



LOMBARD STREET
RESTAURANT · BAR · BRASSERIE

ALLERGEN MENU

HOT STARTERS

MENU ITEM	ALLERGENS	SUITABLE FOR VEGETARIANS/ VEGANS
LENTIL & DUCK SOUP	<ul style="list-style-type: none">• CELERY• GLUTEN	NO ALTERATIONS CAN BE MADE TO THIS DISH
SALT & PEPPER SQUID	<ul style="list-style-type: none">• EGGS (MAYONNAISE)• MOLLUSCS• GLUTEN	CAN BE SERVED WITHOUT MAYONNAISE TO MAKE TO SUITABLE FOR PEOPLE WITH EGG & MUSTARD ALLERGIES
GRILLED OCTOPUS	<ul style="list-style-type: none">• MOLLUSCS	NO ALTERATIONS CAN BE MADE TO THIS DISH
WILD MUSHROOM RISOTTO	<ul style="list-style-type: none">• MILK• SUPHITES	ON REQUEST IT COULD BE MADE SUITABLE FOR VEGANS.
SPINACH & RICOTTA RAVIOLI	<ul style="list-style-type: none">• GLUTEN• LUPIN• MILK• EGG	NO ALTERATIONS CAN BE MADE TO THIS DISH
LOBSTER SPAGHETTI	<ul style="list-style-type: none">• CELERY• GLUTEN• EGGS• CRUSTACEANS• LUPIN• MILK	CAN BE SERVED WITHOUT BUTTER TO MAKE IT SUITABLE FOR PEOPLE WITH MILK ALLERGY.

COLD STARTERS

MENU ITEM	ALLERGENS	ALLERGENS ALTERATIONS
CHARCUTERIE SELECTION	<ul style="list-style-type: none"> • GLUTEN • LUPIN 	CAN BE SERVED WITHOUT THE CARASAU TO MAKE IT GLUTEN FREE
SMOKED SALMON WITH RYE BREAD	<ul style="list-style-type: none"> • FISH • LUPIN • GLUTEN 	CAN BE SERVED WITHOUT RYE BREAD TO MAKE IT SUITABLE FOR GLUTEN ALLERGIES
HOMEMADE POTTED CRAB & SHRIMPS	<ul style="list-style-type: none"> • CRUSTACEANS • MILK • GLUTEN 	CAN BE SERVED WITHOUT BREAD
CHICKEN LIVER PARFAIT	<ul style="list-style-type: none"> • MILK • EGG • GLUTEN • SUPHITES 	NO ALTERATIONS CAN BE MADE TO THIS DISH
STEAK TARTARE	<ul style="list-style-type: none"> • GLUTEN • EGGS • LUPIN • FISH 	CAN BE SERVED WITHOUT THE BREAD, EGG AND WORCESTER SAUCE TO MAKE IT SUITABLE FOR PEOPLE WITH EGG OR GLUTEN & LUPIN OR FISH ALLERGY
LENTILS & BEETROOT TABOULEH		NO ALTERATIONS CAN BE MADE TO THIS DISH
GOLDEN BEETROOT CARPACCIO	<ul style="list-style-type: none"> • MILK • NUTS 	NO ALTERATIONS CAN BE MADE TO THIS DISH

