

LOCALE

STEAK, SEAFOOD & COCKTAILS

TO SHARE

SICILIAN OLIVES (V) 3.50
Large green olives

FOCACCIA BREAD (V) 3.75
Homemade at Locale

MALDON ROCK OYSTERS 9.95
Four freshly shucked oysters,
with tabasco

CHARRED FLAT BREAD (V) (N) 8.95
Hummus, tabbouleh and
tzatziki, and parsley

CHARCUTERIE BOARD 7.95
Selection of Italian meats,
homemade chutney and toasted
focaccia

JOSPER CHARCOAL BURNING GRILL

At the heart of our menu is our charcoal and wood burning grill. We only use lump wood charcoal and sustainable wood from the English countryside. It's natural, with no additives and imparts the most amazing flavour and aromas to our food.

STARTERS

HERITAGE TOMATO SOUP (V) 5.75
Parmesan croutons

SCOTTISH HAND CURED SALMON 8.50
Dill and mustard dressing,
Carasau crispy bread

TEMPURA VEGETABLES (V) 5.95
Soy, mirin ginger and radish

DEEP FRIED PEPPER SQUID 6.75
Chilli mayo sauce

BURRATA (V) 7.75
Traditional creamy cheese
with heritage tomato and
crispy Sardinian bread

WILD BOAR AND FIG TERRINE 7.95
Served with homemade
chutney and toasted focaccia

GARLIC & CHILLI PRAWNS 8.50
Cannellini beans and red
pepper coulis

SLOW COOKED BABY BACK RIBS 7.95
Sweet and sour baby back ribs
served with winter slaw

POULTRY

CHICKEN MADEIRA 13.75
Madeira liqueur and mushroom
served with mashed potato
and broccoli tops

DIAVOLA BABY CHICKEN 15.75
Spicy marinated spatchcock
and winter slaw

VEGETARIAN

MUSHROOM RISOTTO (V) 11.50

HOMEMADE POTATO GNOCCHI (V) 11.75
Leeks, butternut squash
and gorgonzola

(V) DENOTES OTHER VEGETARIAN DISHES AVAILABLE ON THIS MENU

MID WEEK SET MENU

TUESDAY TO THURSDAY
FROM 5PM

EARLY EVENING SET MENU

FRIDAY 5PM — 7PM
SATURDAY 12PM — 7PM

OUR GRILL

WE GO TO GREAT LENGTHS TO BRING YOU TRULY AMAZING BEEF
Sourced from the British Isles, our beef is selected from Limousin, Hereford and Aberdeen Angus which our butcher hand cuts.

SIRLOIN 230g 19.75

One of our most popular cuts, Sirloin is from the hind quarter of the breed and sits between the rump and the forerib. Sirloin is not as tender as a fillet but has more flavour and juices from the fat marbelling.

RIBEYE 280g 22.95

Prepared from the forerib, the boneless ribeye steak is considered "the butcher's steak" as it has the highest ratio fat to lean content which equates to more flavour! The forerib of beef is at the shoulder end of the breed so it is a more heavily used muscle which can make this cut more susceptible to a firmer eat.

FILLET 230g 26.95

Our most popular steak. Sitting under the ribs below the backbone, it is a muscle that is not used when the breed is alive, which is why it is so tender. The fillet is trimmed of fat and sinew and cut across the grain. The fillet while being the most tender often lacks the flavour of other steaks as it lacks the natural fat content that so often gives meat its natural flavour however the lovely soft and delicate texture makes up for this.

BUTCHER'S CUT

COTE DE BOEUF (850g) 65.00 FOR TWO TO SHARE

Prepared from the forerib at the front end of the sirloin towards the shoulder of the breed. This steak is one of our most impressive looking steaks. The bone in ribeye is always dry aged and looks magnificent on the plate. Like the boneless ribeye steak it has more natural fat and has more flavour than sirloin.

