

Monday 10th January

Aperitives

Bankers Tea
Long island base
Bergamot, Top champagne
18

Lombard Yards
Gin, elderflower, sorrel
Top Champagne
15

Yuletide Fizz
Mandarin, apricot, cranberry
Top Champagne
15

SNACKS

Milky's halloumi
skewers with spiced
tomato sauce
4.50

Organic sourdough bread
Keens Whey butter
4.75

Dingley Dell mini
chorizo
5.00

STARTERS

Cauliflower soup with stilton madeleine	9.50
Maldon rock oysters with shallot vinegar	3.50 each
Dingley Dell ham hock terrine with celeriac and horseradish remoulade	10.50
Roast squash and graceburn salad with pickled walnuts & mustard dressing	11.00
Burrata with heritage beetroot & chervil	12.00
Cornish sardines with green sauce and watercress	10.00
Cobble Lane cured british meat board with cornichons	14.50
Severn & Wye smoked salmon with dill pickled cucumbers and rye bread	15.50
Devon crab on sourdough toast	18.00

MAINS

Old Spot double pork sausages
with colcannon & onion gravy
18.00

Roast fillet of Torbay Cod
Seashore vegetables & girolles
27.00

Native lobster linguine
17.50 small / 34.00 large

Chicken escalope
'Milanese' or 'Holstein'
22.50

Swainson House farm duck breast
with whipped celeriac and beetroot
29.00

Fish and chips
with mushy peas & tartare sauce
19.75

Whole Dover Sole
On/off the bone with brown butter
48.00

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
1Kg for 2-3 to share
90.00

Fillet steak
250g
45.00

Sirloin
250g
34.00

*Served with watercress and shallot salad
Add béarnaise, peppercorn sauce or stilton butter for 2.00*

Sides 5.50

Garden salad / Heritage carrots / Spinach, steamed or creamed / Chipped, mashed or parsley potatoes /
Dill pickled cucumbers / Buttered seasonal vegetables

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DESSERTS

Willie's chocolate fondant with caramel ice cream	10.00
Hazelnut and plum tart with bay leaf custard	9.00
Sticky toffee Sundae	10.00
Vanilla baked cheesecake with cranberry compote	8.50
Treacle tart with charred lemon curd & vanilla cream	8.50
Ice creams and sorbets	3.00 per scoop
Credit crunch ice cream with hot chocolate sauce	3.50 per scoop
Sweet treats (cold brew coffee liqueur truffle, nougat, Viennese whirl, sour cherry jelly)	5.75
Warm chocolate sauce	0.75

CHEESE

British farmhouse cheese board with spiced beetroot 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, 2016	16.00/80.00		

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.**