

THE LOCKS

BAR & RESTAURANT

Looking out at our surroundings it is easy to see why we chose **'THE LOCKS'** as the name for our Bar and Restaurant.

From the early 1800s to the late 1950s cargoes have been transhipped to and from various destinations all over the world, through the locks you can see here at the Ellesmere Port docks.

Before the Manchester Ship Canal was built in the late 1890s masted ships entered the docks through the river lock which was known as Nicholls' lock after it's first gateman W. Nicholls.

The Holiday Inn was built in 1995 but it wasn't the first hotel on this site. The original hotel was finished in 1801 and was named the Canal Tavern Inn. With gardens, bathing huts and shooting butts the hotel was used by passengers on the steam packets from Liverpool to Chester.

The Inn was finally demolished in 1840 to make way for the new dock complex which included warehousing for the vast influx of goods coming to the North West from as far away as the West Indies, Africa and Russia.

So relax in our contemporary surroundings, choose some delicious items from our menu and watch the boats making their journey along our historic canal.



HOT BEVERAGES

COFFEE

	regular	large
Cappuccino	2.70	3.00
Latte	2.70	3.00
Americano	2.70	3.00
Espresso	2.20	2.50
Flat White	2.70	3.00

Try adding a syrup only 30p
Vanilla, Hazelnut, Cinnamon

HOT CHOCOLATE

	2.90	3.20
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BLACK TEAS

	2.50
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English Breakfast
Earl Grey
Darjeeling

GREEN TEAS

	2.50
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Lemon
Jasmine

HERBAL TEA

	2.50
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Camomile
Peppermint

Afternoon Tea

Served daily noon to five in the afternoon

Traditional Afternoon Tea 12.95

Choice of endless Twining tea or Matthew Algie coffee
Carefully chosen finger sandwiches
Selection of sweet creations
Sultana scones clotted cream and strawberry preserve

Prosecco Afternoon Tea 16.95

Add a touch of elegance to a traditional afternoon tea
with a glass of Italian Prosecco



Please ask if you fancy something that's not on the menu

BAR MENU

PANINIS

Our paninis are served with garnish and red onion slaw.

Chicken, bacon, mozzarella and barbeque sauce	6.95
Brie, cranberry and red onion	6.50
Baked ham, Dijon mustard and Cheddar cheese	6.95
Tuna and mozzarella melt	6.95

SANDWICHES

Our sandwiches are served on either thick white, multi-seed bloomer bread or tortilla wrap with a red onion slaw and crisps.

Chicken breast or baked ham With lettuce, tomato, cucumber and mayonnaise	6.25
Tuna, cucumber and rocket	5.95
Cheddar cheese and chive mayonnaise	5.95

GOURMET SANDWICHES

Our gourmet sandwiches are served on toasted ciabatta with red onion slaw and skinny fries

Minute steak, fried onions and Dijon mustard	11.95
Classic club sandwich Roast chicken breast, bacon, egg, rocket and mayonnaise	12.95

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SALADS

Caesar salad	10.25
Cos leaf, crunchy croutons, Parmesan and Caesar dressing	
With chicken breast	12.95
Smoked salmon and peppered guacamole salad	12.95

CURRIES

King prawn and spinach balti	13.95
Chicken and spinach balti	13.95
Mixed vegetable and red lentil	10.95

All served with mini Chotta naan and rice

Add lime pickle, mango chutney and poppadom for £1.95

STONE BAKED PIZZAS

Our ten inch pizzas are freshly prepared, cooked to order and topped with rocket leaves.

Locks (v)	10.95
Red onion, pepper, sweetcorn, mushrooms and mozzarella	
Pollo	12.50
Chicken breast, bacon, Parma ham, mozzarella and basil oil	
Hawaiian	11.75
Ham, mushroom, pineapple and mozzarella	
Diablo	12.50
Pepperoni, chicken, red onion, jalapeños, mozzarella and chilli sauce	

BURGERS

Our burgers made with prime steak mince and served on a toasted brioche bun with skinny fries and relish.

