

APERITIFS

DIRECTOR'S MARTINI

Konik's Tail Vodka,
Noilly Pratt Vermouth

15.5

VIRGIN MARY

Spicy tomato juice, horseradish,
Worcestershire Sauce, lemon.

8

ENGLISH SPARKLING

Rock Story, Sugrue
South Downs

14.5

CHAMPAGNE

Lombard Brut Champagne
NV

17

TWINKLE HILL

Vodka & elderflower cordial topped
with Lombard Street Champagne,
lemon twist and mint.

17

SNACKS

COBBLE LANE CURED
BRITISH MEAT BOARD

cornichons & toast

19

HAM HOCK
CROQUETTE

sauce gribiche

12

ANCHOVIES ON
TOAST

whipped goats curd

9

WILDFARMED
SOURDOUGH BREAD

Glastonbury whey butter

8

FRIED COD
CHEEKS

tartare sauce

12

WHIPPED SQUASH

Graceburn, pickled walnuts,
grilled sourdough

9

STARTERS

COLCHESTER
ROCK OYSTERS

shallot vinegar

6 each

ROASTED PARSNIP
SOUP

chestnut twist

15

SEVERN & WYE
SMOKED SALMON

rye bread, dill,
capers, horseradish cream

19

HAM HOCK TERRINE

celeriac remoulade

18

DEVON BLUE, PEAR &
CHICORY SALAD

walnuts, vinaigrette

17

LA LATTERIA'S
ENGLISH BURRATA

butternut salsa, winter leaves
hazelnuts

21

DRESSED
DEVON CRAB

brown crab mayonnaise, gem salad

25

PRAWN & AVOCADO
COCKTAIL

gem, dill, Marie Rose

23

LOMBARD
CAESAR SALAD

Lincolnshire poacher,
crispy bacon, anchovy

14/22

Add Chicken 10

MAINS

PIE OF
THE WEEK

GAME PIE

venison, pheasant,
pigeon, suet crust

£34

CHICKEN ESCALOPE

'Milanese' or 'Holstein'

29

SEARED SEABASS

sea shore vegetables,
lemon

38

TORBAY COD

creamed leeks, mussel,
chorizo

36

FISH & CHIPS

mushy peas,
tartare sauce

26

FISH OF THE
DAY

£market price

HAUNCH OF VENISON

duck fat potato rosti,
sprout tops, quince

42

BEEF RAGU PAPPARDELLE

Yorkshire Pecorino

31

SUFFOLK RED PORK CHOP

Bermondsey mushrooms,
mustard gravy

38

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

58

SIRLOIN STEAK

250g

48

Add Béarnaise, Peppercorn sauce or Stilton butter
4.5

SIDES

GARDEN SALAD

8

ROASTED
BRUSSEL SPROUTS

bacon & chestnuts

8

SPROUTING BROCCOLI

olive oil & almonds

8

SPINACH
STEAMED OR CREAMED

8

CHIPS, MASHED OR
PARSLEY POTATOES

8

DESSERTS

STICKY TOFFEE
PUDDING

vanilla ice cream

13

VANILLA
CRÈME BRÛLÉE

lemon sable

13

VANILLA
CHEESECAKE

blackberry compote

12

BRITISH FARMHOUSE
CHEESE BOARD

from Neals Yard Dairy,
chutney

18

APPLE TARTE TATIN

vanilla ice cream

14

ICE CREAMS
AND SORBETS

6 per scoop

CHOCOLATE TART

creme fraiche,
sea salt, olive oil

13

HONEYCOMB ICE
CREAM

hot chocolate sauce

8 per scoop

CHOCOLATE
TRUFFLES

7.5

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.