

APERITIFS

NEWS FLASH Bruichladdich The Classic Laddie, Amaro Montenegro, Compass Box Orchard House, Violet Liqueur, Artisan Violet Blossom Tonic 15	MARTINI Vodka, Noilly Pratt Vermouth 15	NEGRONI London Dry Gin, Campari, Vermouth 15	CHAMPAGNE Lombard Brut Champagne NV 17	CLOCKWORK GIMLET The Botanist Gin, Yuzu Liqueur, Cucumber Syrup, Fresh Mint, Lime Juice 15.5
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SNACKS

COBBLE LANE CURED BRITISH MEAT BOARD cornichons & toast 18	LAMB MERGUEZ yogurt dressing 11	ANCHOVIES ON TOAST whipped goats curd 10	WILDFARMED SOURDOUGH BREAD Glastonbury whey butter 7	SALT COD FRITTERS tartare sauce 10	ENGLISH YELLOW PEA HUMMUS grilled sourdough & confit garlic 9
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STARTERS

PEA & HAM SOUP Smoked ham hock, cheddar scone 15	DEVON CRAB Sea shore vegetables, Jersey Royals, vinaigrette 25	COLCHESTER ROCK OYSTERS shallot vinegar 6 each	SEVERN & WYE SMOKED SALMON capers, dill, rye & horseradish 19	PÂTÉ OF THE DAY Pickles & toast 16
GRILLED ENGLISH ASPARAGUS Sauce Vierge, Brown Shrimp 19	LA LATTERIA'S ENGLISH BURRATA Wild garlic pesto, hazelnuts, Hampshire watercress, Melba toast 18	SHELLFISH COCKTAIL Prawn, crab, Marie Rose 22.5	LOMBARD CAESAR SALAD Lincolnshire poacher, crispy bacon, anchovy 14/22 Add Chicken 10	

MAINS

CHICKEN ESCALOPE 'Milanese' or 'Holstein' 28	SEARED SEABASS Slow roast tomatoes, confit fennel, capers 38	TORBAY COD Spring vegetables, butter sauce 36	FISH & CHIPS Mushy peas, tartare sauce 26	LOMBARD SPECIAL FISH OF THE DAY £ market price
NORFOLK MARSHLAND LAMB CHOP Lamb scrumpet, potato rosti, chopped peas 38	BEEF RAGU PAPPARDELLE Shaved Spenwood 29	SUFFOLK RED PORK CHOP Bermondsey oyster mushrooms, mustard gravy 37		

BRITISH & IRISH STEAKS Our beef has been aged for at least 30 days in a Himalayan salt chamber. From Native breeds in Ireland by Peter Hannan & regenerative farms in England from The Ethical Butcher		
BUTCHERS CUT For 2/3 to share £ Market price	FILLET STEAK 200g 55 Add Béarnaise, Peppercorn sauce or Stilton butter 4	SIRLOIN STEAK 250g 48

SIDES

GARDEN SALAD 8	PEAS & LOVAGE 8	HERITAGE CARROTS 8
SPINACH STEAMED OR CREAMED 8	ISLE OF WIGHT TOMATO SALAD 10	CHIPS, MASHED OR PARSLEY POTATOES 8

DESSERTS

PEACH & ALMOND TART Whipped crème fraîche 14	VANILLA CRÈME BRÛLÉE Pistachio & Almond biscotti 13	STRAWBERRY ETON MESS white chocolate 12	BRITISH FARMHOUSE CHEESE BOARD from Neals Yard Dairy, chutney 18
STICKY TOFFEE PUDDING Vanilla ice cream 12	CREDIT CRUNCH ICE CREAM hot chocolate sauce 8 per scoop	ICE CREAMS AND SORBETS 6.5 per scoop	CHOCOLATE TRUFFLES 7

INTRODUCING

LOMBARD HOSPITALITY

Office · Contract Catering · Events

We bring Lombard to you,  
Office deliveries & external events



“If you have any dietary requirements or food allergies, please inform us. However, due to shared cooking and preparation areas, we cannot guarantee that any menu item is completely free from allergens. Some dishes may also contain small bone or shell fragments. Additionally, please be aware that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly if you have certain medical conditions.”

# SEASONAL BRITISH PRODUCE



At 1 Lombard Street Restaurant, we are passionately committed to showcasing the finest of British produce by exclusively using fresh, seasonal ingredients sourced from across the UK to ensure each dish reflects the vibrant flavors of the season.

