



DOMÉ

BAR



1 Lombard Street is steeped in banking history. In fact, the area was considered the Wal Street of its time. One of the earliest recordings of the Grade II-listed building dates back to 1776 when Smith, Payne & Smith bank was located to the rear of the building in Plough Court. The father of Charles Dickens' first love, Maria Beadnell, was a manager of the bank and the young Dickens would walk to Lombard Street in the early hours just to gaze upon the place.

Please note a discretionary service charge of 12.5% will be added to your total bill. Prices include VAT at the current rate.

SIGNATURE COCKTAILS

GIRL ABOUT TOWN

10.50

Hibiscus infused Stolichnaya shake with apricot brandy, lime juice, sugar syrup, egg white. Served in a nick & nora glass with edible rose petals.

INTO THE WOOD

13.50

Single Batch Four roses bourbon gently stirred with figs liqueur, dash of plum and chocolate bitters. Served in a chilled martini glass with chocolate bear.

IN MY BIRTHDAY SUIT

14.50

Belvedere Vodka shaken with Cocchi Rosa, coquelicot liqueur, pomegranate syrup and plum bitters, topped with prosecco. Served in a champagne glass and garnished with a edible butterfly (

FIVE O'CLOCK

15.00

Langley's N8 gin shaken with ginger vogue liqueur, lime juice, early grey syrup and dash of angostura bitter. Served in an oriental cup with dry lemon and fortune cookie.

REWIND

14.50

Kongsgaard gin, gently mix with aperitivo and vermouth del professore. Served in a rock glass with fresh and dried orange. (s)

MIDNIGHT CALL

12.00

Gin combined with elderflower liqueur charged with Prosecco, served with fresh mint and blueberries in a cognac glass.

GAME OF MYSTERY

12.50

Remy Martin xo combined with tawny port and Nocello liqueur, plum and orange bitter served in cognac glass with milk chocolate and nuts.

ON MY WAY

13.00

Sailor Jerry rum gently stirred with Cointreau, crème the cacao white and chocolate bitters. Served in a testing glass with blackcurrant.

NEXT STOP IS..

12.50

Tanqueray gin shake with yuzu liqueur, fresh ginger juice, sugar syrup and dash of angostura bitters. Served in a julep mug with mint spring, lemon peel and edible topper.

GIN DIARIES 14.50

HEPPLE

Fever tree Naturally Light tonic water, juniper berries, dried apple and lime. Dash of lime bitters.

G'VINE

Fever tree Elderflower tonic water, fresh and dry orange, fresh grapes and orange bitters.

SILENT POOL

Fever tree Naturally light tonic water, juniper berries, chamomile flowers, dried lime and lime bitters

KONGSGAARD

Fever tree aromatic tonic water, dried and fresh orange , fresh rosemary, black pepper and rosemary bitters.

KINOBI

Fever tree Mediterranean tonic water, juniper berries, fresh lemon peel and pineapple and anise bitters.

GIN MARE

Fever tree Mediterranean tonic water. fresh basil leaf, dried and fresh lemon . lemon bitters.

MALFY CON LIMONE

Fever tree Mediterranean tonic water, junipers berries, fresh mint leaves, dried and fresh lemon.

MALFY CON ARANCIA

Fever tree elderflower tonic water, juniper berries, thymes, fresh and dried orange.

MALFY CON PINK GRAPEFRUIT

Fever tree elderflower tonic water, juniper berries, rosemary, blueberries and rosemary bitters.

THE BOTANIST

Fever tree Mediterranean tonic water, juniper berries, fresh and dry lime, laurel leaf, plum and cherry bitters.

MADAME GIN DEL PROFESSORE

Fever tree tonic water, dried and fresh lemon, juniper berries, black pepper, honey and lemon bitters.

MONSIEUR GIN DEL PROFESSORE

Fever tree tonic water, dried and fresh orange, chamomile, rose and vanilla bitters.