SALADS

MENU ITEM	ALLERGENS	ALLERGENS ALTERATIONS
THAI BEEF SALAD	<ul style="list-style-type: none"> • SESAME SEEDS • MUSTARD • SOYA • SULPHUR DIOXIDE • FISH 	THIS DISH CAN BE SERVED WITHOUT SESAME SEEDS, & DRESSING TO MAKE IT SUITABLE FOR PEOPLE WITH SESAME, MUSTARD, SOYA, OR SULPHUR DIOXIDE ALLERGIES
DUCK EGG CAESAR SALAD	<ul style="list-style-type: none"> • GLUTEN • EGGS • LUPIN • MUSTARD • MILK • FISH 	THIS DISH CAN BE SERVED WITHOUT BREAD CRUMBS, EGG, DRESSING, & PARMESAN TO MAKE IT SUITABLE FOR PEOPLE WITH ALL THE MENTIONED ALLERGIES.
PEAR & MANCHEGO SALAD	<ul style="list-style-type: none"> • MILK • NUTS 	THIS DISH CAN BE SERVED WITHOUT MANCHEGO & WALNUTS TO MAKE IT SUITABLE FOR PEOPLE WITH MILK OR NUT ALLERGIES.
BUTTERNUT SQUASH & FETA SALAD	<ul style="list-style-type: none"> • MILK 	THIS DISH CAN BE MADE WITHOUT FETA IF ALLERGIC TO MILK OR DAIRY.

FISH

MENU ITEM	ALLERGENS	ALLERGENS ALTERATIONS
GRILLED TUNA STEAK	<ul style="list-style-type: none"> • FISH • SOYA • EGG • MUSTARD 	NO ALTERATIONS CAN BE MADE TO THIS DISH
CURRIED FISHCAKE LIME YOGURT DIP	<ul style="list-style-type: none"> • GLUTEN • EGGS • FISH • MILK 	NO ALLERGY ALTERATIONS CAN BE MADE TO THIS DISH
SOFT SHELL CRAB TEMPURA	<ul style="list-style-type: none"> • EGG • GLUTEN • SESAME • CRUSTACEAN 	NO ALLERGY ALTERATIONS CAN BE MADE TO THIS DISH
GRILLED WHOLE DOVER SOLE	<ul style="list-style-type: none"> • CELERY • FISH • MILK 	THIS DISH CAN BE SERVED WITHOUT THE BUTTER TO MAKE IT SUITABLE FOR PEOPLES WITH MILK & CELERY ALLERGIES
FISH & CHIPS TARTAR SAUCE	<ul style="list-style-type: none"> • GLUTEN • FISH • LUPIN • EGG • MILK • MUSTARD 	THIS DISH CAN BE SERVED WITHOUT TARTAR SAUCE AND MUSHY PEAS TO MAKE IT SUITABLE FOR PEOPLE WITH MILK, MUSTARD OR EGG ALLERGIES
ROASTED COD	<ul style="list-style-type: none"> • EGG • FISH • MILK • CELERY 	CAN BE DONE WITHOUT EGG

MEAT

MENU ITEM	ALLERGENS	ALLERGENS ALTERATIONS
BANGERS & SAGE MASH ONION GRAVY	<ul style="list-style-type: none">• GLUTEN• LUPIN• MILK	THIS DISH CAN BE SERVED WITHOUT MASH TO MAKE IT SUITABLE FOR PEOPLES WITH MILK ALLERGIES
ROASTED TERRIYAKI CHICKEN SUPREME	<ul style="list-style-type: none">• SOYA• SULPHITES	NO ALLERGY ALTERATIONS CAN BE MADE TO THIS DISH
VEAL MILANESE	<ul style="list-style-type: none">• GLUTEN• EGG• LUPIN	NO ALTERATIONS CAN BE MADE TO THIS DISH
SLOW ROASTED PORK BELLY	<ul style="list-style-type: none">• SULPHITES• CELERY	NO ALLERGY ALTERATIONS CAN BE MADE TO THIS DISH
SLOW BRAISED LAMB SHANK	<ul style="list-style-type: none">• MILK• CELERY• SULPHITES	NO ALTERATIONS CAN BE MADE TO THIS DISH
CALF'S LIVER & BACON SAUTÉED SPINACH	<ul style="list-style-type: none">• CELERY	THIS DISH CAN BE SERVED WITHOUT JUS FOR PEOPLE WITH CELERY OR MILK ALLERGIES

STEAK SAUCES

MENU ITEM	ALLERGENS	ALLERGEN ALTERATIONS
BÉARNAISE	<ul style="list-style-type: none">• EGG• MILK• SULPHUR DIOXIDE	NO ALLERGEN ALTERATIONS CAN BE MADE TO THIS DISH.
RED WINE JUS		THERE ARE NO ALLERGENS IN THIS DISH.
PEPPERCORN JUS		THERE ARE NO ALLERGENS IN THIS DISH.

