

EST. 2020

LOCKDOWN

BAR - RESTAURANT - EVENTS

Food

Loaded Salad Bowls



Hot Honey Chicken <i>high protein</i>	15.95
Grilled Halloumi v	14.95
Butternut Squash Bites vg	13.95
Hot Honey Chicken & Grilled Halloumi <i>the best of both!</i>	17.95

All served on quinoa with lollo lettuce, crunchy slaw, sweetcorn, cucumber, pomegranate, orange & our signature chipotle dressing

Smashed Burgers

on a toasted potato brioche bun

House	13.95
Two smashed beef patties, melted cheddar, pickled white onion & our house secret sauce	
Truffle	14.95
Two smashed beef patties, creamy raclette, crispy onions, sweet fig jam & black truffle mayo	
BBQ	14.45
Two smashed beef patties, melted cheddar, gherkins, white onion, lollo lettuce & smoky BBQ sauce	
Add an extra patty	2.95

Add fries to any burger: regular/spiced 4.95 | truffle 5.95

House Burgers

on a toasted potato brioche bun

Grilled Chicken Burger	13.95
Lollo lettuce, gherkins, red onion & our house secret sauce	
Fried Chicken Burger	14.45
Fried chicken fillets, lollo lettuce, gherkins, amarillo chilli jam & buttermilk herb ranch sauce	
Grilled Halloumi Burger v	11.95
Lollo lettuce, tomato, red onion, red roasted peppers, jalapeño houmous & amarillo chilli jam	

Chicken Tenders

Chicken Tenders <i>our bestseller</i>	9.95
Choose from: tenders in fiery hot buffalo sauce & a buttermilk herb ranch dip or plain with a smoky BBQ sauce dip	
Tenders Meal	14.95
Served with skin on fries, our homemade crunchy slaw & a choice of dip	
Upgrade to truffle parmesan fries	1.00

For The Table

designed to share

The House Platter	19.95
Chicken tenders, halloumi strips & onion rings	
The Veggie Platter v	19.95
Sweetcorn ribs, halloumi strips & fresh guacamole with paprika nachos	

Food

Fully Loaded Wraps

Grilled Chicken	Grilled Halloumi v	Grilled Chicken & Halloumi
13.95	12.95	14.95

Packed with guacamole, sweetcorn, cucumber, homemade crunchy slaw, amarillo chilli jam & buttermilk herb ranch sauce - all wrapped in a soft tortilla & toasted until golden

Sides

Grilled Halloumi Strips v	6.95
With amarillo chilli jam	
Fresh Guacamole vg	7.45
With paprika nachos	
Sweetcorn Ribs & dip vg	7.45
Seasoned with our house spice	
Butternut Squash Bites vg	6.95
With a choice of dip	
Crispy Onion Rings vg	4.95
With a choice of dip	
Skin On Fries vg	4.95
Regular or spiced	
Truffle Parmesan Skin On Fries	5.95

Children's

Chicken Tenders	7.95
Smashed Burger	7.95
Single patty burger with cheddar	
Halloumi Strips v	7.95
All served with skin on fries & crudité's	

Dips

House Secret Sauce v	
Honey Chipotle BBQ v	
Buttermilk Herb Ranch v	
Amarillo Chilli Jam vg	
Fiery Buffalo Hot Sauce vg	
Black Truffle Mayo v	
Smoky BBQ vg	1.50



A 7.5% discretionary service charge will be added to your bill, and 100% of this goes directly to our team. Please ask a member of staff for allergen information. Allergen sheets are available.

