

APERITIFS				
PINK VESPER No. 3 Gin, Gattertøp No. 7 Vodka, Doppelgänger Aperitivo, Cherry Bitters. 15.5	VODKA MARTINI Belvedere Vodka, Noily Prat 14.5	NEGRONI London Dry Gin, Campari, Vermouth 12.5	CHAMPAGNE Delamotte Brut NV 17	BEE'S A SUITOR Isolabella Limoncello, Beesou & Melonade topped with Prosecco 15

SNACKS					
COBBLE LANE CURED BRITISH MEAT BOARD with cornichons & toast 18	SHORT RIB CROQUETTES mustard mayonnaise 9	ANCHOVIES ON TOAST whipped goats curd 8	WILDFARMED SOURDOUGH BREAD with Glastonbury whey butter 6.5	SALT COD FRITTERS with tartare sauce 7	ENGLISH YELLOW PEA HUMMUS grilled sourdough & confit garlic 9

STARTERS					
SHELLFISH COCKTAIL Dublin Bay prawn, crab, Marie Rose 22	DEVON CRAB ON TOAST brown crab mayonnaise 23	<div>COLCHESTER ROCK OYSTERS shallot vinegar 5 each</div>		SEVERN & WYE SMOKED VAR SALMON capers, dill, rye & horseradish 18	
BUTTERNUT SQUASH SOUP Creme fraiche, cheddar scone 14.5	LA LATTERIA'S ENGLISH STRACCIATELLA Heritage squash, toasted seeds & chilli 17	GAME TERRINE walnut ketchup, mustard seeds 16	LOMBARD CAESAR SALAD Lincolnshire poacher, crispy bacon, anchovy 14/21 Add Chicken / 10		

MAINS					
CHICKEN ESCALOPE 'Milanese' or 'Holstein' 26	SEARED SEABASS Brown butter, capers, lemon & seashore vegetables 35	TORBAY COD Creamed leeks, mussels & crispy bacon 33	FISH & CHIPS Mushy peas, tartare sauce 25	<div>LOMBARD SPECIAL OX CHEEK, ALE & BONE MARROW PIE suet crust 32</div>	
HAUNCH OF WILD FALLOW DEER Celeriac mash & black cabbage 36	BEEF RAGU PAPPARDELLE Shaved Spenwood 30	SUFFOLK RED PORK CHOP Bermondsey oyster mushrooms, mustard gravy 35			

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			GARDEN SALAD	ROASTED HISPI CABBAGE	HERITAGE CARROTS
1KG RIB ON THE BONE	FILLET STEAK	SIRLOIN STEAK	7.5	7.5	7.5
For 2/3 to share	200g	250g			
105	50	40	SPINACH STEAMED OR CREAMED	BLUE CHEESE SALAD Cashel blue, candied walnuts	CHIPPED, MASH OR PARSLEY POTATOES
	Add Béarnaise, Peppercorn sauce or Stilton butter		7.5	9.5	7.5
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DESSERTS			
STICKY TOFFEE PUDDING Vanilla ice cream & salted caramel 12	BRITISH FARMHOUSE CHEESE BOARD from Neals Yard with chutney 17	BRAMLEY APPLE CRUMBLE vanilla custard 12	CREDIT CRUNCH ICE CREAM hot chocolate sauce 6.5 per scoop
CHOCOLATE TRUFFLES 7	CHOCOLATE TART Whipped crème fraîche 14	VANILLA CRÈME BRÛLÉE Pistachio & Almond biscotti 13	ICE CREAMS AND SORBETS 6 per scoop

DIGESTIFS	
COCO BLANCO A blend of Ojo de Dios Mezcal, 1800 Coconut Tequila & El Rayo Plata, shaken with Mozart White Chocolate Liqueur & Pineapple. 15	
ESPRESSO MARTINI Vodka, Tia Maria, & a shot of fresh espresso 15	

“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.