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## APERITIFS

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### Bankers Tea

Long Island base  
Bergamot, Top champagne  
18

### Esperanto

Yellow Chartreuse, Yuzu  
Top Lyme Bay  
16

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## SNACKS

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London halloumi  
skewers with spiced  
tomato sauce  
4.5

Organic sourdough bread  
Glastonbury Whey butter  
5.25

Franconian mini  
chorizo  
5

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## STARTERS

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Pumpkin soup with a Westcombe cheddar scone	9.5
Maldon rock oysters with shallot vinegar x	4 each
Dingley Dell ham hock terrine with celeriac remoulade	10.5
Hannan's cured beef cheek & green bean salad	13
Burrata with heritage beetroot & hazelnuts	15.75
Roasted squash & Graceburn salad with pickled walnuts	12
Cobble Lane Cured British meat board with cornichons	16.25
Severn & Wye VAR smoked salmon with pickled cucumbers & rye bread	16.75
Lulworth Scallops with crispy chorizo & garlic butter	17
Devon crab on sourdough toast with brown crab mayonnaise	21

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## MAINS

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Old Spot Double Pork sausage  
*colcannon & onion gravy*  
21

Roast fillet of Torbay cod  
*seashore vegetables & Poole Bay clams*  
29

Fish and chips  
*mushy peas & tartare sauce*  
22

Chicken escalope  
*'Milanese' or 'Holstein'*  
24

Grilled Lamb chop & scrumpet  
*Carrot & swede mash*  
29

Venison ragu pappardelle  
*Berkswell*  
25

Seared sea bass  
*lemon, sea purslane & brown  
shrimp*  
32

Swainson House farm Duck breast  
*Duck croquette, whipped celeriac  
& sour cherry*  
32

Whole Dover Sole  
*On/off the bone with brown butter*  
48

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## PETER HANNAN'S MIGHTY-MARBLED STEAK

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

1Kg Ribeye on the bone  
*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*

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## SIDES 5.5

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

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## DESSERTS

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Willie's cacao double chocolate cake with whipped cream & pistachio	10
Bakewell Pudding with hedgerow ripple ice cream	10
Apple & raisin crumble with vanilla custard	9.5
Sticky toffee pudding with salted caramel & vanilla ice cream	9.5
Ice creams and sorbets	3 per scoop
Credit Crunch ice cream with hot chocolate sauce	3.5 per scoop
Salted caramel chocolate truffles	5.75

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## CHEESE

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British farmhouse cheese board from Neals Yard with chutney	14
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## DESSERT WINES

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	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		

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## DESSERT COCKTAILS

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

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

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## PRIVATE DINING

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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@11ombardstreet.com

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**Instagram** @11ombardstreet **Facebook:** 1 Lombard Street [www.11ombardstreet.com](http://www.11ombardstreet.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.**