

APERITIFS				
NEWS FLASH Bruichladdich The Classic Laddie, Amaro Montenegro, Compass Box Orchard House, Violet Liqueur, Artisan Violet Blossom Tonic 16	MARTINI Vodka, Noilly Pratt Vermouth 15	NEGRONI London Dry Gin, Campari, Vermouth 15	CHAMPAGNE Lombard Brut Champagne NV 17	TWINKLE HILL Vodka & elderflower cordial topped with Lombard Street Champagne, lemon twist and mint. 16.5

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

STARTERS			
COLCHESTER ROCK OYSTERS shallot vinegar 6 each	CHILLED TOMATO SOUP English mozzarella, basil oil 15	SEVERN & WYE SMOKED SALMON Soda bread, dill, capers, horseradish cream 19	PÂTÉ OF THE DAY Pickles & toast 16
ISLE OF WIGHT TOMATO & GRILLED COURGETTE SALAD Shaved London ricotta, dill vinaigrette 18	LA LATTERIA'S ENGLISH BURRATA Melon, crispy parma ham & basil 21	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 fennel, red onion, orange, olives 38	TORBAY COD tomato, artichokes, endive 36	FISH & CHIPS Mushy peas, tartare sauce 26	SUMMER FISH CAKE Lobster butter sauce 30 add caviar £10
NORFOLK MARSHLAND LAMB CHOP Lamb scrumpet, potato rosti, chopped peas 38	BEEF RAGU PAPPARDELLE Shaved Spenwood 29	SUFFOLK RED PORK CHOP Bermondsey 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	SIRLOIN STEAK 250g 48
Add Béarnaise, Peppercorn sauce or Stilton butter 4		

SIDES		
GARDEN SALAD 8	SUMMER PEAS & LOVAGE 8	MIXED GARDEN BEANS 8
SPINACH STEAMED OR CREAMED 8	ISLE OF WIGHT TOMATO SALAD 10	CHIPS, MASHED OR PARSLEY POTATOES 8

DESSERTS			
PEACH MELBA raspberry, mascarpone, vanilla ice 14	VANILLA CRÈME BRÛLÉE lemon sable 13	STRAWBERRY CHEESECAKE strawberry sorbet 12	BRITISH FARMHOUSE CHEESE BOARD from Neals Yard Dairy, chutney 18
WHITE CHOCOLATE MOUSSE raspberry & hibiscus 14	ICE CREAMS AND SORBETS 4.5 per scoop	CHOCOLATE TRUFFLES 7	

INTRODUCING

LOMBARD HOSPITALITY

Office · Contract Catering · Events

We bring Lombard to you,
Office deliveries & external events
Scan to order



“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.