

I LOMBARD STREET

*“Treat people the way they would like to be treated,
not the way you would like to be treated” - Soren Jessen*

COCKTAILS

The Junction	15.5
<i>For those who enjoy... Gin Martini - Vieux Carre - Brooklyn Jensens Bermondsey Dry, Bénédicte, Noily Prat, Maraschino & orange bitters Also available to take away (200ml £28)</i>	
Lombard Martini (Serves 2)	28
<i>For those who enjoy... Vesper Martini - Martinez Jensen's Old Tom, Broken Clock Vodka & Londinio Aperitivo. Also available to take away (200ml £28)</i>	
Shrubarb & Ginger	16.5
<i>For those who enjoy... Tom Collins - Paloma - Gin Sling Elephant Gin, Lombard's Rhubarb Shrub & Peychaud bitters topped with Artisan Fiery Ginger Beer</i>	
Luchador	15.5
<i>For those who enjoy... Margarita - Paloma - Toreador Pensador Mezcal, El Rayo Tequila, St. Germain Elderflower liqueur, celery bitters, chilli & lime</i>	
She's a Suitor	15
<i>For those who enjoy... Aperol Spritz - Hugo - Sbagliato Select Aperitivo & Melonade topped with Prosecco</i>	
Bananza	15.5
<i>For those who enjoy... Banana Hammock - Mai Tai - Zombie Lombard Rum blend, banana puree, Velvet Falernum & demerara apple reduction</i>	
Apples & Pears	15.5
<i>For those who enjoy... Sazerac - Old Fashioned - Sweet Manhattan Apple & cinnamon infused Hennessy, pear liqueur & bitters, with a vanilla biscuit rim.</i>	

LAGER, ALE, STOUT & CIDER



DRAUGHT

Freedom Lager 4% 33cl	6
Freedom New Zealand Pale Ale 3.8% 33cl	6
Guinness 4.2% 55cl	8

BOTTLES

Peroni 5.1% 33cl	6.5
NOAM Bavaria Berlin 5.2% 34cl	8
Wignac Rose Cider 4.5% 33cl	7

NOTHING TO PROOF



Nirvana Lager 0.5% 33cl	6.5
Nirvana Hoppy Pale Ale 0.5% 33cl	6.5
Nirvana Dark & Rich Stout 0.0% 33cl	6.5

Pickled Rick 7

Dill-pickled cucumbers & lime juice topped with Artisan Bubbly soda.
Long, Sharp & refreshingly unsweet.

Clementine Sour 8.5

Orange juice, freshly squeezed lemon, sugar & cranberry bitters. Softened with egg white
Smooth, sharp & sweet.

Path to Nirvana 8.5

Lime & lemon juice, orgeat syrup and pineapple juice topped with Nirvana Pale Ale.
Booze free alternative to a Mai Tai

BAR SNACKS



Nocerella Olives <i>(O)*</i>	6.5
Chilli Mix <i>(Traces of nuts)*</i>	5.5
Espelette Nuts <i>(N)*</i>	6.5
British Rock Oysters with shallot vinegar <i>(Mo, S)*</i>	5
Cobble lane cured meats board with cornichons & grilled sourdough bread <i>(G)*</i>	18
Dingley Dell chorizo <i>(G)*</i>	6
Anchovies on toast with goats curd <i>(F, G)*</i>	8
Chips & Bearnaise Sauce <i>(Mi, C)*</i>	10
Whipped English chickpea hummus with confit garlic & grilled sourdough <i>(Mi)*</i>	9
Salt Cod fritters with tartare sauce <i>(F, G, Mi)*</i>	7
British Farmhouse cheese board from Neals Yard diary <i>(G, Mi)*</i>	16

*Allergen advise (C: Celery, E: Eggs, F: Fish, G: Gluten, Mi: Milk, N: Nuts, S: Sulphur, Mu: Mustard, Mo: Mollusc)

DOWNSTAIRS AT 1 LOMBARD



Introducing Downstairs at 1 Lombard - an artisanal cocktail bar that invites you on a sensory journey through the world of handcrafted libations.

Immerse yourself in a sophisticated ambiance where classic meets contemporary, and our expert mixologists showcase their mastery. At Downstairs at 1 Lombard, we celebrate the artistry of cocktails by using only the finest ingredients, sourced locally and globally. Our carefully curated menu offers a diverse range of flavours, from timeless favourites to innovative creations, ensuring a drink to satisfy every palate.

Experience the thrill of sipping meticulously crafted cocktails, meticulously served, and discover a haven where mixology truly becomes an unforgettable experience. Cheers to exceptional taste and elevated spirits!

Ask a member of staff for more information.

Available for private hire
events@1lombardstreet.com