

MEDLOCK CANTEEN

MEDLOCK MARTINIS (Spring)

1. Pod Vodka, Pineau Des Charentes, dill, olive 9
2. Boatyard Gin, Dry vermouth, rhubarb, fennel seed 9

SNACKS

Sourdough, caramelised cauliflower butter	6
Olives	4

STARTERS

House pickle plate	4
Anchovies, lemon, olive oil	9
Croquettes - Alpine cheddar & black truffle	3 each
Duck rillettes	8
Chicken noodle soup	6
Roast chicken Ceasar salad, Parmesan, croutons	12/18
Mussels, cider, tarragon, cream	13/18

MAINS

Rotisserie chicken with jus	14/26
Cod, mussels, Buerre Blanc	14
Whole market fish	P.O.A.
Barbecued squash, lentils, salsa verde, goats curd	16
Heritage tomato panzanella salad	15
Battered hake, whitebait, warm tartare sauce	18
House butchered steak, jus (200g/500g)	22/45
Staff Dinner (limited availability)	10
Turkey schnitzel, duck egg, caper, salsa verde	18
Green eggs and ham	16

SIDES

French fries	6.5
50/50 brown butter mash potato	6.5
Butterhead salad, blue cheese, walnut	6.5
Roast carrots, honey, wholegrain mustard	6.5
Peas, leeks, parmesan cream	6.5
Asparagus, chopped egg	8
Fried Eggs (served all day)	4

SAUCES

Hot sauce	3
Chicken mayo	3
Truffle mayo	3
Aioli	3
Salsa verde	3
Peppercorn	3

DESSERT

Granny Smith and pistachio frangipane	8
Chocolate cremeux	8
Deep fried rhubarb pie and custard	8
Poached pear & elderflower trifle (for two)	12
Cheese plate	12

COFFEE/TEA

Bottomless	6
Db1 Espresso	2.5
Macchiato	3
Americano	3
Flat White	3.5
Latte/Cappuccino	3.7
Tea	3
Oat Milk	

WINE BTG

			125	500	750
DECENT	RED	Carignan - Juicy, soft	5	18	-
	WTE	Uni-Blanc - Dry, fresh	5	18	-
BETTER	RED	Claret - Smooth, silky	6	23	-
	WTE	Bordeaux - Expressive, aromatic Sauvignon	6	23	-
	ROS	Bordeaux - Delicate, refreshing merlot	6	23	-
BEST	RED	Cahors Malbec - Intense, full	8	-	35
	WTE	Muscadet sur lie - Racey, crisp	8	-	35
	SPK	Crement d'Alsace - Bright, bubbly pinot blanc	9	-	39

Please see drinks menu for cellar selection

Please inform your server of any allergies or intolerances.
Service charge is a discretionary 12.5%