

## APERITIFS

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

**VODKA MARTINI**  
Belvedere Vodka,  
Noily Prat  
14.5

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

**CHAMPAGNE**  
Delamotte Brut NV  
17

**BEE'S A SUITOR**  
Isolabella Limoncello, Beesou &  
Melonade topped with Prosecco  
15

## SNACKS

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

**SHORT RIB  
CROQUETTES**  
mustard mayonnaise  
9

**ANCHOVIES ON  
TOAST**  
whipped goats curd  
8

**WILDFARMED  
SOURDOUGH BREAD**  
with Glastonbury whey butter  
6.5

**SALT COD  
FRITTERS**  
with tartare sauce  
7

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

## STARTERS

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

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

**COLCHESTER  
ROCK OYSTERS**  
shallot vinegar  
5 each

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

**LOMBARD  
CAESAR SALAD**  
Lincolnshire poacher,  
crispy bacon, anchovy  
14/21  
Add Chicken / 10

**BUTTERNUT SQUASH SOUP**  
Creme fraiche, cheddar scone  
14.5

**LA LATTERIA'S  
ENGLISH STRACCIATELLA**  
Heritage squash, toasted seeds & chilli  
17

**GAME TERRINE**  
walnut ketchup, mustard seeds  
16

**DINGLEY DELL  
HAM HOCK SALAD**  
pickled roots, shallot vinaigrette  
15

## MAINS

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

**SEARED SEABASS**  
Brown butter, capers, lemon  
& seashore vegetables  
35

**TORBAY COD**  
Creamed leeks, mussels  
& crispy bacon  
33

**FISH & CHIPS**  
Mushy peas, tartare sauce  
25

**LOMBARD  
SPECIAL  
SHEPARD'S PIE**  
Slow cooked Fowlescombe farm  
hogget leg, mash  
30

**HAUNCH OF  
WILD FALLOW DEER**  
Celeriac mash & black cabbage  
36

**BEEF RAGU  
PAPPARDELLE**  
Shaved Spenwood  
30

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

## 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

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

**GARDEN SALAD**  
7.5

**ROASTED HISPI  
CABBAGE**  
7.5

**HERITAGE  
CARROTS**  
7.5

**SPINACH  
STEAMED OR  
CREAMED**  
7.5

**BLUE CHEESE SALAD**  
Cashel blue,  
candied walnuts  
9.5

**CHIPPED, MASHED  
OR PARSLEY  
POTATOES**  
7.5

## DESSERTS

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

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

**BRAMLEY APPLE  
CRUMBLE**  
vanilla custard  
12

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

**CHOCOLATE  
TRUFFLES**  
7

**CHOCOLATE TART**  
whipped creme fraiche  
14

**VANILLA  
CRÈME BRÛLÉE**  
Pistachio & Almond biscotti  
13

**ICE CREAMS  
AND SORBETS**  
6 per scoop

## DIGESTIFS

**COCO BLANCO**  
A blend of Ojo de Dios Mezcal, 1800  
Coconut Tequila & El Rayo Plata, shaken  
with Mozart White Chocolate Liqueur &  
Pineapple.  
15

**ESPRESSO MARTINI**  
Vodka, Tia Maria,  
& a shot of fresh espresso  
15

"If you have any dietary requirements or food allergies, please inform us. However, due to shared cooking and preparation areas, we cannot guarantee that any menu item is completely free from allergens. Some dishes may also contain small bone or shell fragments. Additionally, please be aware that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly if you have certain medical conditions."

