

## APERITIFS

### DIRECTOR'S MARTINI

Konik's Tail Vodka,  
Noilly Pratt Vermouth

15.5

### VIRGIN MARY

Spicy tomato juice, horseradish,  
Worcestershire Sauce, lemon.

8

### ENGLISH SPARKLING

Rock Story, Sugrue  
South Downs

14.5

### CHAMPAGNE

Lombard Brut Champagne  
NV

17

### TWINKLE HILL

Vodka & elderflower cordial topped  
with Lombard Street Champagne,  
lemon twist and mint.

17

## SNACKS

### COBBLE LANE CURED BRITISH MEAT BOARD

cornichons & toast

19

### HAM HOCK CROQUETTE

sauce gribiche

12

### ANCHOVIES ON TOAST

whipped goats curd

9

### CAVIAR & CREME FRAICHE

potato rosti

10 each

### WILDFARMED SOURDOUGH BREAD

Glastonbury whey butter

8

### FRIED COD CHEEKS

tartare sauce

12

## STARTERS

### COLCHESTER ROCK OYSTERS

shallot vinegar

6 each

### CULLEN SKINK

smoked haddock  
& potato soup

15

### LINCOLNSHIRE WHITE ONION TART

caramelised onions, Graceburn

15

### SEVERN & WYE SMOKED SALMON

rye bread, dill,  
capers, horseradish cream

19

### PATE OF THE DAY

pickles & toast

18

### DEVON BLUE, PEAR & CHICORY SALAD

walnuts, vinaigrette

17

### LA LATTERIA'S ENGLISH MOZZARELLA

roasted beetroot, winter leaves  
hazelnuts

21

### DRESSED DEVON CRAB

brown crab mayonnaise, gem salad

25

### PRAWN & AVOCADO COCKTAIL

gem, dill, Marie Rose

23

### LOMBARD CAESAR SALAD

Lincolnshire poacher,  
crispy bacon, anchovy

14/22

Add Chicken 10

## MAINS

### PIE OF THE WEEK BEEF & STILTON

suet crust pastry

£34

### CHICKEN ESCALOPE

'Milanese' or 'Holstein'

29

### SEARED SEABASS

sea shore vegetables,  
blood orange

38

### TORBAY COD

creamed leeks, mussel,  
chorizo

36

### FISH & CHIPS

mushy peas,  
tartare sauce

26

### ROAST MALLARD

white beans, confit leg,  
radicchio

40

### SAUSAGE RAGU TAGLIATELLE

shaved Spenwood

31

### SUFFOLK RED PORK CHOP

Bermondsey mushrooms,  
mustard gravy

38

### LOMBARD FISH CAKE

winter greens,  
horseradish  
veloute

£30

Add Caviar  
£12

## BRITISH & IRISH STEAKS

Our beef has been aged for at least 30 days in a Himalayan salt chamber.  
From Native breeds in Ireland by Peter Hannan & regenerative farms in England from The Ethical Butcher

