

# Autumn Sample A la carte menu

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## SNACKS

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Milky's halloumi skewers with spiced tomato sauce 4.50	Organic sourdough bread with cultured butter 4.75	Cockle Popcorn with Sarson's Vinegar 5.00	Franconian mini chorizo 5.00
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## STARTERS

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Cauliflower soup with Stilton madeleine	9.50
Maldon rock oysters with shallot vinegar	3.50 each
Dingley Dell ham hock terrine with celeriac and horseradish remoulade	9.75
Roast squash and Graceburn salad with pickled walnuts & mustard dressing	9.25
Burrata with heritage beetroot & chervil	10.50
Cornish Sardines with green sauce and watercress	9.00
Cobble Lane Cured British meat board with cornichons	14.50
Severn & Wye smoked salmon with dill pickled cucumbers and rye bread	15.50
Lulworth scallops with cauliflower & Sillfield farm wild boar black pudding	16.50

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## MAINS

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Himalayan salt aged lamb chops <i>with cavolo nero</i> & lamb gravy 25.50	Roast fillet of Torbay Cod <i>Seashore vegetables &amp; girolles</i> 25.50	Native lobster linguine 17.50 small / 34.00 large
Chicken escalope <i>'Milanese' or 'Holstein'</i> 22.50	Goosnargh duck breast <i>with whipped celeriac and beetroot</i> 28.00	Fish and chips <i>with mushy peas &amp; tartare sauce</i> 19.75
Old Spot double pork sausages <i>with Colcannon &amp; onion gravy</i> 18.50		Whole Dover Sole <i>On/off the bone with brown butter</i> 48.00

## PETER HANNAN'S MIGHTY-MARBLED STEAK

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

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Rib on the bone <i>1Kg for 2-3 to share</i> 90.00	Hanger steak <i>300g</i> 23.50	Sirloin <i>250g</i> 34.00
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*Served with watercress and shallot salad  
Add béarnaise, peppercorn sauce or Stilton butter for 2.00*

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## Sides 5.50

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Garden salad / Buttered heritage carrots /  
Spinach, steamed or creamed / Chipped, mashed or parsley potatoes / Dill pickled cucumbers /  
Buttered seasonal vegetables

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## DESSERTS

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Willie's chocolate fondant with caramel ice cream	10.00
Hazelnut and plum tart with bay leaf custard	9.00
Sticky toffee Sundae	10.00
Treacle tart with charred lemon curd & vanilla cream	8.50
Ice creams and sorbets	3.00 per scoop
Credit crunch ice cream with hot chocolate sauce	3.50 per scoop
Sweet treats (cold brew coffee liqueur truffle, nougat, Viennese whirl, sour cherry jelly)	5.75
Warm chocolate sauce	0.75

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## CHEESE

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British Farmhouse cheese board with spiced beetroot chutney	12.50
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## DESSERT WINES

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	100ML/BTL		BTL
Chateau Briatte, Sauternes, France 2014	15.00/55.00	Tokaji Aszu 5 Puttonyos, Crown Estate, Hungary 1956	600.00
Royal Tokaji Blue Label, Hungary 2016	16.00/80.00		

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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  
~ 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](mailto:events@1lombardstreet.com)

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