**ALL OUR STEAKS ARE SERVED WITH HOUSE CUT CHIPS
ADD A CHOICE OF SAUCE FOR 1.95**

PEPPERCORN / BORDELAISE / BERNAISE SAUCE

PORK

SLOW ROASTED PORK BELLY 13.75
Roasted artichokes, beetroot
and scratching

FISH AND SHELLFISH

ROASTED ATLANTIC COD 13.95
Served with white bean purée
and Morcilla

GRILLED STONE BASS 16.25
Sweet and sour butternut
squash and spinach

BLACK COD FILLET 27.95
Marinated in miso sauce,
served with caramelised lime,
winter salad and sticky rice

PASTA

CRAB LINGUINE 13.95
Garlic, chilli and fresh
tomato sauce

BURRATA RAVIOLI 12.50
Sun-dried tomato

PACCHERI WITH ITALIAN SAUSAGE 12.75
Mozzarella and tomato sauce

SEAFOOD LINGUINI 16.25
Mussels, clams, squid, prawns

LOBSTER SPAGHETTI ALLA CHITARRA 22.50
Lobster meat with garlic,
chilli and fresh tomato sauce

SIDES

HAND CUT CHIPS 3.75

MASHED POTATO 3.50

HOMEMADE ONION RINGS 3.75

WILTED GARLIC SPINACH 3.75

FRENCH BEANS 3.75

DEEP FRIED ZUCCHINI 3.50

MIXED LEAF SALAD 3.75

WINTER SLAW 3.75

SUNDAY ROAST MENU

SERVED EVERY SUNDAY

Please see separate menu

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WINES BY THE GLASS

WHITE WINE	CHARDONNAY / GRENACHE, ROC D'OPALE France 2016 Dry, pleasant aromatic finish on the palate 175ml 5.95 / 250ml 8.25	PINOT GRIGIO, PRIMA ALTA Italy 2015 Smooth with a gentle nose and dry finish 175ml 6.50 / 250ml 8.75	SAUVIGNON BLANC, HERETIQUE, PAUL BUISSE France (Loire Valley) 2016 Dry and crisp, brimming with fresh citrus fruits 175ml 6.75 / 250ml 8.95	GAVI DI GAVI, TACCHINO Italy (Piedmont) 2015 Smooth and crispy with complex citrus aromas 175ml 8.50 / 250ml 12.50	
RED WINE	MERLOT / GRENACHE, ROC D'OPALE France (Languedoc) 2015 Medium body, velvety on the palate with strawberry and cherry aromas 175ml 6.25 / 250ml 8.50	PRIMITIVO, TERRE DI MONTELUSA Italy (Puglia) 2016 Medium body with a soft velvety texture and a touch of spiciness in the finish 175ml 6.50 / 250ml 8.75	PINOT NOIR, DOMAINE DE CABRIALS Languedoc, 2016 Smooth, medium bodied 175ml 6.75 / 250ml 8.95	RIOJA CRIANZA, EDULIS RIOJA Spain 2013 Full bodied with cherry and red berry aromas with sweet spices and oak finish 175ml 7.25 / 250ml 9.25	MALBEC, LA LINDA LUIGI BOSCA Argentina 2015 Jammy, full bodied with intense berry aromas 175ml 7.50 / 250ml 10.50
ROSÉ	PINOT GRIGIO ROSÉ, SENTINA Italy (Veneto) 2015 Friendly drinking with a fresh character, dry and strawberry crispness 175ml 6.75 / 250ml 8.25	PROSECCO	PROSECCO, TORRE DELL' ELMO Light citrus with a green apple and floral character 125ml 6.20	CHAMPAGNE	MOËT & CHANDON IMPERIAL NV Bright and fresh fruit aromas of yellow apples, ripe pears and lemons 125ml 10.00

