



## LOMBARD STREET

### DAILY MENU

22<sup>ND</sup> 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

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

### 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.