

Monday 23rd August

SNACKS

Milky's halloumi skewers
with spiced tomato sauce
4.50

Organic sourdough bread
with cultured butter
4.75

Cockle Popcorn with
Sarson's Vinegar
5.00

Franconian mini chorizo
5.00

STARTERS

Roasted Isle of Wight tomato soup with Berkswell cheese madeleine 8.50
Maldon rock oysters with shallot vinegar 3.50 each
Dingley Dell ham hock and green bean salad with piccalilli dressing and a deep-fried hen's egg 8.75
Summer pea salad with crispy fried halloumi 8.00
La Latteria burrata with Isle of Wight tomatoes and basil 9.50
Cornish Sardines with cherry tomato, herb and caper dressing 8.50
Dressed Cornish lobster with lemon and chervil mayonnaise Half 23.50 Whole 47.00
Severn & Wye smoked salmon with dill pickled cucumbers and rye bread 14.75
Cobble lane cured British meat board with cornichons 14.50

MAINS

Swainson House farm chicken breast
*with summer girolles, broad beans
& radishes*
24.50

Himalayan salt chamber aged
Barnsley lamb chop
with green sauce and Wye valley beans
26.50

Cornish lobster linguine
17.50 small / 34.00 large

Chicken Escalope
'Milanese' or 'Holstein'
22.50

Roasted Fillet of Cod
Summer girolles & seashore vegetables
24.50

Fish and chips
with mushy peas & tartare sauce
19.75

Old Spot double pork sausages
with Colcannon & onion gravy
18.50

PETER HANNAN'S MIGHTY-MARBLED STEAK

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

Rump eye
300g
22.50

Sirloin
250g
33.00

*Served with watercress and shallot salad
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 / Dill pickled cucumbers /
Buttered Summer vegetables

DESSERTS

Roughway farm cherry and Willy's chocolate cake	9.00
Kentish strawberry knickerbocker glory	8.50
Apple and gooseberry crumble tart with vanilla ice cream and salted caramel	8.50
Raspberry teardrop	8.00
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, coconut caramel)	5.75

CHEESE

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

	100ML/BTL		BTL
Chateau Briatte, Sauternes, France 2014	15.00/55.00	Tokaji Aszu 5 Puttonyos, Crown Estate, Hungary 1956	600.00
Royal Tokaji Blue Label, Hungary 2013	16.00/80.00	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.