

MONDAY 21ST JUNE

SNACKS

Milky's halloumi skewers with spiced tomato sauce 4.50	Organic sourdough bread with cultured butter 4.75	Fried Cornish squid with lemon & garlic mayo 6.50	Franconian mini chorizo 5.00
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STARTERS

Summer vegetable soup with Berkswell madaline	8.50
Carlingford rock oyster with shallot vinegar	3.50 each
Brownsea rock oyster with shallot vinegar	3.50 each
Dingley Dell ham hock and green bean salad with piccalilli dressing and a deep-fried egg	8.75
Summer pea salad with crispy fried halloumi	8.00
La Latteria burrata with isle of Wight tomatoes, toasted hazelnuts and basil	9.50
Dressed Cornish lobster with lemon and chervil mayonnaise	Half 23.50 Whole 47.00
Severn and Wye smoked VAR salmon with dill pickled cucumbers and rye bread	14.75
Cobble lane cured British meat board with pickled sea buckthorn berries	14.50

MAINS

Swainson House farm chicken breast <i>with summer girolles & broad beans</i> 24.50	Blixes farm rump of lamb <i>with peas and grilled baby gem</i> 26.75	Cornish lobster linguine 17.50 small / 34.00 large
Chicken Escalope <i>'Milanese' or 'Holstein'</i> 22.50	Fish of the day <i>steamed seashore vegetables, Isle of Wight tomato with caper dressing</i> Market price	Fish and chips <i>with mushy peas & tartare sauce</i> 19.75
Whole Dover Sole <i>On-off the bone with brown butter</i> 48.00	Old Spot pork double pork sausages <i>with Colcannon and onion gravy</i> 18.50	Glenarm estate liver <i>with sugar pit bacon, onions & mash</i> 21.50

PETER HANNAN'S MIGHTY-MARBLED STEAK

All our beef is aged for 30 days in a Himalayan salt chamber and comes from native breeds.

Rib on the bone <i>1Kg for 2-3 to share</i> 92.50	Sirloin on the bone <i>250g / 400g</i> 33.00 / 66.00	Rib eye <i>300g</i> 22.50
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Add béarnaise, peppercorn sauce or Stichelton butter for 2.00

SIDES 5.50

Garden salad / Isle of Wight tomato salad /
Spinach, steamed or creamed / Chipped, mashed or parsley potatoes / Grilled hispi cabbage with juniper butter
/ Dill pickled cucumbers

DESSERTS

Roughway far cherry and Willy's chocolate cake	9.00
Kentish strawberry knickerbocker glory	8.50
Frozen raspberry mousse (vegan)	8.00
Apple and gooseberry crumble tart with vanilla ice cream	8.50
Ice creams and sorbets	3.00 per scoop
Credit crunch ice cream with hot chocolate sauce	3.25 per scoop
Sweet treats (apple cider brandy truffle, sea buckthorn macaron, Viennese whirl)	5.75

CHEESE

British Farmhouse cheese board with gooseberry and apple chutney	12.50
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DESSERT WINES

	100ML/BTL		BTL
Royal Tokaji Late Harvest, Hungary 2016	10.00/48.00	Chateau d'Yuem, Sauternes, France 1991	145.00
Royal Tokaji Blue Label, Hungary 2013	16.00/80.00	Tokaji Aszu 5 Puttonyos, Crown Estate, Hungary 1956	600.00
		Tokaji Aszu 6 Puttonyos, Crown Estate, Hungary 1912	1200.00

PRIVATE DINING

If you are looking for a private event for 20 – 90 guests we have the ideal private event space
Flooded with natural daylight, the 1776 restaurant is the ideal spot for
business lunches, family celebrations or product launches
~ Set menus of British seasonal dishes ~
~ Available breakfast, lunch and dinner ~

Please ask at reception for information.
or contact our Sales & Events team on: 020 7929 9511 / events@1lombardstreet.com

Instagram @1lombardstreet Facebook: 1 Lombard Street www.1lombardstreet.com

**A discretionary service charge of 15% will be added to your bill. VAT included at current rate.
Please inform your waiter if you have any allergies.
A vegetarian and vegan menu is available on request.**