

1 LOMBARD STREET 25 YEAR ANNIVERSARY

2023 MARKS 25 YEARS OF 1 LOMBARD STREET IN THE BEATING HEART OF THE CITY OF LONDON. UNDER THE LEADERSHIP OF SOREN JESSEN, WE HAVE BEEN PROUD PIONEERS OF THE CITY DINING SCENE SINCE OUR FIRST SERVICE IN 1998 AND WE LOOK FORWARD TO ANOTHER 25 YEARS... MANY, MANY THANKS FOR YOUR CUSTOM

APERITIFS

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| VODKA MARTINI U'Luvka Vodka, Noily Prat 13.5 | NEGRONI London Dry Gin, Campari, Vermouth 12 | CHAMPAGNE Deutz Brut NV 16 | ADONIS Alfonso Oloroso, Antica Formula, orange bitters 12.5 |
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SNACKS

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| DINGLEY DELL MINI CHORIZO 6 | ANCHOVIES ON TOAST with chopped Isle of Wight tomato 8 | SALT COD FRITTERS tatare sauce 7 |
| COBBLE LANE CURED BRITISH MEAT BOARD cornichons & grilled sourdough 18 | WHIPPED ENGLISH CHICKPEA HUMMUS grilled sourdough & confit garlic 9 | |

WHAT'S ON

JULY

FRIDAYS @ LOMBARD X ALBERTO FERRO

21 His music draws lines between genres and techniques: there are clear references to classical forms, polyphony, counterpoint and thematic developments, but also deep dives into modern jazz, contemporary art music and rock/folk. The investigation involves a variety of creative approaches: note-by-note composition, thematic improvisation to un-planned improvisation



FRIDAYS @ LOMBARD X ALEX KRICHE

28 From live gigs to studio recordings, Alex continues to connect in unprecedented fashion with all audiences across the globe. His dedication to acoustic excellence has produced an impacting sound.



STARTERS

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| PEA & MINT SOUP cheddar scone 10 | DINGLEY DELL HAM HOCK TERRINE celeriac remoulade 12 | MALDON ROCK OYSTERS shallot vinegar 5 each | LA LATTERIA'S ENGLISH MOZZARELLA with Isle of Wight tomatoes, basil & pistachio pesto 16 |
| DEVON BLUE, PEAR & CHICORY SALAD candied walnuts 14 | DEVON CRAB ON SOURDOUGH TOAST brown crab mayonnaise 23 | SHELLFISH COCKTAIL Dublin Bay prawn, crab, crayfish Marie Rose 21 | SEVERN & WYE SMOKED VAR SALMON capers, dill, & rye bread 18 |

MAINS

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| ROAST FILLET OF TORBAY COD seashore vegetables & Poole Bay clams 32 | GRILLED LAMB CHOP & SCRUMPET crushed new potatoes & green sauce 30 | FISH & CHIPS mushy peas & tartare sauce 24 |
| CHICKEN ESCALOPE 'Milanese' or 'Holstein' 25 | CREEDY CARVER DUCK BREAST duck leg croquette, whipped celeriac & sour cherry 37 | SEARED SEABASS slow roast Isle of Wight tomato, capers, brown butter & summer herbs 35 |

NATIVE DEVON BLUE LOBSTER

Head Chef James Holden has created 3 specials to celebrate our landmark 25th birthday, using Devon's finest Native Blue Lobster - all at £25

HALF A GRILLED LOBSTER
with garlic butter, salad & fries
25

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| LOBSTER FETTUCINE 25 | LOBSTER RISOTTO 25 |
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PETER HANNAN'S MIGHTY-MARBLED STEAKS

All our beef is aged for 30 days in a Himalayan salt chamber and comes from native breeds in Ireland

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| 1KG RIBEYE ON THE BONE For 2/3 to share 97 | FILLET STEAK 200g 50 | SIRLOIN STEAK 250g 38 |
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Add Béarnaise, Peppercorn sauce or Stilton butter 3

SIDES

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| Garden salad 7 | Heritage carrots 7 |
| Spinach steamed or creamed 7 | Chipped, mashed or parsley potatoes 7 |
| Dill pickled cucumbers 6 | Summer Vegetables 7 |
| | Isle of Wight tomato shallot & basil salad 8 |

DESSERTS

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| DARK CHOCOLATE DOME Amarena cherry 14 | BAKEWELL PUDDING hedgerow ripple ice cream 12 | NEW FOREST SUMMER BERRY PAVLOVA Whipped cream & meringue 13 | CREDIT CRUNCH ICE CREAM hot chocolate sauce 5 per scoop |
| ELDERFLOWER & BUTTERMILK PUDDING macerated strawberries & honeycomb 11 | BRITISH FARMHOUSE CHEESE BOARD from Neals Yard with chutney 16 | ICE CREAMS AND SORBETS per scoop 5 | CHOCOLATE TRUFFLES 6.5 |

DESSERT COCKTAILS

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| ESPRESSO MARTINI U'Luvka Vodka, Kahlua coffee liqueur & a shot of fresh espresso 12 |
| WOODFORD OLD FASHIONED Woodford Bourbon, demerara sugar, Angostura & orange bitters 14.5 |
| IT'S 8PM SOMEWHERE Fernet branca, Creme De Menthe, & Chocolate bitters 13 |

If you have any allergies or dietary requirements please inform your server | If you are looking for a private event for 20 - 90 guests, we have the ideal private event space flooded with natural daylight, the 1776 restaurant is the ideal spot for business lunches, family celebrations or product launches | Signature menus of British seasonal dishes. Available breakfast, lunch and dinner