

— 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>	18.95

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	14.45
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	

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	14.45
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 <i>our bestseller</i>	
Choose from:	10.95
-Tenders in fiery hot buffalo sauce & a buttermilk herb ranch dip	
-Plain with a smoky BBQ sauce dip	
Tenders Meal	16.95
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
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With paprika nachos

Bang Bang Cauliflower vg 7.45

Crispy cauliflower with spicy bang
bang sauce

Crispy Onion Rings	vg	5.95
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With a choice of dip

Skin On Fries	vg	4.95
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Regular or spiced

Truffle Parmesan Skin On Fries 5.95

Children's

Chicken Tenders	7.95
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Smashed Burger	7.95
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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



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
CAYTHORPE MARLBOROUGH, NEW ZEALAND Sauvignon Blanc <i>Dry gooseberries & herbs</i>	11	14	41
MOULIN DE GASSAC LANGUEDOC, FRANCE Picpoul <i>Clean melon & citrus</i>	-	-	41

Wine

Rosé & Orange

175ml | 250ml | bottle

HOUSE ROSÉ

8 | 10 | 29

Please ask at the bar for details

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PRATSCH

12 | 15 | 43

AUSTRIA | Zweigelt

Sweet berries & melon

CHÂTEAU DE JAU

- | - | 38

LANGUEDOC, FRANCE | Chardonnay

Exotic, fruity, orange

Red

175ml | 250ml | bottle

HOUSE RED

8 | 10 | 29

Please ask at the bar for details

Our house wines are from small producers and are subject to change

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

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Cocktails



Caramel Pineapple Sour 12

Spiced Rum, Homemade
Grilled Pineapple Syrup, Lemon
& Aquafaba



Shaddock 12

Dry Gin, Aperol, Elderflower
Liqueur, Lemon



Cold Brew Martini 11

Vodka, Cold Brew, Kahlua,
Evaporated Milk & Chocolate
Bitters



Spice of Eden 11

Chilli Infused Tequila, Cointreau,
Passion Fruit, Lime & Agave



Candied Pear 12

Vodka, Toffee Liqueur, Apple Juice,
Lemon Juice & Pear



Daisy 11

Vodka, St Germain, Lemon &
Elderflower



Cherry Negroni 12

Gin, Vermouth, Campari,
Amarena Cherry



Giant Iced Tea 11

Dark Rum, Gin, Cynar, Creme de
Peche, Lemon, Ginger Ale



Fraise Fizz 11

Strawberry Gin, Fraise Debois,
Strawberry, Lemon, Aquafaba &
Prosecco



Garden Smoke 12

Mezcal, Apple Liqueur, Homemade
Lemon Sherbert, Lime &
Cucumber

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

Sarti Spritz

Sarti Rosa, 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 6.80

Pillars **gf v**, 4%

Crisp, clean, refreshing. Packed with pine & citrus flavours

HELLES | HELLES LAGER 7.00

Pillars **v**, 4.8%

Golden lager that's a clean, easy drinker filled with full-bodied flavour

I COULD GET BETTER AT T*SCO FOR A QUID | PALE ALE 6.90

Pretty Decent, 4.5%

Juicy and full of tropical flavours

GUEST BEER & CIDER -

Seasonal

Ask at the bar for details of our guest tap

JUPA | JUICY PALE ALE 7.20

The Five Points Brewery, 5.5%

Bold, juicy, citrus flavours with a very light bitterness

CRAFTY APPLE | CIDER 6.60

The Real Al Co **gf v**, 4.5%

Juicy blend of 3 apples with butterscotch & toffee notes

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

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	

Bottled Drinks

Coca Cola	3.85
Diet Coke	3.85
Coke Zero	3.85
Sprite	3.85

Sodas

Something & Nothing	3.95
Yuzu	
Hibiscus & Rose	
Pink Grapefruit & Pineapple	

Juices

Cranberry	3.95
Pineapple	3.95
Apple	3.95
Orange	3.95
Grapefruit	3.95

Belu Water

Still	2.95 / 4.95
Sparkling	2.95 / 4.95
330ml or 750ml	

Other/Mixers

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

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	

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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: TheLockdown Password: hostyourevent

Follow us: @thelockdownbar

You can also find us at:

Lockdown City Island, Hopewell Square, E14 0SY