APERITIFS

DIRECTOR'S MARTINI

VIRGIN MARY

ENGLISH SPARKLING

CHAMPAGNE

TWINKLE HILL

Konik's Tail Vodka, Noilly Pratt Vermouth

15.5

Spicy tomato juice, horseradish, Worcestershire Sauce, lemon.

Rock Story, Sugrue South Downs

14.5

Lombard Brut Champagne NV

17

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

17

SNACKS

COBBLE LANE CURED BRITISH MEAT BOARD

19

CROQUETTE sauce gribiche cornichons & toast

НАМ НОСК

12

ANCHOVIES ON TOAST

whipped goats curd

9

WILDFARMED SOURDOUGH BREAD

Glastonbury whey butter

CHEEKS tartare sauce

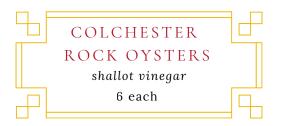
12

FRIED COD

WHIPPED SQUASH

Graceburn, pickled walnuts, grilled sourdough 9

STARTERS



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

TORBAY COD

creamed leeks, mussel,

chorizo

36

25

PRAWN & AVOCADO COCKTAIL

gem, dill, Marie Rose

23

LOMBARD CAESAR SALAD

Lincolnshire poacher, crispy bacon, anchovy 14/22 Add Chicken 10

MAINS



CHICKEN ESCALOPE 'Milanese' or 'Holstein'

HAUNCH OF VENISON

duck fat potato rosti, sprout tops, quince 42

SEARED SEABASS sea shore vegetables, lemon 38

Yorkshire Pecorino

BEEF RAGU PAPPARDELLE

31

FISH & CHIPS

mushy peas, tartare sauce

26

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

200g

FILLET STEAK SIRLOIN STEAK 250g

58 Add Béarnaise, Peppercorn sauce or Stilton butter 4.5

48

GARDEN SALAD

ROASTED

SIDES

SPROUTING BROCCOLI **BRUSSEL SPROUTS** olive oil & almonds bacon & chestnuts

SPINACH STEAMED OR CREAMED 8

CHIPS, MASHED OR PARSLEY POTATOES

DESSERTS

STICKY TOFFEE PUDDING vanilla ice cream

13

VANILLA CRÈME BRÛLÉE

lemon sable

VANILLA CHEESECAKE

blackberry compote

12

BRITISH FARMHOUSE CHEESE BOARD

from Neals Yard Dairy, chutney

APPLE TARTE TATIN ICE CREAMS

vanilla ice cream

14

AND SORBETS 6 per scoop

creme fraiche, sea salt, olive oil 13

CHOCOLATE TART HONEYCOMB ICE CREAM

hot chocolate sauce 8 per scoop

CHOCOLATE TRUFFLES



"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.