APERITIF&VERMOUTH 50ML

Aperol	7.00
Campari	7.00
Carpano Rosso	7.00
Cocchi Americano	7.00
Cocchi di Torino	7.00
Lillet Blanc	7.00
Martini Bianco	7.00
Martini Rosso	7.00
Martini Dry	7.00
Noilly Prat	7.00
Punt & Mes	7.00
Ricard pastis	7.00
Chartreus Green	7.00
Antica Formula	8.00
La Copa	8.00
Pimms NI	8.50
Kamm&sons	8.50

ARMAGNAC 50 ML

Baron de Signonac VSOP	12.00
Baron de Signonac 20 yrs	20.00
Domaine Boigniers Capages Nobles	22.00
Domaine de Rieston 1993	25.00
Domaine de Busquet 1988	34.00

CALVADOS

Doupont VSOP	13.00
Christian Drouin 1995	29.00

COGNAC & BRANDY

Remy Martin VSOP	10.00
Courvoisier VSOP	12.00
Ysabel Regina	12.00
Delamain Pale & Dry XO	13.50
Remy Martin 1738	16.00
Remy Martin XO	23.00
Chateau de Bealon 20 yrs	30.00



LOUIS XIII

Remy de Martin
COGNAC GRANDE CHAMPAGNE

25 ml 100.00

50 ml 200.00

GIN	50 ML
Langley's N8	9.00
Tanqueray 43,1%	9.00
Martin Miller's	9.00
Portobello road No 171	9.25
Bombay Sapphire	9.25
Sipsmith	9.50
Sipsmith Sloe gin	9.50
Plymouth	9.75
Hendricks	10.00
Tanqueray N10	10.50
Gin Mare	10.50
The Botanist	11. 50
Silent Pool	11.50
Tarquin's Cornish	12.00
Elephant Sloe	13.00
Pink Grapefruit William Chase	13.50
Hepple Gin	14.00
Glendalough Seasonal	14.00
Elephant	14.00
Fisher	15.50

RUM, CACHACA, PISCO	50ML
Plantation 3 stars	9.00
Bacardi Superior	9.00
Sailor Jerry Spiced	9.00
Plantation Original Dark	9.00
Myers	9.50
Plantation Grand Reserve 5yrs	10.00
Diplomatico Reserva	12.00
Mount Gay Extra Old	12.00
Santa Teresa 1796	12.50
Plantation XO 20 th anniversary	13.00
Zacapa 23 yrs	14.00
Cachaca Sagatiba pura	10.00
Macchu Pisco	10.00

TEQUILA & MEZCAL	50ML
Jose Cuervo Traditional	9.00
Don Julio Blanco	12.50
Don Julio Reposado	13.50
Patron Silver	15.00
Excellia Reposado Tequila	15.00
Gran Patron Piedra Extra Anejo	38.00
QuiQuiRiQui Matatlan Mezcal	12.00

VODKA

Stolichnaya Red	9.00
Stolichnaya Raspberry	9.50
Zubrowka	9.50
Baczewski	9.50
Sipsmith	9.50
Belvedere	10.00
Ciroc	10.00
Grey Goose	10.50
Konik's Tail	10.50
U'Luvka	10.50
Vestal Rye	10.50
Stolichnaya Elite	10.50
Grey Goose La Poire	11.50
Grey Goose Orange	11.50
William Chase	12.00
Crystal Head	12.50

50 ML

WHISKY & WHISKEY

50 ML

BLEND SCOTCH

White & Mackay 13 yr	9.00
Johnnie Walker 12 yr	9.00
Chivas Regal 12 yr	9.50
Johnnie Walker Gold Label	11.50
Nomad Outland	13.00
Johnnie Walker 18 yr Blue Label	30.00
Whyte & Mackay 30 yr	30.00
Dewar's 25 yr	48.00

HIGHLANDS

Glemorangie 10 yr	10.00
Dalwhinnie 15 yr	12.00
Dalmore 15 yr	12.00
Edradour Caledonia 15 yr	14.50
Clynelish 16 yr	18.50
Dalmore 18 yr	19.00
Dalmore The King Alexander III	22.50
Dalmore 25 yr	66.00

ISLAND

Talisker 10 yr	11.50
Highland Park 12 yr	12.00

SPEYSIDE

Balvenie Double Wood 12 yr	11.00
Glenfarclas 15 yr	14.00
Glenfarclas 21 yr	20.00
Balvenie 21 yr Port Wood	26.00
Glenfarclas 30 yr	37.50
Macallan 18yr Sherry oak	60.00

LOWLANDS

Glenkinchie 12 yr	11.00
Auchentoshan 3 Wood	13.50

ISLAY

Jura Superstition	10.00
Bruichladdich, The Classic Laddie	12.50
Bruichladdich, Port Charlotte	13.50
Bowmore 18 yr	19.00
Bruichladdish, Octomore 6.1	28.00
Bruichladdich Black Art	55.00