SIDES

<u>MENU ITEM</u>	<u>ALLERGENS</u>	<u>ALLERGENS ALTERATIONS</u>
POTATOES	<ul style="list-style-type: none"> • MILK (MASH & NEW POTATO) 	NO ALTERATIONS CAN BE MADE TO THE POTATO DISHES APART FROM THE NEW POTATO THAT CAN BE SERVED WITHOUT BUTTER WHICH CONTAINS MILK.
WILD RICE		THERE ARE NO ALLERGENS IN THIS DISH.
GREEN BEAN BAGNA CAUDA	<ul style="list-style-type: none"> • FISH • SULPHATE 	THIS DISH CAN BE SERVED WITHOUT BAGNA CAUDA FOR PEOPLE WHO HAVE ALLERGENS TO FISH OR SULPHATE.
TOSSED SPINACH		THERE ARE NO ALLERGENS IN THIS DISH.
GLAZED CARROTS	<ul style="list-style-type: none"> • MILK 	THIS DISH CAN BE SERVED WITHOUT BUTTER WHICH CONTAINS MILK.
ROCKET & PARMESAN SALAD	<ul style="list-style-type: none"> • MILK 	THIS DISH CAN BE SERVED WITHOUT PARMESAN WHICH CONTAINS MILK
SPROUTING BROCCOLI GARLIC, CHILLI & ALMONDS	<ul style="list-style-type: none"> • NUTS 	THIS DISH CAN BE SERVED WITHOUT NUTS TO MAKE IT SUITABLE FOR PEOPLE WITH NUT ALLERGIES
MIXED LEAF TOMATO SALAD		
DAUPHINOISE POTATOES	<ul style="list-style-type: none"> • MILK 	NO ALLERGEN ALTERATIONS CAN BE MADE TO THIS DISH.

DESSERT

<u>MENU ITEM</u>	<u>ALLERGENS</u>	<u>ALLERGEN ALTERATIONS</u>
RED WINE POACHED PEARS	<ul style="list-style-type: none"> • MILK • SULPHITES 	NO ALTERATIONS CAN BE MADE TO THIS DISH
ASHANTI DARK CHOCOLATE FONDANT WITH HAZELNUT ICE CREAM	<ul style="list-style-type: none"> • MILK • EGGS • NUTS 	NO ALTERATIONS CAN BE MADE FONDANT BUT CAN BE NUT FREE IF WE REMOVE THE ICE CREAM
VANILLA CHEESECAKE WITH SALTED CARAMEL ICE CREAM	<ul style="list-style-type: none"> • GLUTEN • MILK • EGGS 	NO ALTERATIONS CAN BE MADE TO THIS DISH
WILTSHIRE PLUM CRUMBLE	<ul style="list-style-type: none"> • EGGS • MILK • GLUTEN 	NO ALTERATIONS CAN BE MADE TO THIS DISH
VANILLA CREAM PROFITEROLES WITH CHOCOLATE SAUCE	<ul style="list-style-type: none"> • MILK • GLUTEN • EGG 	NO ALTERATIONS CAN BE MADE TO THIS DISH
BLACK FOREST GATEAU	<ul style="list-style-type: none"> • MILK • GLUTEN • EGG 	NO ALTERATIONS CAN BE MADE TO THIS DISH
GINGER & LEMONGRASS CHOCOLATE BRÛLÉE	<ul style="list-style-type: none"> • MILK • EGG • GLUTEN 	NO ALTERATIONS CAN BE MADE TO THIS DISH

<p>KENTISH APPLE TARTE TATIN</p>	<ul style="list-style-type: none">• MILK• EGG• GLUTEN	<p>NO ALTERATIONS CAN BE MADE TO THIS DISH</p>
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