



# LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

## MARK'S BAR AND DOME BAR

*1 Lombard Street is steeped in banking history. In fact, the area was considered the Wall 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 1 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.*

## COCKTAILS

### *TEMPERLEY SOUR* 12.00

Somerset 3yr old cider brandy, Somerset Pomona, Burrow Hill, apple juice, citrus, egg white (E)\*

### *DORSET DONKEY* 11.50

Black Cow vodka, Morello cherry eau de vie, citrus, sage, seasonal berries, ginger ale ()\*

### *MARK'S VESPER* 13.50

Uluvka Vodka, G'vine gin, Cocchi Americano, Pernod Absinthe ()\*

### *HIX FIX* 12.50

Somerset cherry liqueur, Hambledon sparkling wine & a Morello cherry (S)\*

### *ANGEL'S PUNCH* 13.00

Opiate gin, Kamms & Sons British aperitif, St. Germain elderflower liquor, Chambord, jasmin cordial, freshly squeezed lemon juice, mint and seasonal berries.

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### *BERRY POLOMA* 12.00

Patron Silver, grapefruit juice, citrus, seasonal berries, lavender syrup & artisan pink citrus tonic ()

### *SALT CASK NEGRONI* 13.50

Jensen's Old Tom gin, Kamms & Sons & Antica Formula ()

### *1776* 12.50

O.P. Anderson aquavit, fresh lemon juice & Deutz champagne (S)

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

## NON-ALCOHOLIC

### *LYRES AMARETTO SOUR*

9.00

Lyres amaretto (alcohol free), lemon juice, egg white  
(E)\*

### *SHIRLEY TEMPLE*

4.50

Lime juice, grenadine, Fever-Tree ginger beer  
(O)\*

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

## 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
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

Somerset Cider brandy 3yr	8.00
Somerset Cider brandy 5yr	10.00
Somerset Cider brandy 10yr	12.00
Shipwreck 8yr single cask	14.00
Apple eau-de-vie	7.00



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
N. 3 Gin	10.50
Tanqueray N10	10.50
Gin Mare	10.50
The Botanist	11.50
Silent Pool	11.50
Tarquin's Cornish	12.00
Horseguard	12.50
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

**50 ML****RUM, CACHACA, PISCO****50ML**

Havana 3yr	9.00
Plantation 3 stars	9.00
Sailor Jerry Spiced	9.00
Plantation Original Dark	9.00
Myers	9.50
Havana 7yr	10.00
Plantation Grand Reserve 5yr	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
Gran Patron Piedra Extra Anejo	38.00

QuiQuiRiQui Matatlan Mezcal	12.00
Casamigos Mezcal	20.00

## VODKA

Black cow	9.50
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

Johnnie Walker Black Label	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 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 14 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 12yr	18.00
Bowmore 18 yr	19.00
Ardbay 10yr	13.00
Laphroig 10yr	13.00

### CAMPBELTOWN

Hazelburn 12 yr	15.50
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### JAPANESE

Nikka From The Barrel	14.50
Nikka Coffey Grain	15.00
Nikka pure malt	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
Woodford Burbon	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
Woodford rye	14.00
Sazerac	15.00

### IRISH

Jameson	8.75
Bushmills Black Bush	9.50
Bushmills 10yr	11.50

## LIQUEURS & OTHERS

50ML

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	9.50
Absinth La Free	11.00
Patron Caffee	11.00

## BEERS & CIDER

### DRAUGHT FREEDOM 300 ML

Freedom brewery is located in the village of Abbots Bromley in the heart of Staffordshire. The local area known mainly for its farming but also its water, which has been used in brewing since brewing beer was a thing! We get our water from a natural spring beneath the brewery, It gives our beers unique characteristics to won't find elsewhere.

Organic Lager 4%	5.00
Pale Ale 3.8%	5.00

### BOTTLES

Peroni 330ml	6.00
Ekte 330ml (from Devon)	5.50
Alcohol-free 330ml	5.00

### CIDER

500 ML

Burrow Hill	6.00
Somerset apple cider	



### *SHERRY*

*100 ML*

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*

*100 ML*

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

### *PORT*

*100 ML*

Graham's LBV 2012	6.50
Graham's 10 yr Old Tawny	9.80
Burmester Colheita 1975	30.00
Warre's 1963	61.00

### *DESSERT WINES*

*100ML/BTL*

Pomona	10.00/-
Kingston Black	8.00/-
Ice Cider	9.50/-
Muscat, Rutherglen, Australia	7.00/25.00
Royal Tokaji Blue Label, Hungary 2013	16.00/80.00
Chateau Briatte, Sauternes, France 2014	15.00/55.00
Tokaji Aszu 5 Puttonyos, Hungary 1965	-/600.00
Tokaji Aszu 6 Puttonyos, Hungary 1912	-/1200.00

## BAR SNACKS MENU

Organic sourdough bread and Dorset dairy cultured butter (D,G)	4.75
Cobblers lane cured meat board	14.50
Marinated anchovies	5.00
4 quail eggs with celery salt	3.75
Franconian mini chorizo	5.00
Milky's halloumi skewers with spiced tomato sauce	4.50
Fried Cornish squid with lemon & garlic mayo	6.50

Please be aware that menu items change on regular basis.

\*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, P-Peanut)

## JUICE

Orange	4.00
Apple	4.00
Pink Grapefruit	4.00
Cranberry	2.25

## MINERALS

Artisan Classic London Tonic	2.95
Artisan Skinny London Tonic	2.95
Artisan Agave Lemon Tonic	2.95
Artisan Fiery Ginger Beer	2.95
Artisan Pink Citrus Tonic	2.95
Artisan bubbly soda water	2.95
Coca cola	2.95
Cola zero	2.95

## COFFEES

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