

APERITIFS

ZERO PROOF ZEST Lyres non-alc Amaretto, Orange Juice, Orgeat, Egg White 5	PATH TO NIRVANA Lime, Lemon, Orgeat, Pineapple juice, Nirvana Pale Ale 0% 14.5	NEGRONI London Dry Gin, Campari, Vermouth 15	CHAMPAGNE Lombard Brut Champagne 17	BANK IN BLOOM Aperol, Lillet Rose, Monkey 47, Lemon, Thyme Syrup, Soda 15
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SNACKS

COBBLE LANE CURED BRITISH MEAT BOARD cornichons & toast 18	SHORT RIB CROQUETTES mustard mayonnaise 9	ANCHOVIES ON TOAST whipped goats curd 8	WILDFARMED SOURDOUGH BREAD Glastonbury whey butter 6.5	SALT COD FRITTERS tartare sauce 7	ENGLISH YELLOW PEA HUMMUS grilled sourdough & confit garlic 9
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STARTERS

LINCOLNSHIRE WHITE ONION & CIDER SOUP cheddar & chive straw 14.5	DEVON CRAB ON TOAST brown crab mayonnaise 23	COLCHESTER ROCK OYSTERS shallot vinegar 5 each	SEVERN & WYE SMOKED SALMON capers, dill, rye & horseradish 18	SHELLFISH COCKTAIL Prawn, crab, Marie Rose 22
LA LATTERIA'S ENGLISH MOZZARELLA Roasted beets, walnuts & hot honey 17	LOMBARD CAESAR SALAD Lincolnshire poacher, crispy bacon, anchovy 14/21 Add Chicken / 10	SUFFOLK RED PORK TERRINE walnut ketchup, pickled mustard seeds 17		

MAINS

CHICKEN ESCALOPE 'Milanese' or 'Holstein' 26	SEARED SEABASS Caper, olive & lemon dressing seashore vegetables 35	TORBAY COD Beans, Dingley dell chorizo & salsa verde 34	FISH & CHIPS Mushy peas, tartare sauce 25	Lombard Special POACHED CHALK STREAM TROUT Seashore vegetables & pickled cucumber salad 30
HAUNCH OF WILD FALLOW DEER Rainbow chard, roasted Jerusalem artichoke 36	BEEF RAGU PAPPARDELLE Shaved Spenwood 30	SUFFOLK RED PORK CHOP Bermondsey oyster mushrooms, mustard gravy 35		

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

1KG RIB ON THE BONE For 2/3 to share 105	FILLET STEAK 200g 50 Add Béarnaise, Peppercorn sauce or Stilton butter 3	SIRLOIN STEAK 250g 42
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SIDES

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 Dairy 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 crème fraîche 14	VANILLA CRÈME BRÛLÉE Pistachio & Almond biscotti 13	ICE CREAMS AND SORBETS 6 per scoop

DIGESTIFS

PEAR PRESSURE Cider Brandy, Dark Rum, Velvet Falernum, Pear Liqueur, Cinnamon Syrup, Molasses Bitters 15.5	CORTINA D'AMPEZZO Maker's Mark Bourbon, Cacao, White Chocolate, Cream, Walnut Bitters 16
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"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."