

MONDAY 21ST JUNE

SNACKS

Milky's halloumi skewers with spiced tomato sauce 5.00	Organic sourdough bread with cultured butter 4.50	Fried Cornish squid with lemon & garlic mayo 5.00	Whipped chicken livers with Yorkshire pudding 5.00
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STARTERS

Summer vegetable soup with Berkswell madaline	8.50
Carlingford rock oysters with shallot vinegar	3.75 each
Scrumpy-fried rock oysters with scotch bonnet mayonnaise	4.25 each
Oyster Rockefeller	4.50 each
Dingley Dell ham hock and green bean salad with piccalilli dressing and a deep fried egg	11.00
Summer pea salad with crispy fried halloumi	10.50
La Latteria burrata with isle of Wight tomatoes, toasted hazelnuts and basil	10.00
Dressed Cornish lobster with lemon and chervil mayonnaise	Half 17.50 Whole 35.00
Flodge smoked salmon "Hix cure" with dill pickled cucumbers and rye bread	15.50
Cobble lane charcuterie board	11.00

MAINS

Swainson farm chicken breast <i>with summer girolles & broad beans</i> 22.00	Himalayan salt aged lamb saddle <i>with peas and grilled baby gem</i> 28.00	Cornish lobster linguine 16.00 small / 29.00 large
Chicken Escalope <i>'Milanese' or 'Holstein'</i> 23.50	Whole roasted/grilled fish <i>steamed seashore vegetables, Isle of Wight tomato with caper dressing</i> 26.50	Fish and chips <i>with mushy peas & tartare sauce</i> 21.50
Whole Dover Sole <i>with brown butter, parsley & capers</i> 41.00	Old Spot pork sausages and Colcannon <i>with onion gravy</i> 18.50	Glenarm estate ox liver <i>with onions, bacon & mash</i> 21.50

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> 90.00	Sirloin on the bone <i>400g</i> 35.00	Fillet on the bone <i>300g</i> 40.00
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Add béarnaise, peppercorn sauce or Stichelton butter for 2.00

SIDES 5.50

Garden salad / Isle of Wight tomato salad /
Spinach, steamed or creamed / Chipped, mashed or parsley potatoes / Grilled hispi cabbage with juniper butter
/ Dill pickled cucumbers

DESSERTS

Roughway far cherry and Willy's chocolate cake	9.00
Kentish strawberry knickerbocker glory	8.00
Frozen raspberry mousse (vegan)	8.00
Apple and gooseberry crumble tart with vanilla ice cream	8.50
Ice creams and sorbets	3.00 per scoop
Credit crunch ice cream with hot chocolate sauce	3.25 per scoop
Sweet treats (apple cider brandy truffle, sea buckthorn macaron, Viennese whirl)	5.50

CHEESE

British Farmhouse cheese board with gooseberry and apple chutney	12.50
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DESSERT WINES

	100ML/BTL		BTL
Royal Tokaji Late Harvest, Hungary 2016	10.00/48.00	Chateau d'Yuem, Sauternes, France 1991	145.00
Royal Tokaji Blue Label, Hungary 2013	16.00/80.00	Tokaji Aszu 5 Puttonyos, Crown Estate, Hungary 1956	600.00
		Tokaji Aszu 6 Puttonyos, Crown Estate, Hungary 1912	1200.00

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
~ Set menus of British seasonal dishes ~
~ Available breakfast, lunch and dinner ~

Please ask at reception 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.