

— EST. 2020 —

LOCKDOWN

BAR - RESTAURANT - EVENTS

Food

Loaded Salad Bowls



Hot Honey Chicken <i>high protein</i>	16.95
Grilled Halloumi v	15.95
Bang Bang Cauliflower vg	14.95
Hot Honey Chicken & Grilled Halloumi <i>the best of both!</i>	18.45

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 15.45

Two smashed beef patties, creamy raclette, crispy onions, sweet fig jam & black truffle mayo

Hot Honey Pepperoni 14.95

Two smashed beef patties, crispy pepperoni, mozzarella, hot honey, pizza sauce, pickled jalapeños & a parmesan dusting

BBQ 14.95

Two smashed beef patties, melted cheddar, gherkins, white onion, lollo lettuce & smoky BBQ sauce

2.95

Add an extra patty

For The Table *designed to share*

The House Platter 20.95

Chicken tenders, halloumi strips & onion rings

The Veggie Platter v 20.95

Bang bang cauliflower, halloumi strips & fresh guacamole with paprika nachos

House Burgers *on a toasted potato brioche bun*

Grilled Chicken Burger 13.95

Lollo lettuce, gherkins, red onion & our house secret sauce

Add grilled pineapple 1.95

Fried Chicken Burger 14.45

Fried chicken fillets, lollo lettuce, gherkins, amarillo chilli jam & buttermilk herb ranch sauce

Grilled Halloumi Burger v 12.95

Lollo lettuce, tomato, red onion, red roasted peppers, jalapeño houmous & amarillo chilli jam

Add fries to any burger:

regular/spiced 4.95 | truffle 5.95

Chicken Tenders

Chicken Tenders *our bestseller*

Choose from: 10.95

- Tenders in fiery hot buffalo sauce & a buttermilk herb ranch dip
- Plain with a smoky BBQ sauce dip

Tenders Meal 15.95

Served with skin on fries, our homemade crunchy slaw & a choice of dip

Upgrade to truffle parmesan fries 1.00

Food

Fully Loaded Wraps

Grilled Chicken | Grilled Halloumi v | Grilled Chicken & Halloumi

14.95

13.95

15.45

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 7.95

With paprika nachos

Bang Bang Cauliflower vg 7.45

Crispy cauliflower with spicy bang bang sauce

Crispy Onion Rings vg 5.45

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 & crudités

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

1.75



Please ask a member of staff for allergen information. Allergen sheets are available.

Wine

Sparkling

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

White

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

Wine

Rosé & Orange

	175ml	250ml	bottle
HOUSE ROSÉ	8	10	29
Please ask at the bar for details			
<i>Our house wines are from small producers and are subject to change</i>			
LA SOURCE RESERVE	9	11	32
PAYS D'OC, FRANCE Cinsault Grenache			
<i>Strawberry, melon & citrus</i>			
PRATSCH	12	15	43
AUSTRIA Zweigelt			
<i>Sweet berries & melon</i>			
SARRINS	-	-	50
PROVENCE, FRANCE Mourvèdre, Cinsault, Merlot			
<i>Fresh, floral & fruity</i>			
CHÂTEAU DE JAU	10	13	38
LANGUEDOC, FRANCE Chardonnay			
<i>Exotic, fruity orange</i>			

Red

	175ml	250ml	bottle
HOUSE RED	8	10	29
Please ask at the bar for details			
<i>Our house wines are from small producers and are subject to change</i>			
PIERRES DOREES	9	12	34
LANGUEDOC, FRANCE Pinot Noir			
<i>Vibrant & medium bodied</i>			
MOULIN DE GASSAC	9	12	34
LANGUEDOC, FRANCE Merlot			
<i>Summer berries & spice</i>			
FONCALIEU ENSEDUNE	10	13	37
LANGUEDOC, FRANCE Malbec			
<i>Cherry, liquorice & spice</i>			
FONDO ANTICO	13	16	46
SICILY, ITALY Nero d'avola			
<i>Full bodied & juicy</i>			

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

Limoncello Spritz

Limoncello, Prosecco, Soda, Lemon & Mint

Violet Spritz

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



Sarti Spritz

Sarti Rosa, Prosecco, Soda & Passionfruit

Riverside Spritz

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

Sangria

A classic recipe with our house red wine

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 Freerider, 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

Craft Beer

LONDON BLACK NITRO PORTER Anspach & Hobday, 4.4% <i>Creamy, smooth with subtle roast coffee & chocolate</i>	6.70
PILSNER CZECH PILSNER Pillars <i>gf v</i> , 4% <i>Crisp, clean, refreshing. Packed with pine & citrus flavours</i>	6.70
HELLES HELLES LAGER Pillars <i>v</i> , 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 SESSION IPA Pretty Decent Beer Co, 4.5% <i>Tuicy and full of tropical flavours</i>	6.80
JUPA JUICY PALE ALE The Five Points Brewery, 5.5% <i>Bold, juicy, citrus flavours with a very light bitterness</i>	6.90
DALSTON SUNRISE PALE ALE 40FT Brewery, 4% <i>Hazy, light, fruity, with very little bitterness</i>	6.70
CRAFTY APPLE CIDER The Real Al Co <i>gf v</i> , 4.5% <i>Tuicy blend of 3 apples with butterscotch & toffee notes</i>	6.60
GUEST BEER & CIDER Seasonal <i>Ask at the bar for details of our two guest taps</i>	-

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

Low Alcohol

NIRVANA HELLES 4.95
Bavarian Lager, Alcohol Free - 0.3% abv

NIRVANA IPA 4.95
Indian Pale Ale, Alcohol Free - 0.5% abv

NIRVANA CLOUDY LEMONADE 5.95
Cloudy Lemonade Lager, Alcohol Free - 0.2% abv

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

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 3.85
Diet Coke 3.85
Coke Zero 3.85
Sprite 3.85

Juices

Cranberry 3.95
Pineapple 3.95
Apple 3.95
Orange 3.95
Grapefruit 3.95

Belu Water 330ml

Still 2.95
Sparkling 2.95

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 The Bull Group events on Eventbrite

Follow us: @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: Lockdown Guest Password: hostyourevent

Follow us: @thelockdownbar

You can also find us at:

Lockdown Canary Wharf, 3 West Lane, E22 3AA