

## APERITIFS

<p><b>PINK VESPER</b> No. 3 Gin, Gattertop No. 7 Vodka, Doppelgänger Aperitivo, Cherry Bitters. 15.5</p>	<p><b>VODKA MARTINI</b> U'Luvka Vodka, Noily Prat 14.5</p>	<p><b>NEGRONI</b> London Dry Gin, Campari, Vermouth 12.5</p>	<p><b>CHAMPAGNE</b> Delamotte Brut NV 17</p>	<p><b>SHE'S A SUITOR</b> Select Aperitivo, Sipello &amp; Melonade topped with Prosecco 15</p>
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## SNACKS

<p><b>COBBLE LANE CURED BRITISH MEAT BOARD</b> with cornichons 18</p>	<p><b>LAMB CROQUETTES</b> herb mayonnaise 9</p>	<p><b>ANCHOVIES ON TOAST</b> whipped goats curd 8</p>	<p><b>ORGANIC SOURDOUGH BREAD</b> with Glastonbury Butter 5</p>	<p><b>SALT COD FRITTERS</b> with tartare sauce 7</p>	<p><b>ENGLISH YELLOW PEA HUMMUS</b> grilled sourdough &amp; confit garlic 9</p>
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## STARTERS

<p><b>CHILLED TOMATO SOUP</b> basil, mozzarella 14.5</p>	<p><b>DINGLEY DELL HAM HOCK TERRINE</b> celeriac remoulade 15</p>	<p><b>COLCHESTER ROCK OYSTERS</b> shallot vinegar 5 each</p>	<p><b>LA LATTERIA'S ENGLISH BURRATA</b> grilled Peaches, basil &amp; hazelnuts 17</p>
<p><b>DEVON CRAB ON TOAST</b> brown crab mayonnaise 23</p>	<p><b>LOMBARD CAESAR SALAD</b> Lincolnshire poacher, crispy bacon, anchovy 14/21</p>	<p><b>SHELLFISH COCKTAIL</b> Dublin Bay prawn, crab, Marie Rose 22</p>	<p><b>SEVERN &amp; WYE SMOKED VAR SALMON</b> capers, dill, rye 18</p>

## MAINS

<p><b>CHICKEN ESCALOPE</b> 'Milanese' or 'Holstein' 26</p>	<p><b>SEARED SEABASS</b> Isle of Wight tomato dressing, fennel &amp; summer herbs 35</p>	<p><b>FISH &amp; CHIPS</b> mushy peas, tartare sauce 24</p>	<p><b>TORBAY COD</b> seashore vegetables, Poole Bay clams 33</p>
<p><b>LAMB BARNESLEY CHOP</b> crushed potatoes, salsa verde &amp; lamb gravy 36</p>	<p><b>BEEF RAGU PAPPARDELLE</b> shaved Spenwood 30</p>	<p><b>SUFFOLK RED PORK CHOP</b> Bermondsey oyster mushrooms, mustard gravy 35</p>	<div style="border: 2px solid #FFD700; padding: 10px; text-align: center;"> <p><b>LOMBARD FAVOURITES</b> <b>FISH CAKE</b> summer pea &amp; watercress sauce 28</p> </div>

## SIDES

**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

<p><b>1KG RIB ON THE BONE</b> For 2/3 to share 105</p>	<p><b>FILLET STEAK</b> 200g 50</p>	<p><b>SIRLOIN STEAK</b> 250g 40</p>
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Add Béarnaise, Peppercorn sauce or Stilton butter - 3

<p><b>GARDEN SALAD</b> 7</p>	<p><b>SUMMER PEAS &amp; LOVAGE</b> Confit shallot 7</p>	<p><b>HERITAGE CARROTS</b> 7</p>
<p><b>SPINACH STEAMED OR CREAMED</b> 7</p>	<p><b>FRIED SUMMER COURGETTES</b> Tomato relish 8.5</p>	<p><b>CHIPPED, MASHED OR PARSLEY POTATOES</b> 7</p>
	<p><b>ISLE OF WIGHT TOMATO SALAD</b> 8.5</p>	

## DESSERTS

<p><b>STICKY TOFFEE PUDDING</b> vanilla ice cream &amp; salted caramel 12</p>	<p><b>BRITISH FARMHOUSE CHEESE BOARD</b> from Neals Yard with chutney 17</p>	<p><b>STRAWBERRY PAVLOVA</b> meringue, whipped cream 13</p>	<p><b>CREDIT CRUNCH ICE CREAM</b> hot chocolate sauce 6.5 per scoop</p>
<p><b>CHOCOLATE TRUFFLES</b> 6.5</p>	<p><b>DARK CHOCOLATE DOME</b> Amarena cherry 15</p>	<p><b>VANILLA CREME BRULEE</b> Pistachio &amp; Almond biscotti 13</p>	

