

PIC 'N' MIX DISHES

Artisan Breads	3.5
Extra Virgin Oil and Aged Balsamic Vinegar	
Olive Plate	3.5
Black and Green Olives from the Mediterranean	
Classic Scotch Egg	4.5
Sausage Roll	4.5
Welsh Rarebit (v)	4.5
Pork Pie	4.5
Lamb Meatballs	4.5
London Cocktail Sausages	4.5

SHARING PLATTERS

One Under Lime Platter	25
(Ideal for 4 people to share)	
Sausage Roll, Lamb Meatballs, Pork Pie, Welsh Rarebit (v), Scotch Egg, Londoner Cocktail Sausages and Chunky Chips	
British Charcuterie Cured Meat Platter	19
(Ideal for 4 people to share)	
Cumbrian Ham, Suffolk Rosemary Salami, Venison Salami, Suffolk Chorizo, Bresaola, Celeriac Remoulade, Stuffed Peppers, Olives, Gherkins, Artisan Bread and Olive Oil	
Greek Platter	12
(Ideal for 2 people to share)	
Taramasalata, Tzatziki, Lamb Kofta, Flat Bread, Olives, Grilled Haloumi, Roast Red Peppers	



WE ARE OPEN FOR BREAKFAST, LUNCH AND EVENING SNACKS

Opening Time: **Mon-Fri from 8AM-11PM** (excl. Bank Holiday)

To speak to our events team please call: **020 7327 6321**

1 Leadenhall Place, London EC3M 7DX

T: 020 7327 5588 E: oneunderlime@lloyds.com

PLATES

Ribeye Steak	16
Wilted Spinach and Green Peppercorn Sauce	
Lamb Chops	16
Potato Gnocchi, Cherry Tomatoes, Basil Pesto and Feta Cheese	
Roasted Salmon and Crayfish Fishcake	12
Poached Duck Egg, Dill Cream Sauce	
Corn Fed Chicken Supreme Salad	12
Fig, Apricot and Coriander	
Pulled Pork Ciabatta	10
Apple Sauce, Sauerkraut and Mustard	
Smoked Paprika Breaded Fillet of Cod	12
Polenta Chips, Sweet Red Pepper Sauce and Caramelised Lemon	
Crayfish Cocktail	10
Avocado, Baby Gem and Chilli	
Wild Mushroom Linguine (v)	9
Puff Pastry Goats Cheese Tart (V)	9
Onion Marmalade and Confit Cherry Tomatoes	

All dishes may contain traces of nuts. Due to the nature of our kitchens, it is unfortunately not possible to give a total guarantee that minute traces of particular allergens may not be present in certain dishes, but we will endeavour to provide as much information as possible for you to make an informed choice. All prices include VAT at 20%.
A service charge of 10% will be added for tables of 8 or more covers.

BBQ

OUL 6oz Cheeseburger	11.5
Skinny Cheeseburger available	
Brazilian Chicken Breast	10
Grilled Pineapple with Lime and Mint Salsa	
Fillet of Salmon	14
Peperonata, Rocket and Black Olive Tapenade	
Mediterranean Skewers Halloumi (V)	8.5

SIDES

Chunky Chips	4
Green Salad	3.75
Mixed Salad	3.75
Celeriac Slaw	2.75
Corn on the Cob	3.5
(only when the BBQ is open)	
Onion Rings	3.75
Quinoa Mint and Mango Salad	4.5

DESSERTS

Jude's Ice Cream Pots	4
Ask your server for flavours	

Recommendations

Côte du Rhône is a Grenache Syrah Red Wine. It is medium bodied, with soft, juicy Red fruit and a touch of Peppery Spice. This wine would be an ideal choice with our **Red Meat** meals.

Mâcon-Villages is a French White Burgundy Wine with aromas of Honeysuckle and Citrus Fruits. The Apple and Pear flavours work well together with our **Fish and Chicken** meals.



WINE & CHAMPAGNE

RED

Bush Telegraph Shiraz Viognier

Australia

A deep magenta coloured wine, displaying aro-
mas of blackberries and violets. The palate is
full bodied with blackberry brambly fruits in-
tertwined within a soft tannin structure.

175ml 7 / 250ml 9 / Bottle 24

Fico Grande Sangiovese di Romagna

Italy

This is a soft and supple wine from just outside
of Tuscany. It carries lovely red fruit character-
istics and a hint of spice and pepper with
smooth tannins.

175ml 7 / 250ml 9 / Bottle 24

Finca la Estacada Tempranillo

Spain

Aromatic complexity and certain notes of
blackberry fruit. It is meaty in the mouth, with
sweet tannins and a powerful ripe fruit finish.

Bottle 30

Chateau La Croix Ferrandat

France

A quality claret. Ticks all the boxes that you
would expect from a good Bordeaux wine.

Bottle 37

St Cosme Côtes du Rhône

France

The quality of the fruit is superb, the wine is
profound, round, with a deep colour. Flavours
of graphite, strawberry compote, liquorish and
hiacs can be expected.

Bottle 36

ROSE

Château d'Esclans Whispering Angel

France

Pale salmon in colour, this is delicate and fresh
with plenty of crisp strawberry fruit and a long
finish. The new benchmark Provence Rose.
175ml 12 / 250ml 16 / Bottle 47

WHITE

La Cote Flamenç Picpoul De Pinet

Italy

Light, refreshing and easy to drink. Gently
fruity with a touch of pear and apple.
175ml 9 / 250ml 11 / Bottle 30

Tuffolo Gavi

Italy

Delicate with intense fruity and lemony notes.
Clean and fresh with a long lingering
citrus finish.
175ml 9 / 250ml 11 / Bottle 31

Jean Biecher & Fils Pinot Gris

France

A bright flavoured white with peach, ginger-
bread and honey on the palate. A complex and
refreshing French wine.
Bottle 34

Satellite Sauvignon Blanc

New Zealand

A classic fruit-driven Marlborough Sauvignon
Blanc with great complexity. Intense passion
fruit and grapefruit aromas with superb purity
of flavour and vibrant activity.
175ml 10 / 250ml 12 / Bottle 33

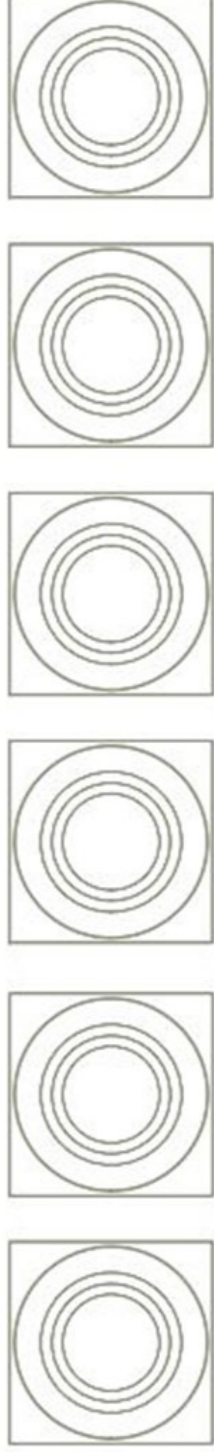
SPARKLING

Laurent-Perrier Brut

France

The Champagne house of Laurent-Perrier is
one of the top in the Champagne region.
This is their standard non-vintage wine and
it is lovely and refreshing with fruity fla-
vours citrus, soft bready notes and lots of
fine, delicate bubbles.
125ml 17 / Bottle 75/ Magnum 140

ONE



UNDER LIME