
APERITIFS

Bankers Tea
Long Island base
Bergamot, Top champagne
18

Esperanto
Yellow Chartreuse, Yuzu
Top Lyme Bay
16

SNACKS

London halloumi
skewers with spiced
tomato sauce
4.5

Organic sourdough bread
Glastonbury Whey butter
4.75

Franconian mini
chorizo
5

STARTERS

Roasted tomato soup with a Westcombe cheddar scone <i>served warm or chilled</i>	9.5
Maldon Rock oysters with shallot vinegar	4 each
Dingley Dell ham hock terrine with celeriac remoulade	10.5
Burrata with Isle of Wight tomatoes & basil	14
Summer pea salad with crispy London halloumi	12
Hannan's cured beef cheek & Wye Valley green bean salad	13
Cured Cobble Lane meat board with cornichons & grilled sourdough	14.5
Severn & Wye VAR smoked salmon with pickled cucumbers & rye bread	15.5
Lulworth scallops with garlic butter & crispy chorizo	17
Devon crab on sourdough toast with brown crab mayonnaise	18

MAINS

Old Spot Double Pork sausage <i>With colcannon & onion gravy</i> 21	Roast Fillet of Torbay Cod <i>Seashore vegetables & Pool bay clams</i> 29	Fish and Chips <i>with mushy peas & tartare sauce</i> 22
Chicken Escalope <i>'Milanese' or 'Holstein'</i> 24	Grilled Kentish Lamb Chop <i>Scrumpt & crushed new potatoes</i> 29	Scottish Girolles & sweetcorn risotto <i>Shaved Berkswell</i> 25
Seared Sea Bass <i>With lemon, sea purslane & brown shrimp</i> 32		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.

Ribeye on the bone
1Kg for 2-3 to share
90

Fillet steak
200g
45

Sirloin steak
250g
35

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

DESSERTS

Willie's double chocolate cake with whipped cream	10
Bakewell Pudding with raspberry ripple ice cream	10
Buttermilk pudding with summer berries	9
Kentish Victoria plum Pavlova	9.5
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 chutney	14
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DESSERT WINES

	75ML/BTL		BTL
Chateau Briatte, Sauternes, France, 2014	12/55	Tokaji Aszu 5 Puttonyos, Crown Estate, Hungary, 1956	600
Royal Tokaji Blue Label, Hungary, 2016	18/95		

DESSERT COCKTAILS

The Magic Flute
Vestal Cherry Vodka,
Mozart Dark Chocolate liqueur
& Double cream
12

It's 8 O'clock Somewhere
Hennessey VS ,
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.