

Lombard Street Lichfield
Bistro Dinner Menu
Served Friday & Saturday Evenings 5pm-8pm

Aperitif

Pastis, a classic French Aperitif from Provence. A mix of Pernod, Ice & Water £2

Starters

Leek & Potato Soup topped with a Cheddar Rarebit Crouton & Local Baked Bread £4 *GF v*
Chicken, Herb & Garlic Pate served with Sour Cherries and Toasted Sour Dough £4 *GF*
Welsh Rarebit topped with Sun Blushed Tomato, Crispy Pancetta, & Poached Hen's Egg £5
Pan Fried Wild Mushrooms, Potato Gnocchi with Thyme & Garlic topped with Rocket Leaves served with Charred Rustic Bread £4 *GF v*
Cauliflower, Lentil Curry served with Mint & Onion Salad and Crushed papadum *GF Vegan* £4
Scottish Mackerel Fillet, served on Wilted Pak Choi with Beetroot Puree £5 *GF*

Mains

Char Grilled Sirloin Steak, Sautéed Green Beans, Sautéed Potatoes and Diane Sauce £18 *GF*
Beef Bourguignon Served on Horseradish Mashed Potato with Glazed Carrots £14 *GF*
Fish Dish of the Day *£Market Price*
Confit of Duck Leg served with Sautéed Potatoes, Sauté Green Beans and Sticky Orange Sauce £15 *GF*
Bistro Burger topped with Cheddar Rarebit, Crispy Pancetta, Sun Blushed Tomato, Skin on Fries, & our Own Slaw £11 *GF*
Leek, Spinach & Pea Risotto Topped with-
-*Pan-Fried Seabass fillet* £13
-*Oven Roast Beetroot & Thyme* £11 *vegan*

Pan Fried Sprig Bone Chicken Breast Served on Creamy Mashed Potato with Coq au Vin Sauce £14 *GF*
Slow braised Belly Pork served on Grain Mustard Mash, Braised Red Cabbage and Apple and Thyme Jus £14 *GF*
Broccoli and Quinoa Cakes Served on Seasonal Greens with a Stilton Sauce £12 *v*

Sides

Skin on Fries £1.75 - House Salad £2 – Sautéed Potatoes £2
Sautéed Garlic Green Beans £2 – Braised Red Cabbage £2- Glazed Carrots £2

Desserts

~ *Why not enjoy a glass of sherry with your dessert! Pedro Ximenez Triana £2 50ml*
Crème Brulee served with Ginger & Lemon Shortbread Biscuit £4 *GF v*
Vanilla Cheesecake topped with Raspberry White Chocolate Eton Mess £5
Apple and Apricot Stew topped with a Toasted Oat Crumble & a Jug of Vanilla Custard £4.50 *GF v*
Sicky Toffee & Date Pudding, Vanilla Ice-Cream & Hot Toffee Sauce £5 *v*
French Brie served with Oat Biscuits & Apricot Chutney £5 *GF v* ~ *Add a glass of Port for £2.50*
1709 Crepes Suzette with Vanilla Ice-Cream £5 *v*