

## Tuesday 5<sup>th</sup> July

---

### APERITIFS

---

**Bankers Tea**  
Long Island base  
Bergamot, Top champagne  
18

**Hix fix**  
Somerset morello cherry  
Top Lyme Bay  
13.5

---

### SNACKS

---

London halloumi  
skewers with spiced  
tomato sauce  
4.5

Organic sourdough bread  
Glastonbury Whey butter  
4.75

Franconian mini  
chorizo  
5

---

### STARTERS

---

Pea and mint soup with a Westcombe cheddar scone	9.5
Maldon rock oysters with shallot vinegar	4 each
Dingley Dell ham hock terrine with celeriac remoulade	10.5
Summer pea salad with crispy London halloumi	12
La Latteria burrata with Isle of Wight heritage tomatoes and basil	14
Cured Cobble Lane meat board with cornichons & grilled sourdough	14.5
Fillet of Cornish Mackerel with potato salad & horseradish	13
Severn & Wye smoked salmon with pickled cucumbers & rye bread	15.5
Lulworth scallops with wild garlic butter & crispy chorizo	17
Devon crab on sourdough toast with brown crab mayonnaise	18

---

### MAINS

---

Old spot double pork sausage <i>With colcannon &amp; onion gravy</i> 21	Roast fillet of Torbay Cod <i>Seashore vegetables &amp; Poole bay clams</i> 28	Fish and chips <i>with mushy peas &amp; tartare sauce</i> 21
Chicken escalope <i>'Milanese' or 'Holstein'</i> 24	Grilled Kentish Lamb chop <i>Scrumpet &amp; crushed Jersey Royals</i> 29	Native Lobster Linguine 24.5/38
Fillet of Wild Seabass <i>With Isle of Wight tomato &amp; caper dressing and whipped potato</i> 38		Whole Dover Sole <i>On/off the bone with brown butter</i> 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 <i>1Kg for 2-3 to share</i> 90	Fillet steak 200g 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 summer vegetables / Isle of Wight heritage tomato salad

**Tuesday 5<sup>th</sup> July**

---

**DESSERTS**

---

Willie's double chocolate cake with whipped cream & pistachio	10
Bakewell Pudding with vanilla ice cream	10
Buttermilk pudding with summer berries	9
Ice creams and sorbets	3 per scoop
Credit Crunch ice cream with hot chocolate sauce	3.5 per scoop
Julian Temperley cider brandy chocolate truffles	5.75

---

**CHEESE**

---

British farmhouse cheese board from Neals Yard with onion marmalade	14
---	----

---

**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**  
Hennessey, 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](http://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.**