

From the Pump

Draught

Birra Moretti 4.6%	£6.20
Cruz Campo 4.4%	£6.10
Diamond 5%	£5.80
Inches 4.5%	£5.50
Neck Oil 4%	£6.50
Trailblazer Stout 4.3%	£5.80

Craft Ale

Lock 91 IPA 4.3%	£5.75
Guest Ale Ask your bartender	£5.75

Bottles (330ml)

Asahi 5%	£5.25
Delirium Tremens 8.5%	£6.95
Fruli Strawberry 6%	£5.90
Mongozo 5%	£5.80
Noam 5.2%	£5.95
Punk AF 0.5%	£4.35

Canned Ale (440ml & 500ml)

On rotation, ask your bartender or check out the pegboard for our current selection.

Bottles (500ml)

Crabbies Ginger Beer 4%	£5.50
Erdinger Weiss 5.3%	£5.80
Ossett Silver King 5%	£5.80
Old Mout - Cherries & Berries 4%	£6.00
Old Mout - Kiwi & Lime 4%	£6.00

Short Cocktails

£11.00

Kiss Don't Tell

*JJ Whitley, Briottet Fraise des bois, fresh raspberries, marmalade,
lemon juice, cranberry juice & egg white.*

Jungle Flower

*Havanna Especial, Campari, Briottet Fluer de Sureau, lime juice
pineapple juice.*

Inn With The Old

*Buffalo Trace, lemon juice, Angostura bitters, egg white
Malbec float.*

Picante de La Casa

*Cazcabel Reposado, Agave syrup, red chilli, corriander,
fresh lime juice.*

Twisted Sobriety

*Pensador Espadin Mezcal, Luxardo Maraschino Liqueur, lime juice,
Green Chartreuse.*

Long Cocktails

£12.00

Pink Lemonade

Stolichnaya Razpberi, Absolut Citron, Briottet Litchi, fresh lemon, cherry juice & lemonade.

Bloody Mary

Eristoff, Port, Worcestershire sauce, lemon, lime juice, salt, pepper, Sriracha, olives & tomato juice.

Fallen Angel

Bumbu, Orgeat, Briottet Litchi, coconut milk, lime juice, Canadiam maple syrup & fresh orange juice.

Stranger Things

Cachacha Abelha silver, Aperol, Briottet Mangué, fresh lemon juice, Briottet Creme d' Abricot & blood orange juice.

Mischief Maker

Glenmorangie 10yr, Disaronno, Orgeat, Angostura orange bitters, lemon juice, fresh orange juice, & Peychauds bitters.

Martini Cocktails

£13.00

No Moijto, No Problem

*Cazcabel Reposado, Plantation 3yr, Agave syrup,
fresh mint & lime juice.*

Scent Of The Devil

*Portobello 171, Briottet Blü, fresh lemon juice,
Briottet Creme d' Abricot & egg white.*

Déjà vu

*Dead Mans Finger, Bumbu, Briottet Crème de Cacao,
Vanilla, Canadian maple syrup & Tunki coffee.*

Medusa

*Botanist, Midori melon liqueur, La Fee Parisian Absinthe,
fresh basil, lemon juice, & cloudy apple juice.*

Bitter Sweet Sunset

*Pisco El Gobernador, Havanna Especial, Martini Rosso, Orgeat,
Briottet Mangue, lime juice, pineapple juice & fresh mint.*

Spritzers

£13.00

Don't Lychee Me

*Briottet Litchi, lime juice, simple syrup, Riviani Prosecco
with a soda top.*

Hugo Spritz

*Briottet Fluer de Sureau, fresh mint, Riviani Prosecco
with a soda top.*

La Dolce Vita

*Malfy blood orange, San Pelligrino Limonata, Riviani Prosecco
with a soda top.*

Aperol Spritz

*Aperol, Riviani Prosecco and a inspired Italian olive twist
with a soda top.*

Grand Century

*Wolf Bros Raspberry & Hibiscus, Passion fruit, lime juice
Riviani Prosecco, with a lemonade top.*

Premium Gins

*All our premium gin serves are a 50ml measure & include the perfect
Fever-tree tonic pairing & recommended garnish*

Wolf Bros Raspberry & Hibiscus 40% £13.00

*Hibiscus flowers, raspberries, fruity full-bodied & tart berry finish
Served with Fever-Tree ginger ale*

Portobello 171 42% £12.00

*Generous slug of juniper, fresh citrus lemon, bitter orange & coriander.
Served with Fever-Tree Indian tonic.*

Malfy con Arancia 41% £12.50

*Deep ruby red aroma, orange blossom, bittersweet citrus, & juniper finish.
Served with Fever-Tree Mediterranean tonic.*

