



# 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

### GALWAY

10.50

Bushmills Irish Whisky, gently stirred with Cream the Cassis, plum, chocolate and angostura bitters. Served in a rock glass with fresh orange peel. (S)\*

### DONNA ROSA

14.00

Home made Rose Vodka shaken with Ginger Liqueur, Chambord , plum bitters, lime juice, sugar syrup and grenadine. Served in a chilled martini glass with orange peel and rose. (S)\*

### ASAP!

11.50

Home made Raspberry Vodka shaken with Rose Liqueur fresh ginger and grenadine syrup. Topped up with Sassy apple cider. Served in a coupe glass with fresh herbs. (S)\*

### CALYPSO

13.50

Kraken Rum shaken with Passoa, Maraschino, orange, lemon juice, sugar syrup, passion fruit and dash of Aperol. Served in a punch glass with dried orange, mint and redcurrants. (S)\*

### SECRET SEASON

14.00

Machu Pisco shaken with Lychee, Basil liqueur, lime juice, sugar syrup, plum bitters and egg white. Topped up with Sassy pear cider. Served in a chilled martini glass with micro basil and edible flowers. (S,E)\*

*EAT, PRAY, LOVE...*

*14.50*

Nikka Coffee Grain whisky combined with Conker coffee liquor, Cointreau, chocolate and cherry bitters. Served in a copita glass with orange chocolate. (S)\*

*MEMORY OF VENICE*

*15.00*

Roby Marton Gin shaken with pink peppercorn, Aperol, lime, sugar syrup, topped up with Prosecco. Served in a copita glass with fresh orange and edible flower. (S)\*

*SPRING BATH*

*11.50*

Hendricks Gin shaken with fresh raspberry, rose water, coconut syrup and lime juice. Served in a chilled vintage martini glass garnished with coconut and edible flower. (M)\*

*LONDON PALOMA*

*12.00*

Maestro Dobel Tequila combined with fresh lemon juice, agave nectar and Aperlo, topped up organic Sicilian still lemonade. Served in highball glass and garnished with dehydrated grapefruit.

\*Allergen advise (C-Celery, E-Eggs, F-Fish, G-Gluten, D-Dairy, N-Nuts, S-Sulphur)

## *GIN DIARIES 14.50*

### *G'VINE*

Fever tree Elderflower tonic water, fresh & dry orange, grapes and orange bitters. (s)\*

### *KINOBI*

Fever tree Mediterranean tonic water, juniper berries, fresh lemon peel, pineapple and anise bitters. (s)\*

### *GIN MARE*

Fever tree Mediterranean tonic water, fresh basil leaf, dried and fresh lemon, lemon bitters. (s)\*

### *ROKU*

Fever tree Mediterranean tonic water, edible flowers, dry and fresh lemon, juniper, lemon bitters. (s)\*

### *THEODORE*

Fever tree slim line tonic water, juniper berries, fresh and dry rose, pink grapefruit

## ***MONKEY 47***

Fever tree elderflower tonic water, juniper berries, blackberries and sage. (s)\*

## ***MALFY CON LIMONE***

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

## ***MALFY CON ARANCIA***

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

## ***MALFY CON PINK GRAPEFRUIT***

Fever tree elderflower tonic water, juniper berries, rosemary, blueberries and rosemary bitters. (s)\*

## ***POTHECARY SICILIAN BLEND***

Fever tree Elderflower tonic water, dried blood orange, pomegranate, mint sprig and orange bitters. (s)\*

## 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
Bas-Armagnac Dartigalongue 1989	28.00
Bas-Armagnac Dartigalongue 1979	32.00
Domaine de Busquet 1988	34.00

## CALVADOS 50 ML

Doupont VSOP	13.00
Christian Drouin 1995	29.00

## COGNAC & BRANDY 50 ML

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

15 ml 49.00

25 ml 100.00

50 ml 200.00

*GIN*

Boxer	9.00
Tanqueray 43,1%	9.00
Portobello road No 171	9.25
Bombay Sapphire	9.25
Sipsmith	9.50
Sipsmith Sloe	9.50
Plymouth	9.75
Hendricks	10.00
Slingsby Rhubarb	10.50
Tanqueray N10	10.50
Gin Mare	10.50
The Botanist	11.50
Silent Pool	11.50
Tarquin's Cornish	12.00
Fisher	12.00
Malfi con Limone	13.00
Malfi con Arancia	13.00
Malfi gin Rosa	13.00
Kongsgaard Raw	13.00
Roku	13.00
Hepple	14.00
Elephant	14.00
Theodore	14.00
Monkey 47	15.00
Kinobi	15.00
Roby Marton	16.50
Pothecary	16.50
Pothecary Sicilian Blend	17.50

