

APERITIFS

NEWS FLASH
Bruichladdich The Classic Laddie, Amaro Montenegro, Compass Box Orchard House, Violet Liqueur, Artisan Violet Blossom Tonic
15

MARTINI
Vodka, Noilly Pratt Vermouth
15

NEGRONI
London Dry Gin, Campari, Vermouth
15

CHAMPAGNE
Lombard Brut Champagne NV
17

CLOCKWORK GIMLET
The Botanist Gin, Yuzu Liqueur, Cucumber Syrup, Fresh Mint, Lime Juice
15.5

SNACKS

COBBLE LANE CURED BRITISH MEAT BOARD
cornichons & toast
18

SHORT RIB CROQUETTES
mustard mayonnaise
11

ANCHOVIES ON TOAST
whipped goats curd
10

WILDFARMED SOURDOUGH BREAD
Glastonbury whey butter
7

SALT COD FRITTERS
tartare sauce
10

ENGLISH YELLOW PEA HUMMUS
grilled sourdough & confit garlic
9

STARTERS

DEVON CRAB ON TOAST
brown crab mayonnaise
25

SHELLFISH COCKTAIL
Prawn, crab, Marie Rose
22.5

COLCHESTER ROCK OYSTERS
shallot vinegar
6.5 each

SEVERN & WYE SMOKED SALMON
capers, dill, rye & horseradish
19

SUFFOLK RED PORK TERRINE
walnut ketchup, pickled mustard seeds
18

ROASTED CAULIFLOWER SOUP
walnuts, Colston basset twist
15

LA LATTERIA'S BURRATA
Wild garlic pesto, hazelnuts, Hampshire watercress, Melba toast
19

SPRING SPECIALS

ASPARAGUS VINAIGRETTE Spring leaves, Bottarga (Served cold) 25	GRILLED ASPARAGUS Brown shrimp butter (Served warm) 25
---	---

LOMBARD CAESAR SALAD
Lincolnshire poacher, crispy bacon, anchovy
14/26
Add Chicken / 12

MAINS

CHICKEN ESCALOPE
'Milanese' or 'Holstein'
28

SEARED SEABASS
Caper, olive & lemon dressing seashore vegetables
39

TORBAY COD
Spring vegetables, butter sauce
38

FISH & CHIPS
Mushy peas, tartare sauce
25

LOMBARD FAVOURITE
SPRING CHICKEN
Brown butter Gribiche
37

LAMB LEG STEAKS
Rainbow chard, jus, salsa verde
37

BEEF RAGU PAPPARDELLE
Shaved Spenwood
30

SUFFOLK RED PORK CHOP
Bermondsey oyster mushrooms, mustard gravy
35

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

1KG RIB ON THE BONE
For 2/3 to share
110

FILLET STEAK
200g
55
Add Béarnaise, Peppercorn sauce or Stilton butter
3

SIRLOIN STEAK
250g
45

SIDES

GARDEN SALAD
8

BUTTERED SPRING GREENS
8

HERITAGE CARROTS
8

SPINACH STEAMED OR CREAMED
8

BLUE CHEESE SALAD
Cashel blue, candied walnuts
10

CHIPS, MASHED OR PARSLEY POTATOES
8

DESSERTS

YORKSHIRE RHUBARB TART
Pastry cream, Chantilly
13

VALRHONA CHOCOLATE TART
Whipped crème fraîche
15

BRITISH FARMHOUSE CHEESE BOARD
from Neals Yard Dairy, chutney
18

VANILLA CRÈME BRÛLÉE
Pistachio & Almond biscotti
13

BANANZA
Mount Gay Rum, Gosling 151, Disaronno, Velvet Falernum, Banana Puree & Vanilla
16

BRAMLEY APPLE CRUMBLE
vanilla custard
12

STICKY TOFFEE PUDDING
Vanilla ice cream
12

CREDIT CRUNCH ICE CREAM
hot chocolate sauce
7 per scoop

ICE CREAMS AND SORBETS
6.5 per scoop

CHOCOLATE TRUFFLES
7

ESPRESSO MARTINI
Lombard's House Vodka, Tía Maria & fresh espresso
16

"If you have any dietary requirements or food allergies, please inform us. However, due to shared cooking and preparation areas, we cannot guarantee that any menu item is completely free from allergens. Some dishes may also contain small bone or shell fragments. Additionally, please be aware that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly if you have certain medical conditions."

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.