

DAYTIME MENU

9AM/4PM



SUNDAY ROASTS

CHICKEN, BEEF OR NUT-ROAST 11

Served with asparagus, parsnips, roast potatoes, peas, Yorkshire pudding and carrot & swede mash.

Served from 1pm-6pm

BRUNCH

SERVED 9 TILL 4

THE LOCK AND KEY 8.5
2 x Pork and Leek Sausages, 2 x Rashers of smoked back Bacon, 2 x free range eggs, tomatoes, seasoned mushrooms, baked beans, smoky home fries and 2 slices of toast (Sourdough or Granary)

THE VEGETARIAN (V) 7.5
Grilled halloumi, 2 x free range eggs, grilled asparagus spears, tomatoes, seasoned mushrooms, baked beans, smoky home fries and 2 slices of toast (Sourdough or Granary)

TOASTED BREAKFAST SANDWICHES 4
Choice of Sausage, Bacon or Eggs on toasted granary or sourdough bread (80p for additional items)

THE CONTINENTAL 6.5
French toast, croissant, seasonal fruits, ham, brie and maple syrup - served with choice of Eager juice

EGGS ROYALE 7
Smoked salmon and 2 x poached eggs, served on a bagel with homemade Hollandaise sauce and garnish

EGGS BENEDICT 6.5
Ham and 2 x poached eggs, served on a bagel with homemade Hollandaise sauce and garnish

EGGS AND AVOCADO (V) 6.5
2 x (poached, fried or scrambled) eggs on smashed avocado, served on a toasted bread. Please choose from the following; pesto, balsamic glaze, tabasco or chilli flakes

HOUSE OMELETTE 7
Filled with bacon, mushroom and a choice of the following; chicken or sausage - served with cherry tomatoes in a balsamic glaze

PANCAKE STACKS 6.5
American style pancakes with your choice of:

- Banana, raspberries, blueberry puree with white chocolate sauce and maple syrup. (V)
- Blueberries, streaky bacon and maple syrup

ACAI BOWL (V) (VV) 6
Acai blueberry super conserve, blueberry & raspberry stevia, almond milk, frozen mixed fruits, served with granola and chia seeds

VEGAN OVERNIGHT OATS BOWL (V) (VV) 4
Cacao powder, chia seeds, cinnamon, banana, almond milk & oats. Flax seed and fresh fruit garnish - maple syrup optional

SALADS

THE SUMMER SALAD 6
Leafy salad, tomato, mixed peppers, avocado and cucumber with a balsamic dressing served with diced chicken

THE PINEAPPLE VEGAN (V) (VV) 6
Pineapple, olive oil, lemon juice, tabasco, mint, tomatoes & fresh sliced red onions

CLUB SANDWICH 6.5
Chicken, bacon, tomato with mayonnaise; served on toasted granary bread

MAPLE GRILLED CHEESE SANDWICH (V) 6
Cheddar, buffalo mozzarella, red onion chutney, maple syrup served on granary bread

THE VEGGIE BRIOCHE (V) 6
Halloumi, sun-dried tomatoes and red onion chutney; served on a brioche bun

THE ITALIAN JOB 6.5
Penne pasta, feta, pine nuts, spinach & cream sauce

SANDWICHES

ALL SERVED WITH SIDE SALAD - ADD HOME FRIES FOR £2

PASTA

HOT DRINKS

ESPRESSO 2
LATTE 2.2
AMERICANO 2.2
CAPPUCCINO 2.8
MOCHA 2.8
Make it an iced coffee for an extra 20p

HOT CHOCOLATE Add marshmallows and cream for 20p 2.6
ENGLISH BREAKFAST TEA 2.2
EARL GREY TEA 2.2
PEPPERMINT TEA 2.2
MASALA CHAI 2.2
LUNG CHING GREEN TEA 2.3
BLUEBERRY ROOIBOS 2.3

SOFT DRINKS

TONICS (FRANKLIN AND SON'S) 1.75
Indian / Light
Sicilian Lemon
Ginger Beer
Ginger Ale
Soda Water

WATER 1.75
Aqua Panna
San Pellegrino

EAGER JUICES 2
Orange
Apple
Cranberry
Pineapple
Pink Grapefruit
Tomato

MILKSHAKES

STRAWBERRIES & CREAM MILKSHAKE 3.5
NUTELLA MILKSHAKE 3.5

SMOOTHIES

VERY BERRY YOGHURT SMOOTHIE 3
Greek yoghurt, blackberries, blueberries, banana with sunflower seeds

