
Aperitif

Bankers Tea

Long Island base
Bergamot, Top champagne
18

Hix fix

Somerset morello cherry
Top Lyme Bay
13.5

SNACKS

Milky's halloumi
skewers with spiced
tomato sauce
4.5

Organic sourdough bread
Glastonbury Whey butter
4.75

Franconian mini
chorizo
5

STARTERS

Watercress soup with goat's curd & a Berkswell scone	9.5
Maldon rock oysters with shallot vinegar	4 each
Dingley Dell ham hock terrine with celeriac remoulade	10.5
Devon Blue, pear & chicory salad with candied walnuts	11
La Latteria burrata with heritage beetroot & wild garlic pesto	14
Wye Valley asparagus with a poached Clarence court egg & hollandaise	15
Fillet of Cornish Mackerel with potato salad & horseradish	13
Cobble Lane Cured British meat board with cornichons	14.5
Severn & Wye smoked salmon with dill pickled cucumbers and rye bread	15.5
Lulworth scallops with whipped Jerusalem artichokes & toated hazelnuts	17
Devon crab on sourdough toast with brown crab mayonaise	18

MAINS

Old spot double pork sausage
With colcannon & onion gravy
21

Roast fillet of Torbay Cod
Seashore vegetables
28

Native lobster linguine
24.5 / 38 large

Chicken escalope
'Milanese' or 'Holstein'
24

Kentish Lamb Chop
Scrumpt & crushed Jersey Royals
29

Fish and chips
with mushy peas & tartare sauce
21

Fillet of wild Sea Bass
*With romesco & grilled Wye valley
asparagus*
38

Whole Dover Sole
On/Off the bones with brown butter
48

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

Fillet steak
250g
45

Sirloin
250g
35

*Served with watercress and shallot salad
Add béarnaise, peppercorn sauce or stilton butter for 2*

Sides 5.5

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

DESSERTS

Willie's chocolate fondant with mint chocolate chip ice cream	10
Rhubarb & apple crumble with almond ice cream	9
Chocolate & sour cherry sundae	10
Banoffee pie with salted caramel & passion fruit gel	8.5
Treacle tart with charred lemon curd & vanilla cream	8.5
Ice creams and sorbets	3 per scoop
Credit Crunch ice cream with hot chocolate sauce	3.5 per scoop
Sweet treats (brandy truffle, nougat, Lavender shortbread, sour cherry jelly)	5.75
Hot chocolate sauce	0.75

CHEESE

British farmhouse cheese board with spiced beetroot chutney	14
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DESSERT WINES

	100ML/BTL		BTL
Chateau Briatte, Sauternes, France, 2014	12/55	Tokaji Aszu 5 Puttonyos, Crown Estate, Hungary, 1956	600
Royal Tokaji Blue Label, Hungary, 2016	16/80		

DESSERT COCKTAILS

Bakewell Sour
Amaretto, Morello Cherry
liqueur, Almond & egg white
12.5

It's 8 O'clock Somewhere
Hennessy, Crème de Menthe,
Fernet Branca & cacao nib tincture
12

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
~ Signature menus of British seasonal dishes ~
~ Available breakfast, lunch and dinner ~

Please ask at the reception desk 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.