CAMPBELLOTOWN

Hazelburn 12 yr	15.50
Springbank 15 yr	17.00

JAPANESE

Nikka From The Barrel	14.50
Nikka Coffey Grain	15.00
Nikka Black label	17.00
Mars Shinshu Maltage Cosmo	19.00

BOURBON

Four Roses Small Batch	9.50
Jack Daniels (Tennessee)	10.00
Jim Beam Double Oak	11.00
Tincup (Colorado)	11.50
Marker's Mark	11.50
Knob creek	11.50

RYE

Canadia Club	9.50
Sazerac	15.00

IRISH

Jameson	8.75
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LIQUEURS & OTHERS

Baileys	7.00
Benedictine	7.00
Limoncello Home made	7.50
Chambord	7.50
Drambuie	7.50
Kahlua	7.50
Cointreau	7.50
Amaretto Disaronno	7.50
Sambuca Sette Vie	7.50
Ratafia Sette Vie	7.50
Mozart White	7.50
Mozart Black	7.50
William Chase Elderflower	8.00
Southern Comfort	8.00
Grand Marnier	8.00
Malibu	8.50
Fernet Branca	8.50
Jagermeister	8.50
Wolfschmidt Kummel	8.50
Absinth La Free	11.00
Patron Caffee	11.00

50ML

BEERS & CIDER

DRAUGHT 300 ML

Rothaus is from tha Black Foster region
Germany

Pils	4.50
Marzen/Ice Beer	4.70

BOTTLES 330 ML

Peroni	4.75
Rothaus Alcohol-free	5.00
Rothaus Wheat Beer	5.20

CIDER REKORDERLING 500ML

Apple	6.00
Wild Berries	6.00

CHAMAPGNE	125 ML	BTL
Deutz Classic NV	13.50	58.00
Laurent-Perrier Brut		80.00
Taittinger		85.00
Billecart-Salmon Brut Reserve		88.00
Deutz Blanc de Blancs 2009	19.00	114.00
Taittinger Comtes de champagne 2005		180.00
William Deutz Cuvve 2002		200.00
Laurent-Perrier Grand Siecle Brut		220.00
Dom Perignon 2006		250.00

ROSE CHAMPAGNE

Laurent- Perrier	19.00	95.00
Taittinger		95.00
Billecart- Salmon		98.00
Bollinger		105.00

SPARKLING WINE

Sacchetto, Prosecco, Brut DOC	7.00	36.00
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WINE, WHITE	175 ML	CARAFE	BTL
VELLAS, Sauvignon Blanc Valle Central, Chile 2017	5.50	12.00	22.00
SACCHETTO, Pinot Grigio Veneto, Italy 2017	7.00	15.00	28.00
PETIT BOURGEOIS, Sauvignon Blanc Henri Bourgeois, Loire Valley 2017	9.25	19.75	37.00
TURK, Gruner-Veltliner Kremstal, Austria, 2016	9.50	20.00	38.00
LUSCO, Albarino Rias Baixas, Spain 2017	9.75	21.00	39.00
AUNTSFIELD, Sauvignon Blanc Marlborough, New Zealand 2017	10.25	21.50	41.00
GAVI, Cortese Camporosso, Italy 2017	10.50	22.50	43.00
DOMAINE GUERRIN & FILS, Chardonnay Macon Vergisson, Burgundy 2017	12.50	27.00	49.00
DOMAINE DU COLOMBIER, Chardonnay Chablis, Burgundy 2016	16.00	33.50	65.00

	175 ML	CARAFE	BTL
ROSE GERARD BERTRAND, Gris Blanc Languedoc 2017	9.00	19.00	36.00
DOMAINE DE LA NAVICELLE , Cotes de Provence, France 2017	11.00	25.00	48.00
RED DOMAINE MONTROSE, Merlot Cotes de Thonge, 2016	5.50	12.00	22.00
CASTILLO CAVIJO , Rioja Tempranillo, Spain NV	7.00	15.00	28.00
VIGNOBLES GONNET Cotes du Rhone Rhône, 2015	9.50	20.00	38.00
CHATEAU LA ROSE BELAIR , Bordeaux, France 2016	10.00	21.00	40.00
TERRE DI CARIANO , Valpolicella Veneto, Italy 2014	11.00	23.50	45.00
MAURO MOLINO , Barbera D`Alba Piemont, Italy 2017	12.00	25.00	48.00
TRAMIN , Pinot Nero Alto Adige, Italy 2017	12.50	26.00	50.00
RUCA MALEN , Malbec Mendoza, Argentina 2015	13.00	27.50	52.00