6oz "works burger"	13.95
Bacon, cheese and onion rings	
6oz "Big Cheese"	12.95
with cheddar cheese	
6oz "The classic"	11.95
simply chargrilled	
Butterflied chilli chicken fillet	13.95
Quorn and flat cap mushroom burger (v)	11.95

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LARGER PLATES

JW Lees Beer battered haddock Skinny fries, mushy peas, tartare sauce and lemon	13.95
Three egg omelette Served with skinny fries, mixed salad with tomato, cucumber, red onion, with a honey and mustard dressing	10.50
Choose two from the following fillings: Ham, chicken, cheese, mushrooms, peppers, tomato or onion	
Extra fillings 50p each	
Chargrilled 10oz gammon steak With fried egg, homemade chunky chips flat mushroom, tomato and watercress	14.95

SIDES

Classic Holiday Inn house salad	3.25
Seasonal vegetables	3.25
Skinny fries	3.25
Homemade chunky chips	3.25
Garlic ciabatta	3.25
Garlic ciabatta with cheese	3.25
Onion rings	3.25

DESSERTS

Warm chocolate brownie with a vanilla pod ice cream	6.50
Fresh strawberry meringue with crème Chantilly	6.50
Three British cheese plate celery, grapes, chutney and savoury biscuits	7.25
Sticky toffee pudding salted caramel ice cream	6.50
Tangy lemon posset with homemade shortbread	6.50
Freshly cut fruits soaked in a light fruit syrup	6.00

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QUAY

Carefully chosen Beer and Spirits.



BEER

Brooklyn (355ml) 5.2% New York, USA 4.20
Sweet malt. Hoppy & herbal



VODKA

Grey Goose (25ml) 40.0% France 4.60
Smooth, lingering aniseed flavour



GIN

Tanqueray (25ml) 43.1% Scotland 4.00
Packed with flavour beyond juniper



SCOTCH

Lagavulin 16 YO (25ml) 43.0% Islay 6.00
Big concentrated sweet spice



WHISKEY

Woodford Reserve (25ml) 43.2% Kentucky, USA 4.00
Honey, spice and leather



COGNAC

Remy Martin VSOP (25ml) 40.0% France 4.40
Sweet honey and vanilla oak

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CHAMPAGNE AND PROSECCO

Laurent-Perrier Brut France

Real finesse with apple and citrus

Bottle 55.00

Laurent-Perrier Rose France

Persistent bubbles like caramelised berries

Bottle 78.95

Prosecco Italy

Fresh, dry and soft

175ml 6.70 **Bottle 25.00**

WHITES

Chenin Blanc - Kudu Plains South Africa

Refreshing fresh citrus

175ml 4.00 250ml 5.70 **Bottle 17.00**

Chardonnay - The Paddock Australia

Abundance of lemon character

175ml 4.30 250ml 6.10 **Bottle 18.00**

Pinot Grigio - Chiaro Italy

Well balanced and elegant

175ml 4.30 250ml 6.10 **Bottle 18.00**

Sauvignon Blanc - Roundstone Bay New Zealand

Fresh and crisp. A classic Kiwi!

175ml 5.40 250ml 7.70 **Bottle 23.00**

Gavi - Neirano Italy

Distinct bittersweet honeysuckle sensation

Bottle 28.00

Sancerre AC - Domaine Millet France

Clean, crisp and satisfyingly herbaceous

Bottle 35.00

RED WINE

Pinotage - Kudu Plains South Africa

A full fruity nose

175ml 4.00 250ml 5.70 **Bottle 17.00**

Merlot - La Tenca Chile

Succulent and mouth-filling

175ml 4.30 250ml 6.10 **Bottle 18.00**

Shiraz - The Paddock Australia

Rich fruits, friendly and approachable

175ml 4.90 250ml 7.00 **Bottle 21.00**

Malbec - Los Haroldos Argentina

Rich and fruity with easy finish

175ml 5.20 250ml 7.40 **Bottle 22.00**

Everton Red - Brown Brothers Australia

Medium-bodied red wine with hints of oak

Bottle 28.00

Ch La Pervenche AC - Lalande de Pomerol France

Generous character with classic Bordeaux character

Bottle 34.00

ROSÉ WINE

Pinotage Rose - Wandering Bear South Africa

A simply delicious rosé

175ml 4.00 250ml 5.70 **Bottle 17.00**

Zinfandel Rose - The Bulletin USA

Bouquet of summer sweetness

175ml 4.50 250ml 6.40 **Bottle 19.00**

We offer a smaller measure of wine by the glass (125ml) please ask your server for details of the wines available and applicable prices. Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative. Unless stated the wines on this list have an average ABV content of between 9% and 15%. All prices include VAT at the current rate.



Holiday Inn[®]

A selection of vegetarian options are available on this menu, should you require any assistance please ask your server for details.

When ordering please let us know if you have any food allergies.

All weights stated are an approximate uncooked weight.

All prices are inclusive of VAT at current rate.