WINES BY THE BOTTLE

WHITE FRANCE CHARDONNAY / GRENACHE, ROC D'OPALE Vin du Pays d'Oc, 2016 £22.50 VIOGNIER, DOMAINE DE MUS Languedoc, 2015 £23.50 PICPOUL DE PINET, DOM GUILLEMARINE Languedoc, 2016 £25.00 SAUVIGNON BLANC, HERETIQUE Loire Valley, 2016 £26.50 MÂCON CHARNAY, DOMAINE TRIPOZ Burgundy, 2014 £29.50 CHABLIS, FRANCINE ET OLIVER SAVARY Burgundy, 2014 £37.50 CHABLIS PREMIER CRU, MONT DE MILLEU Burgundy £45.00	PULIGNY MONTRACHET, LES TREMBOLTS Burgundy, 2014 £75.00 <u>ITALY</u> GRILLO, IL FOLLE Sicily, 2015 £18.50 FIANO, DOC SANNIO Campania, 2015 £23.95 PINOT GRIGIO, PRIMA ALTA Veneto, 2015 £26.50 GAVI DI GAVI, TACCHINO Piedmont, 2015 £35.00 <u>ANYTHING OTHER THAN FRENCH & ITALIAN</u> VERDEJO, PASOS DE LA CAPULA Rueda, 2016 £24.50 ALBARINO, DILUVIO Rias Baixas, 2015 £29.50	CHARDONNAY, HARTENBERG Stellenbosch, South Africa 2015 £32.50 SAUVIGNON BLANC, WILD SOUTH New Zealand, Marlborough 2016 £35.00 RED <u>FRANCE</u> MERLOT / GRENACHE, ROC D'OPALE Vin du Pays d'Oc, 2016 £22.50 PINOT NOIR, DOMAINE DE CABRIALS Languedoc, 2016 £26.50 FLEURIE, VIEILLES VIGNES, GRIS-SABLON Beaujolais, 2016 £32.50 CHÂTEAUNEUF-DU-PAPE, GRAND VENEURE Rhône Valley, 2013 £48.00 GEVREY CHAMBERTIN, JOSEPH ROTY Burgundy, 2013 £65.00	<u>ITALY</u> NERO D'AVOLA, IL FOLLE Sicily, 2015 £18.50 PRIMITIVO, TERRE DI MONTELUSA Puglia, 2016 £24.50 ROSSO DI MONTEPULCIANO, ANTICO COLLE Tuscany, 2014 £28.50 CHIANTI, CONTE DI LUCA Tuscany, 2014 £29.50 BARBERA DEL MONFERRATO, TACCHINO Piedmonte, 2015 £32.50 BAROLO, BUSSIA SILVA BOLMIDA Piedmont, 2012 £72.00 BRUNELLO DI MONTALCINO, SESTRA DI SOPRA Tuscany, 2011 £85.00	<u>ANYTHING OTHER THAN FRENCH & ITALIAN</u> RIOJA CRIANZA, EDULIS Rioja, Spain £28.50 MALBEC, LA LINDA LUIGI BOSCA Argentina 2015 £30.00 CABARNET / SHIRAZ, HARTENBERG Stellenbosch, South Africa 2014 £32.50 GALA 1 MALBEC, PETIT VERDOT LUIGI BOSCA Mendoza, Argentina, 2014 £45.00 ROSÉ PINOT GRIGIO, SENTINA Veneto, 2015 £29.95 ORATOIRE, DOMAINE ST ANDRIEU Vin de Provence £30.00	CHAMPAGNE MOËT & CHANDON IMPERIAL NV £60.00 VEUVE CLICQUOT YELLOW LABEL, BRUT NV £70.00 DOM PERIGNON 2006 £190.00 ROSÉ CHAMPAGNE LAURENT PERRIER ROSÉ NV £79.00 RUINART ROSÉ NV £75.00 PROSECCO PROSECCO, TORRE DELL' ELMO £29.95 PROSECCO ROSÉ, DI STEFANI Grand Cuvee NV £35.00
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