Wine

Sparkling

	125ml	1/2 btl	bottle
DE PRÓ COMTATS, CATALUNYA Cava Brut NV <i>Pear & lemon bubbles</i>	9	-	41
MOLMENTI & CELOT FRIULI, ITALY Prosecco, extra dry <i>Extra light & fresh</i>	11	-	43
MOLMENTI & CELOT ROSÉ FRIULI, ITALY Rosé Prosecco <i>Silky, elegant & refreshing</i>	11	-	43
BILLECART SALMON CHAMPAGNE, FRANCE Brut Reserve Champagne <i>Delicate fruit flavours</i>	-	-	120

White

	175ml	250ml	bottle
HOUSE WHITE Please ask at the bar for details <i>Our house wines are from small producers and are subject to change</i>	8	10	29
VILLA DI MARE SICILY, ITALY Pinot Grigio <i>Crisp pear & lemon</i>	9	11	32
MOULIN DE GASSAC LANGUEDOC, FRANCE Picpoul <i>Clean melon & citrus</i>	11	14	41
CAYTHORPE MARLBOROUGH, NEW ZEALAND Sauvignon Blanc <i>Dry gooseberries & herbs</i>	11	14	41
MACON VILLAGES BURGUNDY, FRANCE Chardonnay <i>Golden, fruity & light</i>	13	16	47

Wine

Rosé & Orange

175ml | 250ml | bottle

HOUSE ROSÉ

8 | 10 | 29

Please ask at the bar for details

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LA SOURCE RESERVE

9 | 11 | 32

PAYS D'OC, FRANCE | Cinsault Grenache

Strawberry, melon & citrus

PRATSCH

12 | 15 | 43

AUSTRIA | Zweigelt

Sweet berries & melon

SARRINS

- | - | 50

PROVENCE, FRANCE | Mourvèdre, Cinsault, Merlot

Fresh, floral & fruity

CHÂTEAU DE JAU

10 | 13 | 38

LANGUEDOC, FRANCE | Chardonnay

Exotic, fruity orange

Red

175ml | 250ml | bottle

HOUSE RED

8 | 10 | 29

Please ask at the bar for details

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PIERRES DOREES

9 | 12 | 34

LANGUEDOC, FRANCE | Pinot Noir

Vibrant & medium bodied

MOULIN DE GASSAC

9 | 12 | 34

LANGUEDOC, FRANCE | Merlot

Summer berries & spice

FONCALIEU ENSEDUNE

10 | 13 | 37

LANGUEDOC, FRANCE | Malbec

Cherry, liquorice & spice

FONDO ANTICO

13 | 16 | 46

SICILY, ITALY | Nero d'avola

Full bodied & juicy

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Cocktails



Daisy 11
Ketel One Vodka, St Germain,
Lemon & Elderflower



Caramel Pineapple Sour 12
Sailor Jerry Spiced Rum,
Homemade Grilled Pineapple
Syrup, Lemon Juice & Aquafaba



Avant-garde 11
Courvoisier Cognac, Salted
Caramel Syrup & Orange Bitters



Garden Smoke 12
La Vida Mezcal, Apple Liqueur,
Homemade Lemon Sherbert,
Sugar, Lime & Cucumber



Candied Pear 12
Ketel One Vodka, Toffee Liqueur,
Apple Juice, Lemon Juice, Pear
Syrup



Fraise Fizz 11
Beefeater Strawberry Gin, Fraise
Debois, Strawberry Puree, Lemon
Juice, Sugar, Aquafaba & Prosecco



Spice of Eden 11
Jose Cuervo, Chilli Infused
Tequila, Cointreau, Passion Fruit
Puree, Lime & Agave



Cherry Negroni 12
Tanqueray Gin, Cocchi Vermouth,
Campari, Amarena Cherry Syrup



Quietly Chaotic 11
Woodford Bourbon, Coffee,
Baileys, Sugar & Cinnamon

Classics

Looking for something classic? Just ask!

