



## TO START

**Marinated Olives (VG)**  **£4.25**  
Green & Black Pitted Olives

**Garlic & Rosemary Focaccia (V)** **£4.50**  
Aged Balsamic & Extra Virgin Olive Oil & Flavoured Butters

**LOMO Smoked Nut Mix (VG)** **£3.50**

## SMALL PLATES

**LOMO Sliders** **£10.00**  
Mini Beef Burgers in a Brioche Bun with Smoked Cheddar,  
Tomato & Red Pepper Jam

**Salt & Pepper Squid** **£6.95**  
Sriracha & Lime Mayo

**Pornstar Prawns** **£7.95**  
Prosecco Battered Prawns, Passion Fruit Sauce

**Honey Glazed Halloumi Fries (V)** **£6.95**  
Sweet Potato & Coconut Sauce

**Crispy Chicken Wings** **£6.95**  
Chilli & Spring Onion  
- BBQ  
- Sweet Chilli  
- Buffalo

**Tempura Battered Mushrooms (VG)** **£6.25**  
Garlic Aioli, Aged Balsamic & Roquette

**Grilled Pita** **£6.00**  
Hummus, Taramasalata, Taziki

## LARGE PLATES

**Classic Burger** **£13.95**  
8oz Beef Patty in a Brioche Bun with Gem, Beef Tomato,  
Pickles, Smoked Cheddar & Burger Sauce, Lomo Fries & Slaw

**LOMO Burger** **£15.95**  
8oz Beef Patty in a Brioche Bun with, Gem, Beef Tomato,  
Pickles, Smoked Cheddar, Guinness Braised Beef Brisket,  
Smoked Bacon, Red Pepper & Tomato Jam, Lomo Fries & Slaw

**Half Roast Corn Fed Chicken** **£16.50**  
Lomo Fries, Smoked Bacon Crumb & Cheddar Cheese Sauce

**Tempura Battered Haddock** **£14.50**  
Chunky Chips, Garden Peas & Tartar Sauce

**Pan Fried Sea Bass Fillets** **£17.50**  
Smoked Chorizo Chowder & Tenderstem Broccoli


**Sweet Potato & Harissa Cakes (V)** **£14.00**  
Grilled Broccoli, Guacamole & Poached Egg


**Aromatic Grilled Tofu Curry (VG)** **£15.95**  
Grilled Tofu, Jasmine Fragrant Rice,  
Carrot & Cucumber


# THE GRILL

*Your Steak Your Way*

***Includes a side and a sauce of your choice***

**225g Rump**  **£17.00**  
The leanest cut with pure, distinctive flavour.  
Best Served Medium Rare – Medium


**280g Ribeye**  **£26.50**  
Delicately marbled throughout for superb, full bodied flavour.  
Best Served Medium


**280g Sirloin**  **£24.00**  
Tender yet succulent with a strip of juicy crackling  
Best Served Rare


**225g LOMO Fillet**  **£28.50**  
Lean and tender with a delicate flavour  
Best Served Rare

## SHARING BOARDS!

***Includes two sides and two sauces of your choice***

**450g Chateau**  **£60.00**  
Chateau is the prize cut of the fillet steak and is perfect for sharing  
Best Served Rare – Medium Rare

**680g Porterhouse**  **£50.00**  
A huge steak that is sirloin on one side of the bone and fillet on  
the other - so the best of both worlds  
Best Served Medium

**1000g Tomahawk Steak**  **£68.00**  
The Tomahawk Steak is an on-the bone Rib Steak, cut from the  
Fore-rib with the entire rib bone left on  
Best Served Medium Rare

## SAUCES

**Additional sauces at £2.50**

Peppercorn	Blue Cheese	Steak Diane	Garlic Butter
Bearnaise	Chimichurri	Red Wine	LOMO Sauce

## SIDE DISHES

Lomo Fries	<b>£5.00</b>	Parmesan Truffle Fries	<b>£5.00</b>
Chunky Chips	<b>£3.50</b>	Grilled Tomato/Mushroom Garlic	<b>£3.50</b>
Mac 'n' Cheese	<b>£4.50</b>	Tender Stem Broccoli	<b>£4.00</b>
Lobster Croquettes	<b>£6.00</b>	Braised Brisket Yorkie	<b>£5.50</b>
Tempura Prawns	<b>£6.00</b>	Creamed Spinach	<b>£4.50</b>
Onion Rings	<b>£4.50</b>	Lomo Salad	<b>£4.00</b>
Slaw	<b>£3.50</b>	Baby Gem w / Blue Cheese	<b>£4.50</b>
Creamy Mash	<b>£5.00</b>		

All our food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot contain all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or derivatives of nuts or that our fish or poultry dishes do not contain bones. If you have a food allergy please let us know before you order as full allergen information is available.

For any more information on our menu please ask a member of our team.

"A 10% discretionary service charge will be added to your bill. please be ensured that all tips and service charges will be shared between our amazing team - Thank you"



Gluten Free



Vegetarian



Vegan