*50 ML**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
Kraken Black Spiced	10.50
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
Maestro Dobel Diamante	14.00
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
Great Kings Street Artist's Blend	9.50
Chivas Regal 12 yr	9.50
Johnnie Walker Gold Label	11.50
The Spiced Tree	13.00
Nomad Outland	13.00
The Peat Monster	13.50
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
Macallan 12yr Tripple Cask	16.00
Macallan 12yr Sherry Oak	18.00
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

Bruichladdich, The Classic Laddie	12.50
Bruichladdich, Port Charlotte	13.50
Bunnahanhain 12yo	18.00
Bowmore 18 yr	19.00
Bruichladdish, Octomore 6.1	28.00

### CAMPBELTOWN

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
Suntory Yamazaki 12 yr	25.00
Suntory Hikiki 17 yr	59.00
Suntory Yamazaki 18yr	99.00

### 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
Bushmills Black Bush	9.50
Bushmills 10yr	11.50

## LIQUEURS & OTHERS

Baileys	7.00
Benedictine	7.00
Chambord	7.50
Drambuie	7.50
Kahlua	7.50
Cointreau	7.50
Amaretto Disaronno	7.50
Sambuca Sette Vie	7.50
Mozart White	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
Limoncello (Home made)	9.50
Absinth La Free	11.00
Patron Caffee	11.00

50ML

## BEERS & CIDER

### DRAUGHT

Rothaus	300 ML
Pils	4.70
Marzen/Ice Beer	4.90

### BOTTLES

Peroni	330 ML	4.75
Rothaus Alcohol-free		5.00
Rothaus Wheat Beer		5.20

### CIDER SASSY

Cidre Rose	330 ML	6.00
Apple & Red Fruit		
Poire		6.00
Pear		

*CHAMPAGNE*

	<i>125 ML</i>	<i>BTL</i>
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 2010	19.00	114.00
Taittinger Comtes de champagne 2005		180.00
William Deutz Cuvve 2002		200.00
Deutz Hommage a William Deutz		
La Cote Glaciere 2012		220.00
Laurent-Perrier Grand Siecle Brut		220.00
Dom Perignon 2008		250.00
Deutz Classic NV. Jeroboam 3 Litres		280.00
Deutz Classic NV. Mathuselah 6 litres		550.00

*ROSE CHAMPAGNE*

	<i>125 ML</i>	<i>BTL</i>
Laurent- Perrier	19.00	95.00
Taittinger		95.00
Billecart- Salmon		98.00
Bollinger		105.00

*SPARKLING WINE*

	<i>125 ML</i>	<i>BTL</i>
Sacchetto, Prosecco, Brut DOC	7.00	36.00
Hambleton Classic		56.00

## WINE

175 ML

CARAFE

BTL

### WHITE

Sauvignon Blanc <i>VELLAS</i> Valle Central, Chile 2018	5.50	12.00	22.00
Pinot Grigio <i>SACCHETTO</i> Veneto, Italy 2018	7.00	15.00	28.00
Sauvignon Blanc <i>PETIT BOURGEOIS</i> Henri Bourgeois, Loire Valley 2018	9.25	19.75	37.00
Gruner-Veltliner <i>TURK</i> Kremstal, Austria, 2017	9.50	20.00	38.00
Albarino <i>LUSCO</i> Rias Baixas, Spain 2018	9.75	21.00	39.00
Sauvignon Blanc <i>AUNTSFIELD</i> Marlborough, New Zealand 2018	10.25	21.50	41.00
Cortese <i>GAVI CAMPOROSSO</i> Piedmont, Italy 2018	10.50	22.50	43.00
Chardonnay <i>MALLORY &amp; BENJAMIN TALMARD</i> Macon- Uchizy , Burgundy 2018	12.50	27.00	49.00
Chardonnay <i>DOMAINE DU COLOMBIER</i> Chablis, Burgundy 2017	16.00	33.50	65.00