MORNING RECHARGE SMOOTHIE 4
Strawberries, raspberries, coconut water, almond milk, honey syrup and chia seeds

GREEN GIANT SMOOTHIE 3.5
Banana, spinach, Eager apple juice & fresh lime

Please let us know of any dietary requirements such as gluten free or vegan, and we will do our best to accommodate your needs. Not all of the ingredients used in our recipes are stated on this menu and our kitchen does handle nuts, seeds, dairy and shellfish, therefore we cannot guarantee any of our dishes are free of allergens.

www.lockandkeyhotels.com | [f](#) lockandkeyhotels [t](#) lockandkeyhotel [i](#) lockandkeyliverpool

www.lockandkeyhotels.com

EVENING MENU

4PM/
MIDNIGHT



COCKTAILS

QUINCE SPRITZ Whitley Neill Quince, St Germain elderflower liqueur & prosecco	7	LOCKSMITH Chairman's Reserve spiced, Cranes cranberry liqueur & St Germain elderflower liqueur	7	YALE JNR Stolichnaya vanilla, fresh passionfruit, passionfruit syrup & milk	7
RHUBARB & CUSTARD DELIGHT Whitley Neill, Gabriel Boudier rhubarb liqueur, Eager apple juice, rhubarb syrup and custard syrup	7	KINGS MOJITO Plantation 3 star, Kings ginger liqueur, gomme, fresh oranges, fresh lime and Franklin & Sons soda water	7	RUBY PORT SANGRIA Martins de Sa' Ruby port, Eager orange juice, lemonade & fresh fruits	6

ALL CLASSICS AVAILABLE UPON REQUEST

WINE

RED	WHITE	ROSE	FIZZ
LOUIS ESCHENAUER MERLOT France 3.75 / 4.75 / 16	PINOT GRIGIO 'COLLINE PESCARESI' Italy 3.75 / 4.75 / 16	VILLA ROSELLA ROSE ZINFANDEL Italy 3.75 / 4.75 / 16	SANTA LORRETTA PROSECCO Italy 5 / 20
EL NINO RIOJA Spain 4.5 / 5.5 / 18	GOYENECHEA CHARDONNAY Argentina 3.75 / 4.75 / 17	BOTTER PINOT GRIGIO ROASATO Italy 4 / 5 / 18	PORT
MONTANES MALBEC Argentina 4.5 / 5.75 / 19	LAWSON'S DRY HILLS SAUVIGNON BLANC New Zealand 6 / 7.25 / 24		MARTINS DE SA White, Rose, Tawny or Ruby 3.30
BOUNDARY HUT PINOT NOIR New Zealand 5 / 6.5 / 22			SHERRY
ASS KICKER SHIRAZ Australia 5 / 6.5 / 22			LUSTAU Fino, Oloroso, Amontillado 3.05

BEERS

TSINGTAO China Pilsner, 4.7% 3.8	GOOSE ISLAND HONKERS USA English Style Bitter, 4.3% 4.25	LOVE LANE Liverpool Pale Ale, 4.5% 4.5	CRANES RASPBERRY & POMEGRANATE CIDER UK Cider, 4% 4.5
MORITZ Spain Pale Pilsner, 5.4% 4	MAD HATTER TOXTETH IPA Liverpool Indian Pale Ale, 6.5% 4.75	PACIFICO Mexico Mexican Pilsner, 4.5% 4.25	

BAR SNACKS

4PM-MIDNIGHT

ASK FOR THE HOT DISH OF THE WEEK	MOROCCAN SPICED HUMMUS WITH TOAST (V) (V V) 4	BREAD WITH OIL AND BALSAMIC VINEGAR (V) 2
ANTIPASTO (an assortment of meats, cheeses, olives and bread with oil and chutney) 7	HOME FRIES WITH PAPRIKA MAYONNAISE SIDE 3	POPCORN OF THE WEEK (V) 2
	MARINATED OLIVES (V) 3	DRY ROASTED PEANUTS (V) 1.5

Please let us know of any dietary requirements such as gluten free or vegan, and we will do our best to accommodate your needs. Not all of the ingredients used in our recipes are stated on this menu and our kitchen does handle nuts, seeds, dairy and shellfish, therefore we cannot guarantee any of our dishes are free of allergens.

f lockandkeyhotels lockandkeyhotel lockandkeyliverpool

www.lockandkeyhotels.com