JJ Whitley 38.6% £11.50

*Citrus peel, juniper, coriander, creamy vanilla & a spicy finish.
Served with Fever-Tree elderflower tonic.*

Premium Gins

*All our premium gin serves are a 50ml measure & include the perfect
Fever-tree tonic pairing & recommended garnish*

Whitley Neil Rhubarb & Ginger 43% **£12.00**

*Fruity rhubarb, baked apple, orange, ginger, black pepper & gingerbread
Served with Fever-Tree Light tonic.*

Hendricks 41.4% **£12.50**

*Zesty botanicals balanced with coriander & a deep floral aroma
Served with Fever-Tree elderflower tonic.*

Manchester Gin 42% **£13.00**

*Balanced, citrus-gin, dandelion & burdock. with a lovely depth of flavour
Served with Fever-Tree Mediterranean tonic*

Botanist Islay 46% **£13.00**

*22 botanicals, rich and mellow, with a long sweet spicy finish
Served with Fever-tree Indian tonic*

From the Grain

DOUBLE UP FOR ONLY AN EXTRA £3.00

House

25ml

Eristoff	£5.25
Grenall's	£5.25
Havannah Especial	£5.25
Jack Daniels	£5.25
Jamesons	£5.25

Vodka

Ciroc	£6.30
Smirnoff Vanilla	£5.35
Absolut Citron	£5.40
Stoli' Razberri	£5.35

Rum

25ml

Bumbu	£6.50
Deadman's Fingers	£5.35
Kraken	£5.40
No Name Coconut	£5.35
Plantation 3yr	£5.45

Whisky(ey) / Brandy

Glenmorangie 10yr	£6.60
Woodford Reserve	£6.50
Bufflao Trace	£5.40
Martel VS	£5.35

Tequila / Mezcal

Cazcabel Cafe	£6.00	Cazcabel Reposado	£6.00
Tequila Rose	£5.50	Pensador Espadin Mezcal	£5.50

Mixers

Red Bull	£3.50	Fever-Tree Tonic	£2.75
Cola / Diet Cola	£1.15 / £2.85 / £3.85	(Ask us for our full range)	
Lemonade / Diet Tonic	£1.15 / £2.85 / £3.85	Britvic Tomato Juice	£2.60
Fruit Juice	£1.15 / £2.85 / £3.85	Ting / San Pellagrino	£2.75

From the Vine

White - 175ml / 250ml / Btl

Black Cottage Sauv' Blanc

*Vibrant, lively, tropical-fruited
with great freshness and sophistication.
(New Zealand)*
£8.20 / £9.70 / £27.00

Cal Y Canto Blanco Verdejo

*Fresh, fruity and bursting with life, slightly
tropical aromas with melon and citrus fruit
(Spain)*
£7.20 / £8.70 / £24.00

Red - 175ml / 250ml / Btl

Don Enrico Malbec

*Deep red in colour, on the nose, aromas of
maple and dark red fruit with notes of spice.
(Argentina)*
£7.20 / £8.70 / £24.00

Bodegas 'Valderba' Tempranillo

*Forward, fruity and playful Tempranillo with
an elegant finish.
(Spain)*
£8.20 / £9.70 / £27.00

Rosé - 175ml / 250ml / Btl

Rosé D' Anjou

*A light and fruity rosé with flavours of strawberries,
lifted by floral notes.
(France)*
£8.20 / £9.70 / £28.00

Bubbles - 125ml / Btl

Galeotti Prosecco DOC

*Straw yellow colour with intense bouquet
with elegant and fruity notes of apple.
(Italy)*
£7.50 / £34.00

Joseph Perrier Blanc da Blancs

*Fresh, with citrus overtones spicy flavours
of cinnamon, vanilla, notes of biscuit,
over a delicate lemony finish. (France)*
£85.00

Private Hire

Experience the magic of our historic 19th Century cottage.
A former toll gate for canal barges on the Rochdale and Pennine canal,
now a unique cocktail and event venue.

We have 3 floors to suit any style of function, each individually designed taking
inspiration from our heritage. Our outdoor terraces are also a
stunning addition to your celebrations.

Whether you are planning a cozy gathering, corporate event or a grand wedding,
we can cater to parties of 30 to 300 guests. Your experience at Lock 91
will be full of charm and attention to detail.

Our dedicated event team is ready to help you plan your perfect occasion.

Enquire at the bar or explore lock-91.co.uk

Lock 91, where history and celebration intertwine and
where we encourage you to sit long, talk lots and laugh often.

Stay in the loop with our latest events, news and
special offers on our social media channels @Lock91Mcr