## ROSE

Gris Blanc *GERARD BERTRAND*  
Languedoc 2017

**175 ML**

9.00

**CARAFE**

19.00

**BTL**

36.00

## RED

Merlot *DOMAINE MONTROSE*  
Cotes de Thonges, 2017

**175 ML**

5.50

**CARAFE**

12.00

**BTL**

22.00

Rioja *CASTILLO CLAVIJO*  
Tempranillo, Spain NV

7.00

15.00

28.00

Cotes du Rhone *VIGNOBLES GONNET*  
Rhône, 2016

9.50

20.00

38.00

Bordeaux Blend *CHATEAU LA ROSE BELAIR*  
Bordeaux Supérieur, France 2016

10.00

21.00

40.00

Valpolicella *TERRE DI CARIANO*  
Veneto, Italy 2015

11.00

23.50

45.00

Barbera D`Alba *MAURO MOLINO*  
Piemont, Italy 2018

12.00

25.00

48.00

Pinot Nero *TRAMIN*  
Alto Adige, Italy 2018

12.50

26.00

50.00

Malbec *RUCA MALEN*  
Mendoza, Argentina 2016

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	6.50
Graham's 10 yr Old Tawny	9.80
Burmester Colheita 1975	30.00
Warre's 1963	61.00

## *100 ML*

## *SOBERS*

### *YELLOW SUBMARINE 6.50*

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

### *SPLASH 6.50*

Pink grapefruit juice mixed with basil syrup and fever tree elderflower tonic water.

### *DARK & STORMISH 8.50*

RumISH mixed with ginger beer and angostura bitter, served with fresh ginger and lime.

### *COOLISH CUCUMBER 8.50*

GinISH combined with fever tree Mediterranean tonic water, served with fresh cucumber and thyme.

## BAR TAPAS MENU

### ALL DAY

Venison Bresaola	12.50
Rocket, Parmesan & Capers (S, D)*	
Cocktail Olives (V)	5.50
Cerignola, Kalamata and Napoli	
Truffle and Pecorino Nuts (V)	5.50
(N, D)*	
Mixed Nuts (V)	4.50
(N, G)*	
Squid Tempura	9.75
Lemon & Herb Aioli (E (Mayonnaise) MO, G)*	
Fish & Chips	21.50
Tartar Sauce (G, F, E, D)*	
Bangers & Mustard Mash	18.50
Onion Gravy (G, L, D, C)*	

\*Allergen advise

(C-Celery, CR-Crustaceans, E-Eggs, F-Fish, G-Gluten,  
D-Diary, MO -Molluscs N-Nuts, S-Sulphur, SO-soy,  
L-Lupine, MS-Mustard)

### EVENING 5:00 PM

Mini Burgers (2)	12.00
(C, E, G, D)*	
Buffalo Chicken Wings	6.00
Blue Cheese Dressing (S,D,MS)*	
Lobster & Avocado Brioche Rolls (2)	17.00
Russian Dressing (CR,G,E,D,MS,S)*	
Harissa Cauliflower Fritters	4.50
Yoghurt Dip (G,S,SO,D)*	
Chorizo	4.50
with Caramelized Red Onions (S)*	
Truffle Arancini	7.00
(D, G, S, E)*	
White Bait	5.50
Deep fried with Tartare Sauce (E, G, F,D)*	
Quail eggs	4.50
Celery Salt (C,E)*	
Pane con tomate	4.00
(G)*	
Parmigiano Reggiano & Balsamic Vinegar	4.50
(D)*	
Cone of fries (V)	4.50
(E,)*	
Tempura prawns	9.75
Sweet Chilli Sauce (CR, G, S)*	

## KOMBUCHA

Dry Dragon	5.60
Royal Flush	5.60
Smoke House	5.60

## JUICE

Orange	3.75
Apple	3.75
Pink Grapefruit	3.75
Pineapple	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
1724 tonic water	3.00
Coca cola	2.95
Cola zero	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