

Lombard Street Lichfield 01543 257986

BISTRO OPEN LUNCH 12-2PM MONDAY-SATURDAY (2.30PM SATURDAY)

Aperitif

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

LUNCH MENU Starter & Main Course £14

Starters

Leek & Potato Soup topped with Herb Crouton's & Local Baked Bread *GFr v*

Chicken, Herb & Garlic Pate served with Sour Cherries and Wholemeal toast *GFr*

Welsh Rarebit topped with & Poached Hen's Egg *£1 Supplement*

Pan Fried Wild Mushrooms, Potato Gnocchi with Thyme & Garlic topped with Rocket Leaves served with Charred Rustic Bread *GFr v*

Cauliflower, Lentil Curry served with Mint & Onion Salad and Crushed papadum *GF Vegan*

Scottish Smoked Mackerel Pate served with Toasted Sour Dough & Beetroot Puree *GF*

No Starter- have £3 towards one of our delicious desserts!

Mains

Char Grilled Sirloin Steak, Sautéed Green Beans, Sautéed Potatoes and Diane Sauce *£4 Supplement GF*

Beef Bourguignon "Cottage Pie" Served on Horseradish Mashed Potato with Glazed Carrots *GF*

Smoked Haddock Fishcakes served with seasonal greens & cheese Sauce

Char Grilled Gammon Steak served with Skin-on-Fries, Fried Hen's Egg & Pineapple Chutney *GFr*

Bistro Burger topped with Cheddar Rarebit, Sun Blushed Tomato, Red Onion with Skin on Fries, & our Own Slaw *GFr*

Leek, Spinach & Pea Risotto Topped with-

-Pan Roast Chicken Supreme GF

-Pan-Fried Seabass fillet

-Oven Roast Beetroot & Thyme vegan

Slow braised Belly Pork served on Grain Mustard Mash, Braised Red Cabbage and Apple and Thyme Jus *£1 supplement GF*

Broccoli and Quinoa Cakes Served on Seasonal Greens with a Stilton Sauce *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 *GFr 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*