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<div>NEWS FLASH</div> <div>Bruichladdich The Classic Laddie, Amaro Montenegro, Compass Box Orchard House, Violet Liqueur, Violet Tonic</div> <div>15</div>	<div>MARTINI</div> <div>Vodka, Noilly Pratt Vermouth</div> <div>15</div>	<div>NEGRONI</div> <div>London Dry Gin, Campari, Vermouth</div> <div>15</div>	<div>CHAMPAGNE</div> <div>Lombard Brut Champagne NV</div> <div>17</div>	<div>CLOCKWORK GIMLET</div> <div>The Botanist Gin, Yuzu Liqueur, Cucumber Syrup, Fresh Mint, Lime Juice</div> <div>15.5</div>
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SNACKS

<div>COBBLE LANE CURED BRITISH MEAT BOARD</div> <div>cornichons &amp; toast</div> <div>18</div>	<div>SHORT RIB CROQUETTES</div> <div>mustard mayonnaise</div> <div>11</div>	<div>WILDFARMED SOURDOUGH BREAD</div> <div>Glastonbury whey butter</div> <div>7</div>	<div>SALT COD FRITTERS</div> <div>tartare sauce</div> <div>10</div>	<div>ENGLISH YELLOW PEA HUMMUS</div> <div>grilled sourdough &amp; confit garlic</div> <div>9</div>
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STARTERS

<div>DEVON CRAB ON TOAST</div> <div>brown crab mayonnaise</div> <div>25</div>	<div>COLCHESTER ROCK OYSTERS</div> <div>shallot vinegar</div> <div>6 each</div>	<div>SEVERN &amp; WYE SMOKED SALMON</div> <div>capers, dill, rye &amp; horseradish</div> <div>19</div>
<div>LA LATTERIA'S BURRATA</div> <div>Wild garlic pesto, hazelnuts, Hampshire watercress, Melba toast</div> <div>18</div>	<div>SUFFOLK RED PORK TERRINE</div> <div>walnut ketchup, pickled mustard seeds</div> <div>17</div>	<div>LOMBARD CAESAR SALAD</div> <div>Lincolnshire poacher, crispy bacon, anchovy</div> <div>14/22</div> <div>Add Chicken 10</div>

MAINS

<div>CHICKEN ESCALOPE</div> <div>'Milanese' or 'Holstein'</div> <div>28</div>	<div>SEARED SEABASS</div> <div>Caper, olive &amp; lemon dressing seashore vegetables</div> <div>38</div>	<div>BEEF RAGU PAPPARDELLE</div> <div>Shaved Spenwood</div> <div>29</div>	<div>SUFFOLK RED PORK CHOP</div> <div>Bermondsey oyster mushrooms, mustard gravy</div> <div>35</div>
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BRITISH & IRISH STEAKS			SIDES	
Our beef has been aged for at least 30 days in a Himalayan salt chamber. From Native breeds in Ireland by Peter Hannan & regenerative farms in England from The Ethical Butcher				
1KG RIB ON THE BONE	FILLET STEAK	SIRLOIN STEAK	GARDEN SALAD	BUTTERED SPRING GREENS
For 2/3 to share	200g	250g	8	8
110	55	46		
Add Béarnaise, Peppercorn sauce or Stilton butter			SPINACH STEAMED OR CREAMED	CHIPS OR PARSLEY POTATOES
4			8	8

DESSERTS

<div>STICKY TOFFEE PUDDING</div> <div>Vanilla ice cream</div> <div>12</div>	<div>VALRHONA CHOCOLATE TART</div> <div>Whipped crème fraîche</div> <div>15</div>	<div>BRITISH FARMHOUSE CHEESE BOARD</div> <div>from Neals Yard Dairy, chutney</div> <div>18</div>	<div>VANILLA CRÈME BRÛLÉE</div> <div>Pistachio &amp; Almond biscotti</div> <div>13</div>
<div>CREDIT CRUNCH ICE CREAM</div> <div>hot chocolate sauce</div> <div>7 per scoop</div>	<div>ICE CREAMS AND SORBETS</div> <div>6.5 per scoop</div>	<div>CHOCOLATE TRUFFLES</div> <div>7</div>	

DIGESTIFS

<div>BANANZA</div> <div>Mount Gay Rum, Gosling 151, Disaronno, Velvet Falernum, Banana Puree &amp; Vanilla</div> <div>16</div>	<div>ESPRESSO MARTINI</div> <div>Lombard's House Vodka, Tía María &amp; fresh espresso</div> <div>16</div>
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