Spritz

The Classics

Aperol, Campari, St Germain
or Pimms

Violet Spritz

Blue Curacao, Ketel One Citron Vodka,
Grenadine, Prosecco & Lemonade

Sangria

A classic recipe with our house red wine

Riverside Spritz

Henricks gin, St Germain, Peycaud's bitters,
Prosecco, Soda & Cucumber

Limoncello Spritz

Limoncello, Prosecco, Soda, Lemon & Mint

White Sangria

A twist; made with sparkling white wine



All Spritzes

Glass 9.95 | Jug (4 servings) 33.95

Mocktails



Red Clover

8.45

Sipsmith Freeglider, Lemon,
Raspberry, Aquafaba & Sugar



Sweet Relief

8.45

Pineapple Juice, Lemon Juice,
Passion Fruit Puree & Sugar
Syrup



Jungle Fizz

8.45

Orange Juice, Lime Juice,
Aquafaba, Soda, Sugar Syrup,
Cucumber, Mint



Berry Burst

8.45

Raspberry Puree, Lime, Almond
Syrup & Orange Juice

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Craft Beer

PILSNER CZECH PILSNER Pillars gf v, 4% <i>Crisp, clean, refreshing. Packed with pine & citrus flavours</i>	6.70
HELLES HELLES LAGER Pillars v, 4.8% <i>Golden lager that's a clean, easy drinker filled with full-bodied flavour</i>	6.90
I COULD GET BETTER AT T*SCO FOR A QUID PALE ALE Pretty Decent, 4.5% <i>Juicy, and full of tropical flavours</i>	6.80
GUEST BEER & CIDER Seasonal <i>Ask at the bar for details of our guest tap</i>	-
JUPA JUICY PALE ALE The Five Points Brewery, 5.5% <i>Bold, juicy, citrus flavours with a very light bitterness</i>	7.10
CRAFTY APPLE CIDER The Real Al Co gf v, 4.5% <i>Juicy blend of 3 apples with butterscotch & toffee notes</i>	6.50

Low Alcohol

NIRVANA HELLES Bavarian Lager, Alcohol Free - 0.3% abv	4.95
NIRVANA IPA Indian Pale Ale, Alcohol Free - 0.5% abv	4.95
NIRVANA CLOUDY LEMONADE Cloudy Lemonade Lager, Alcohol Free - 0.2% abv	5.95

Support Local, Drink Local & Drink Fresh



Check out what's available from small batch Hopewell Brewery. Their beers are brewed freshly on our mezzanine at Lockdown City Island.

Soft Drinks & Snacks

Kombucha

Counter Culture Organic Kombucha Soda	4.95
Against the Current Rhubarb + Hibiscus	
Try Dry Citrus Yuzu	
Fruit Machine Learning Raspberry + Elderflower	

Sodas

Something & Nothing	3.95
Yuzu	
Hibiscus & Rose	
Cucumber	

Belu Water - 330ml

Still	2.95
Sparkling	2.95

Snacks

Nuts	2.95
Our gourmet nuts are available in Truffle & Pecorino, Rosemary or Rose Harris	
Crisps	2.60
Hand crafted artisan crisps by Made for Drink in a range of flavours	

Bottled Drinks

Coca Cola	3.75
Diet Coke	3.75
Coke Zero	3.75
Sprite	3.75

Juices

Cranberry	3.95
Pineapple	3.95
Apple	3.95
Orange	3.95
Grapefruit	3.95

Other/Mixers

Soda	2.50
Tonic Light Tonic	2.50
Ginger Beer	3.50
Ginger Ale	3.50

Events

Born out of the 2020 lockdown (when a community needed a good local more than ever), LOCKDOWN Bar & Restaurant started life as a humble grocery hub for the neighbours of City Island. Fast forward, and we've grown into the go-to neighbourhood spot for great food, proper drinks, and good times.

Expect East London craft beers on tap, cocktails worth talking about, and a flavour-packed menu that brings the comfort and the wow - from bold small plates to hearty mains and our legendary smashed burgers.



With a full calendar of music and events, the space is also available for exclusive hire.

Email: events@thelockdownbar.com

Scan: QR code for EAST x WEST events on Cliq

Follow us: [@thelockdownbar](https://www.instagram.com/thelockdownbar)



PLEASE REVIEW US ON GOOGLE

We're a local restaurant built on word-of-mouth and loyal guests like you. If you enjoyed your experience, a Google review truly helps us grow.

Thank you for being part of our story.

Wifi Username: TheLockdown Password: hostyourevent

Follow us: @thelockdownbar

You can also find us at:

Lockdown City Island, Hopewell Square, E14 0SY