

1 LOMBARD STREET

APERITIFS

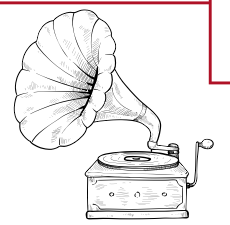
VODKA MARTINI U'Luvka Vodka, Noily Prat 13.5	NEGRONI London Dry Gin, Campari, Vermouth 12	CHAMPAGNE Deutz Brut NV 15	ADONIS Alfonso Oloroso, Antica Formula, orange bitters 12.5
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SNACKS

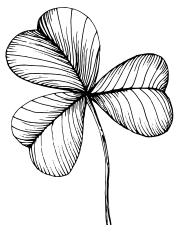
MALDON ROCK OYSTERS With shallot vinegar 4.5 each	COBBLE LANE CURED BRITISH MEAT BOARD With cornichons 16.25	HALLOUMI SKEWERS With a spiced tomato sauce 5
FRANCONIAN MINI CHORIZO Spanish 5.5	ORGANIC SOURDOUGH BREAD With Glastonbury Whey butter 5.25	

WHAT'S ON

3 MARCH **FRIDAYS @ LOMBARD X DJ SHAREIDX**
On Fridays, we will be transforming the brasserie into a sophisticated lounge bar, the perfect place for relaxed drinks and delicious bites. Reserve a table on our website



17 MARCH **ST PATRICK'S DAY**
As part of our Fridays at 1 Lombard Street, join us for St Patrick's night where we will be celebrating the great man with some live music... a selection of the finest Irish produce including Dublin Bay Prawns, Irish native oysters and meats from the master of beef "Peter Hannan" all washed down with a pint of Guinness... or a glass of champagne of Guinness isn't your tippie...



24 MARCH **AN EVENING WITH PETER HANNAN**
Join us for an intimate evening hosted by Peter Hannan of Hannan meats. Learn about the farm to table provenance before enjoying a decadent menu showcasing why Peter is our partner of choice! £80pp. book online.



STARTERS

LEEK & POTATO SOUP with Elrick log goats cheese & a cheddar scone 9.5	DINGLEY DELL HAM HOCK TERRINE with celeriac remoulade 10.5	HANNAN'S CURED BEEF CHEEK with a green bean & shallot salad 13	LA LATTERIA'S ENGLISH BURRATA with heritage beetroot & hazelnuts 15.75	SEVERN & WYE SMOKED VAR SALMON with pickled cucumber & rye bread 16.75
DEVON BLUE, PEAR & CHICORY SALAD with candied walnuts 12	DEVON CRAB ON SOURDOUGH TOAST with brown crab mayonnaise 21	SHELFISH COCKTAIL Dublin bay prawn, crab, crayfish, Marie Rose 19.5		

MAINS

OLD SPOT DOUBLE PORK SAUSAGE colcannon & onion gravy 22.5	ROAST FILLET OF TORBAY COD seashore vegetables & Poole Bay clams 30	GRILLED LAMB CHOP & SCRUMPET carrot & swede mash 29.75	FISH & CHIPS with mushy peas & tartare sauce 24
CHICKEN ESCALOPE 'Milanese' or 'Holstein' 25	CREEDY CARVER DUCK BREAST Duck croquette, whipped celeriac & sour cherry 35	SEARED SEABASS with lemon, sea purslane & brown shrimp 33.5	

DISH OF THE MONTH

FISH CAKE
with a poached Clarence court egg & grain mustard sauce
25

PETER HANNAN'S MIGHTY-MARBLED STEAKS

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

1KG RIBEYE ON THE BONE For 2/3 to share 94.5	FILLET STEAK 200g 49	SIRLOIN STEAK 250g 35
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Add Béarnaise, Peppercorn sauce or Stilton butter 2

SIDES

Garden salad 7	Heritage carrots 5.5
Spinach steamed or creamed 6	Chipped, mashed or parsley potatoes 6
Dill pickled cucumbers 5.5	Seasonal Vegetables 6.5

DESSERTS

DOUBLE CHOCOLATE CAKE with whipped cream & pistachio 10	BAKEWELL PUDDING with hedgerow ripple ice cream 11	YORKSHIRE RHUBARB CRUMBLE with vanilla custard 9.5	CREDIT CRUNCH ICE CREAM with hot chocolate sauce 3.5 per scoop
SEVILLE ORANGE MARMELADE PUDDING with vanilla ice cream 11	BRITISH FARMHOUSE CHEESE BOARD from Neals Yard with chutney 16	ICE CREAMS AND SORBETS per scoop 3	CHOCOLATE TRUFFLES 5.75

DESSERT COCKTAILS

ESPRESSO MARTINI U'Luvka Vodka, Kahlua coffee liqueur & a shot of fresh espresso 12
WOODFORD OLD FASHIONED Woodford Bourbon, demerara sugar, Angostura & orange bitters 14.5
IT'S 8PM SOMEWHERE Fernet branca, Creme De Menthe, & Chocolate bitters 13

If you have any allergies or dietary requirements please inform your server.

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