

STARTERS

SCALLOPS 'MID CUIT' WITH CITRUS AND TARRAGON
VIRGIN OLIVE OIL, LIQUORICE AND FENNEL £16.50

SALAD OF ARTICHOKEs, WILD MUSHROOMS AND GREEN BEANS
PUMPKIN SEED OIL AND AGED BALSAMIC VINEGAR £12.50

CARPACCIO OF TUNA WITH ORIENTAL SPICES, TOASTED SESAME SEEDS
RADISH, GINGER AND LIME VINAIGRETTE £16.50

SALAD OF CORNISH CRAB AND AVOCADO, BLOODY MARY SORBET
BROWN CRAB MEAT, HERB MAYONNAISE, LEMON OIL £17.00

SEARED FOIE GRAS, SWEET & SOUR CHICORY
RASPBERRY VINEGAR, BRIOCHE MELBA TOAST £18.50

FEUILLETE OF SMOKED FINNAN HADDOCK WITH SOFT QUAIL'S EGGS
LEEKs, COLMAN'S ENGLISH MUSTARD SAUCE £15.50

SPECIALITIES FOR TWO

(PLEASE ALLOW 40 MINUTES COOKING TIME)

SLOW COOKED, CARAMELISED SUCKLING PIG WITH TRIMMINGS
APPLE AND CHAMPAGNE SAUERKRAUT, TRUFFLED GREEN CABBAGE £27.00 PP

RIB OF 28 DAY MATURED PRIME SCOTCH BEEF WITH CLARET SAUCE
SWEET AND SOUR SHALLOT CONFIT, ROASTED MARROW BONES
FONDANT POTATO 'SAVOYARD' £28.00 PP

LINE CAUGHT SEA BASS BAKED IN MALDON SEA SALT WITH ORIENTAL SPICES
GINGER, LIME AND WASABI BEURRE BLANC £28.50 PP

FISH AND SHELLFISH

ROAST MONKFISH WITH INDIAN SPICES
LENTIL PUREE, GINGER AND CURRY LEAF VELOUTÉ £29.00

SEARED SEA BASS WITH FENNEL SEEDS, PROVENCAL VEGETABLES
BASIL MASH, WARM SAFFRON AND TOMATO VINAIGRETTE £27.00

ROAST TURBOT ON THE BONE WITH WILD MUSHROOMS
CHAMPAGNE, SHALLOT AND BUTTER SAUCE £29.00

POACHED SCALLOPS AND LANGOUSTINES
THAI VELOUTÉ, GREEN PAPAYA PICKLE
SWEET BASIL OIL £27.50

***Please alert your waiting staff of any allergies**

IF YOU ARE IN A HURRY PLEASE LET THE MANAGER KNOW WHEN YOU ORDER
AND WE WILL DO OUR BEST TO SERVE YOU QUICKLY

1 LOMBARD STREET RESTAURANT BAR AND BRASSERIE
TEL 020 7929 6611
FAX 020 7929 6622

WWW.1LOMBARDSTREET.COM

MEAT AND POULTRY

SUPREME AND FRICASSEE OF BLACKLEG CHICKEN
CREAM OF MORELS IN VIN JAUNE
BABY LEEKS £26.50

ROAST RACK OF SPRING LAMB
CONFIT GARLIC, TOMATO CHUTNEY
RAGOUT OF BEANS AND PEAS WITH SAVOURY £28.50

LIMOUSIN VEAL FILLET, SWEETBREADS AND ASPARAGUS
CHABLIS AND SORREL VELOUTÉ
PUFF PASTRY £28.50

SUPREME AND CONFIT OF SQUAB PIGEON
SEARED FOIE GRAS, LENTILS, SPECK AND THYME
PINOT NOIR JUS £27.50

ANGUS BEEF TOURNEDOS WITH WILD MUSHROOMS AND HERBS
HORSERADISH, SPINACH AND PARSLEY PUREE
SHALLOT CONFIT, OXTAIL SAUCE £28.50

VEGETARIAN

PROVENCAL TOMATO, THAI AUBERGINE, ARTICHOKE AND MOREL RISOTTO
HERB SALAD £24.00

PUDDINGS

ROAST PINEAPPLE WITH ORIENTAL SPICES,
CHAIRMAN'S RESERVE RUM AND VANILLA
LIME, GINGER, AND CORIANDER SYRUP
COCONUT SORBET £9.00

FEUILLANTINE OF CARAMELISED GRANNY SMITH AND GUINNESS ICE CREAM
GLAZED HAZELNUTS £9.00

WARM FIG TART WITH BLACKBERRY COULIS
FENNEL AND PERNOD ICE CREAM £9.00

CHOCOLATE AND PASSION FRUIT MACARON
WARM CHOCOLATE AND COCOA BEAN FONDANT
PASSION FRUIT SORBET £9.00

WARM GATEAU OF ROAST HAZELNUTS AND PRUNE D'AGEN
ARMAGNAC ICE-CREAM PLUM COMPOTE £9.00

MILLE-FEUILLE OF CARAMELISED PEAR
PRALINE AND DARK CHOCOLATE MOUSSELINE
PEAR WILLIAM SORBET £9.00

CHOCOLATE, WHISKY AND COFFEE PRALINE 'LOMBARDO' £9.00

FINE CHEESES
FROM 'LA FROMAGERIE' £9.50

WARM GOAT'S CHEESE DARTOIS
HERB SALAD IN WALNUT OIL AND SHERRY VINEGAR £9.50

VAT is included at the current rate

An optional 12.5% gratuity will be added to your bill
Please note all gratuity less credit card charges and administration
costs are distributed amongst all the staff by the Tronc committee