oysters (2), smoked salmon, fresh salmon, crab crostini, prawn cocktail, tossed salad, homemade brown bread

ON THE SIDE

Fries (V)(C) €4.5

Creamy mash (V)(C) €4.5

Garlic bread (V) €4.5

Mixed salad (V)(C) €4.5

Rice (V)(C) €4.5

Seasonal vegetables (V)(C) €5

Onion rings (V) €5

Gratin potato (V)(C) €5



SCAN THE QR CODE FOR OUR WEBSITE WITH FURTHER ALLERGEN PROFILE. OUR MEAT IS 100% IRISH & FRESH SEASONAL INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE. FRESH HERBS ARE GROWN ON OUR BALCONY GARDEN. (C) - COELIAC FRIENDLY (V) - VEGETARIAN