## DIGESTIFS

<p><b>A SOUR SUMMER</b> Grey Goose Citron, vanilla, freshly squeezed lemon juice, softened with egg white. 15</p>
<p><b>IT'S 8PM SOMEWHERE</b> Fernet branca, Creme De Menthe, &amp; Chocolate bitters 13.5</p>
<p><b>ESPRESSO MARTINI</b> U'Luvka Vodka, Kahlua coffee liqueur &amp; a shot of fresh espresso 15</p>

## APERITIFS

**PINK VESPER**  
No. 3 Gin, Gattertøp No. 7 Vodka,  
Doppelgänger Aperitivo, Cherry  
Bitters.  
15.5

**VODKA MARTINI**  
U'Luvka Vodka,  
Noily Prat  
14.5

**NEGRONI**  
London Dry Gin, Campari,  
Vermouth  
12.5

**CHAMPAGNE**  
Delamotte Brut NV  
17

**SHE'S A SUITOR**  
Select Aperitivo, Sipello &  
Melonade topped with  
Prosecco  
15

## SNACKS

**COBBLE LANE CURED  
BRITISH MEAT BOARD**  
with cornichons  
18

**LAMB  
CROQUETTES**  
herb mayonnaise  
9

**ANCHOVIES ON  
TOAST**  
whipped goats curd  
8

**ORGANIC  
SOURDOUGH BREAD**  
with Glastonbury Butter  
5

**SALT COD  
FRITTERS**  
with tartare sauce  
7

**ENGLISH  
YELLOW PEA HUMMUS**  
grilled sourdough & confit garlic  
9

## STARTERS

**DEVON CRAB ON  
TOAST**  
brown crab mayonnaise  
23

**COLCHESTER  
ROCK OYSTERS**  
shallot vinegar  
5 each

**SHELLFISH COCKTAIL**  
Dublin Bay prawn, crab,  
Marie Rose  
22

**CHILLED TOMATO SOUP**  
basil, mozzarella  
14.5

**LOMBARD  
CAESAR SALAD**  
Lincolnshire poacher,  
crispy bacon, anchovy  
14/21

**LA LATTERIA'S  
ENGLISH BURRATA**  
grilled Peaches, basil & hazelnuts  
17

**SEVERN & WYE  
SMOKED VAR SALMON**  
capers, dill, rye  
18

**DINGLEY DELL  
HAM HOCK TERRINE**  
celeriac remoulade  
15

## MAINS

**CHICKEN ESCALOPE**  
'Milanese' or 'Holstein'  
26

**SEARED SEABASS**  
Isle of Wight tomato dressing,  
fennel & summer herbs  
35

**FISH & CHIPS**  
mushy peas, tartare sauce  
24

**TORBAY COD**  
seashore vegetables,  
Poole Bay clams  
33

**LAMB BARNESLEY CHOP**  
crushed potatoes,  
salsa verde & lamb gravy  
36

**BEEF RAGU  
PAPPARDELLE**  
shaved Spenwood  
30

**SUFFOLK RED PORK CHOP**  
Bermondsey oyster mushrooms,  
mustard gravy  
35

**LOMBARD  
FAVOURITES**  
FISH CAKE  
summer pea, watercress &  
champagne sauce  
30

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**1KG RIB ON THE BONE**  
For 2/3 to share  
105

**FILLET STEAK**  
200g  
50

**SIRLOIN STEAK**  
250g  
40

Add Béarnaise, Peppercorn sauce or Stilton butter - 3

## SIDES

**GARDEN SALAD**  
7

**SUMMER PEAS  
& LOVAGE**  
Confit shallot  
7

**HERITAGE  
CARROTS**  
7

**FRIED SUMMER COURGETTES**  
Tomato relish  
8.5

**SPINACH  
STEAMED OR  
CREAMED**  
7

**ISLE OF WIGHT  
TOMATO SALAD**  
8.5

**CHIPPED, MASHED  
OR PARSLEY  
POTATOES**  
7

## DESSERTS

**STICKY TOFFEE  
PUDDING**  
vanilla ice cream  
& salted caramel  
12

**BRITISH FARMHOUSE  
CHEESE BOARD**  
from Neals Yard  
with chutney  
17

**STRAWBERRY  
PAVLOVA**  
meringue, whipped cream  
13

**CREDIT CRUNCH  
ICE CREAM**  
hot chocolate sauce  
6.5 per scoop

**CHOCOLATE  
TRUFFLES**  
6.5

**DARK CHOCOLATE  
DOME**  
Amarena cherry  
15

**VANILLA CREME  
BRULEE**  
Pistachio & Almond biscotti  
13

## DIGESTIFS

**A SOUR SUMMER**  
Grey Goose Citron, vanilla, freshly squeezed  
lemon juice, softened with egg white.  
15

**IT'S 8PM SOMEWHERE**  
Fernet branca, Creme De Menthe,  
& Chocolate bitters  
13.5

**ESPRESSO MARTINI**  
U'Luvka Vodka, Kahlua coffee liqueur  
& a shot of fresh espresso  
15