SHERRY

Palomino Fino Tio Pepe	6.00
Manzanilla, Rodriguez La-Cave	8.00
Amontillado Seco, Vina AB	6.00
Oloroso Seco, Alfonso	6.00
Palo Cortado 30yr, Apostoles	11.00
Cream Solera 1847	8.00
Pedro Ximenes, Nectar	7.50

MADEIRA

Blandy's 10 yr Malmesey	10.50
Blandy's Sercial, Calheita	12.50

PORT

Graham's LBV 2012	5.50
Graham's 10 yr Old Tawny	7.00
Burmester Colheita 1975	30.00
Warre's 1963	61.00

100 ML

SOBERS

6.50

YELLOW SUBMARINE

Fresh orange and pineapple juice, homemade ginger syrup, fresh lemon juice and topped up ginger beer.

SPLASH

Pink grapefruit juice topped up with Double Dutch basil & pomegranate soda.

LYCHEE & CO

Pear Juice combined with lychee puree, coconut cream and chili biters served over ice in a goblet glass with touch of grenadine.

BAR TAPAS MENU

ALL DAY

Charcuterie selection (Gluten, Lupine, Dairy)	10.75/18.75
Cocktail Olives (V) Cerignola, Kalamata and Napoli	5.50
Truffle and Pecorino Nuts (V) (Nuts, Dairy)	5.50
Mixed Nuts (V) (Nuts, Gluten, Soya)	4.50
Salt & Pepper Squid Tempura Aioli (Eggs (Mayonnaise) Molluscs Gluten)	9.75
Fish & Chips Tartar sauce (Gluten, Fish, Lupine, Egg, Dairy, Mustard)	21.50
Bangers & Mustard Mash Onion gravy (Gluten, Lupine, Dairy)	18.50

EVENING 5:00 PM

Mini Burgers (3) (Celery, Eggs, Gluten, Lupine, Mustard, Dairy Sesame)	13.50
Chorizo croquette (Dairy Gluten, Eggs)	4.50
Truffle Arancini (Dairy, Gluten, Sulphur)	7.00
White Bait Deep fried, tartare sauce (Eggs, Gluten, Fish)	5.50
Quail eggs Celery salt (Dairy)	4.50
Pane con tomato (Gluten)	3.50
Deep fried Angel hair courgette (Gluten)	3.50
Parmigiano Reggiano & balsamic (Dairy)	4.50
Cone of fries (V) (Celery ,Eggs, Milk)	4.50
Pork belly bites Caramelized nuts (Nuts, Soya, Fish, Sulphur)	6.50
Tempura prawns Sweet chilli sauce (Crustaceans, Gluten , Lupine ,Sulphur)	9.75

JUICE

Orange	3.75
Apple	3.75
Pink Grapefruit	3.75
Pineapple	3.75
Pear	3.75
Cranberry	2.25

MINERALS

Fever tree Bitter lemon	2.95
Fever tree Elderflower tonic	2.95
Fever tree Ginger Ale	2.95
Fever tree Ginger Beer	2.95
Fever tree Lemonade	2.95
Fever tree Mediterranean Tonic	2.95
Fever tree Naturally Light Tonic	2.95
Fever tree Spring soda water	2.95
Fever tree Tonic water	2.95
Double Dutch Soda	
Basil- Pomegranate	3.90
Cucumber- Watermelon	3.90
Double Dutch Indian tonic	2.95
Double Dutch Naturally tonic	2.95
1724 tonic water	3.00
Coca cola	2.95
Diet cola	2.95

COFFEES

Fresh filter (unlimited)	3.50
Americano	3.50
Flat white	3.75
Espresso/double	3.25/3.50
Cappuccino	3.75
Caffe' latte	3.75

TEAS & INFUSIONS

English breakfast	3.50
Early grey	3.50
Green Sencha	3.75
Chamomile	3.75
Peppermint	3.75
Fresh mint	3.75
Jasmine Lotus	5.00