### BUTCHERS CUT

For 2/3 to share  
£ Market price

### FILLET STEAK

200g

58

### SIRLOIN STEAK

250g

48

Add Béarnaise, Peppercorn sauce or Stilton butter  
4.5

## SIDES

### GARDEN SALAD

8

### SAVOY CABBAGE

BACON  
8

### BUTTERED CHANTENAY CARROTS

8

### SPINACH STEAMED OR CREAMED

8

### CHIPS, MASHED OR PARSLEY POTATOES

8

## DESSERTS

### STICKY TOFFEE PUDDING

vanilla ice cream

13

### VANILLA CRÈME BRÛLÉE

lemon sable

13

### TIRAMISU

mascarpone,  
Marsala, coffee

14

### BRITISH FARMHOUSE CHEESE BOARD

from Neals Yard Dairy,  
chutney

18

### APPLE TART

chantilly cream

14

### ICE CREAMS AND SORBETS

6 per scoop

### HONEYCOMB ICE CREAM

hot chocolate sauce

8 per scoop

### CHOCOLATE TRUFFLES

7.5

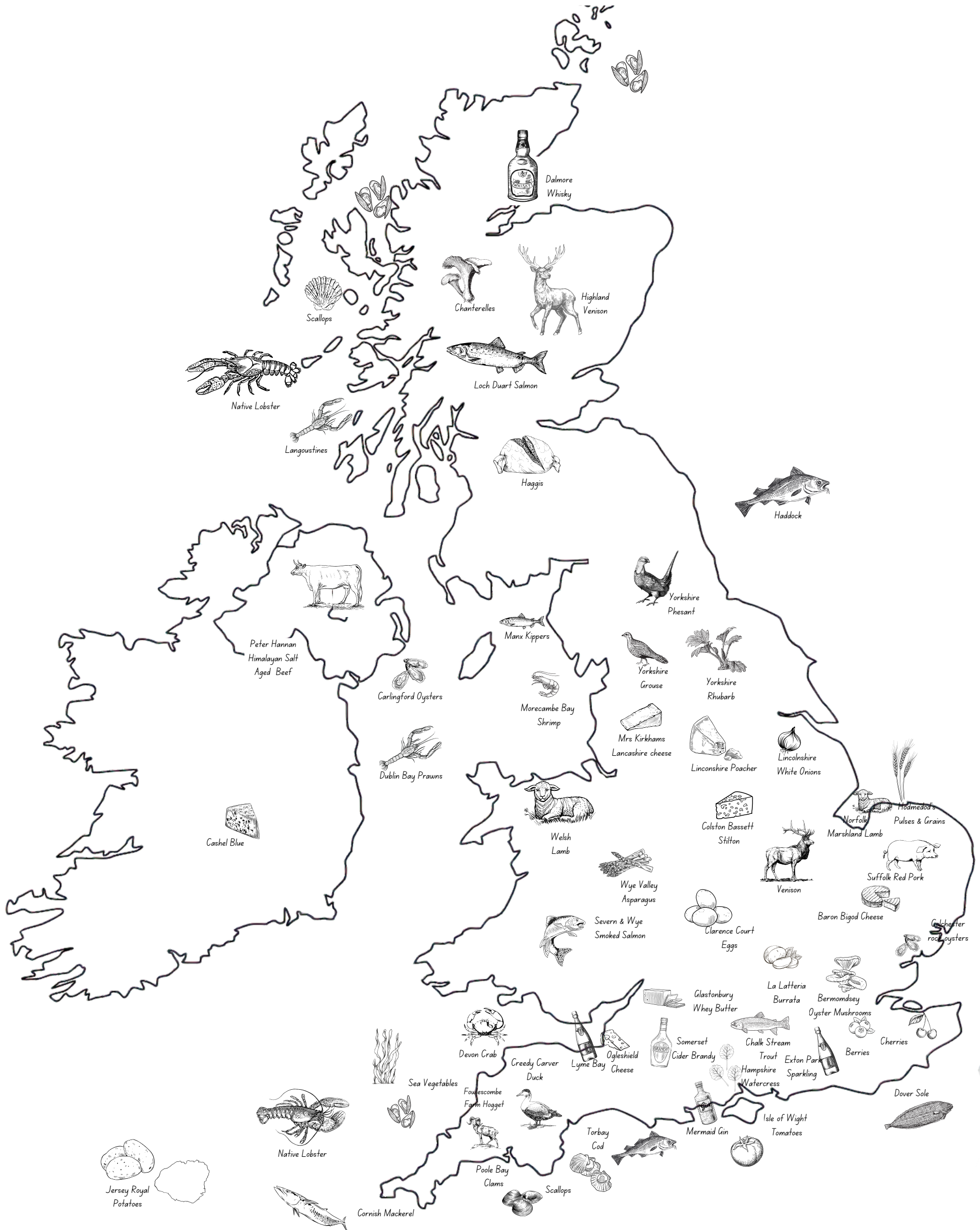
## INTRODUCING LOMBARD HOSPITALITY

Office · Contract Catering · Events

We bring Lombard to you,  
Office deliveries & external events  
Scan to order



# SEASONAL BRITISH PRODUCE



At 1 Lombard Street Restaurant, we are passionately committed to showcasing the finest of British produce by exclusively using fresh, seasonal ingredients sourced from across the UK to ensure each dish reflects the vibrant flavors of the season.