



LOMBARD STREET

DAILY MENU

22ND APRIL 2025

Snacks

- Wild farmed sourdough bread, Glastonbury whey butter 7
Short rib croquettes, mustard mayonnaise 11
Salt cod fritters, tartare sauce 10
Cobbled lane cured British meat board 18

Starters

- La Latteria's English Burrata, Wild garlic pesto, melba 18
Davon crab on toast, brown crab mayonnaise 25
Grilled Wye Valley asparagus 21
Lombard Caesar salad, Lincolnshire Poacher 14\22
Add grilled chicken 10

Mains

- Mushrooms on toast, seashore vegetables, Burford brown (V) 22
Chicken Escalope - Milanese or Holstein 28
Seared Seabass, caper, olive, lemon, seashore vegetables 38
Beef shin ragù, pappardelle 29
Fish of the day MP

BRITISH & IRISH STEAKS

Our beef has been aged for at least 30 days in a Himalayan salt chamber.
From Native breeds in Ireland by Peter Hannan & regenerative farms in England from
The Ethical Butcher

1 kg Bone in Ribeye

110

200g Fillet

55

250g Sirloin

46

Wild Garlic Butter / Peppercorn Sauce / Béarnaise

5

Sides

- Tomato, pickled shallot, caper salad 10
Parsley new potatoes 8
Chips 8
Buttered spring greens 8
Cashel Blue cheese salad 10
Garden Salad 8

If you have any dietary requirements or food allergies, please inform a member of staff.