



LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

DOME BAR & THE LOMBARD CLUB

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 15% will be added to your total bill. Prices include VAT at the current rate.

LOMBARD SIGNATURE COCKTAILS

ANGEL'S IN SPRINGTIME

15

Opiate gin, Sipello, apricot Brandy, elderflower cordial, freshly squeezed lemon juice, seasonal berries and mint. Short and delightfully sweet harvest punch.

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ORACHARD SPRITZ

14

Broken Clock vodka, St Germain liqueur, Somerset Pomona & Bristol's Lime Sherbet topped off with Artisan's Violet Blossom tonic. A tall, refreshing walk through a sunny orchard in bloom,

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THE THIRD DAY

14.5

Nuet Dry Aquavit, Lillet Blanc, bergamot gin liqueur, freshly squeezed lemon juice.

Strong, stiff, citrus notes. *One swiftly imbibed will resurrect a corpse.*

(S)*

PINK VESPER

13.5

Jensen's dry gin, Kettle One vodka, Cocchi Rossa, Maraschino & Peychaud's bitters. Lemon zest helps the aromas pop in this candied, contemporary take on James Bond's classic shaken martini. Short, fruity, punchy.

(Also available in 200ml take-away bottles.)

(S)*

BUTTERFLY EFFECT

14.5

Butterfly pea infused Ki-No-Bi gin, Liqueur de Violette, wild meadow cordial, freshly squeezed lemon juice and a Clarence Court egg white. Deliciously floral and smooth with a sweet violet character.

(E)*

MARK HIX CLASSIC COCKTAILS

HIX FIX

13.5

Lyme Bay English sparkling wine with a splash of Somerset Morello cherry liqueur. Served in a classic style coupe glass helps showcase the Morello cherry garnish, ready to burst with its own eau-de-vie for the last sip.

(S)*

THE JUNCTION

13.5

Originally named “The Guildford” and created at the Mark’s Bar, Hixter Bankside. Our idea of a white Vieux Carre has found its forever home here atop Bank junction. Short, clean & complex. Jensen’s Dry gin, Noilly Prat, D.O.M Benedictine, Maraschino & orange bitters (also available to take-away)

(S)*

THE DRAGON

13.5

Macchu Pisco, fresh mint leaves, freshly squeezed lime juice, 1:1 Bristol simple syrup topped off with Artisan’s Bubbly Soda water. A rounded, revivifying and herbaceous riff on the classic Mojito.

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DORSET DONKEY

12.5

Black Cow Pure Milk Vodka, Morello cherry liqueur, naturally sweetened with honey and seasonal berries, a slap of fresh sage, freshly squeezed lime juice and topped with a fiery ginger beer. Long, light, refreshing.

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MARK’S VESPER

13.5

Black Cow pure milk vodka & Hepple moorland gin, shaken with Cocchi Americano. Finished with a dash of Tarquin’s Pastis & lemon zest. Short, strong, clean.

(S)*

ARTISAN GIN DIARIES 14.5

FREYA

Distilled from Silver-birch water with pronounced Seville orange, coriander and chive aromas. Served with dehydrated Seville orange, lime zest and juniper berries alongside Artisan's Amalfi Lime tonic.
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AVIATION

A lifting blend of cardamom, coriander, French lavender, anise, sarsaparilla, juniper & orange. Served with dried lavender, orange peel & star anise. Paired with Artisan's Violet Blossom tonic.
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ROKU

Using traditional botanicals like Sencha tea and Yuzu peel. This release from the Osaka distillery is crafted with over 100 years dedication and experience. Paired with Artisan's Yuzu tonic, dried lemon & peppercorns.
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KONGSGAARD

Inspired by the beautiful forests of Denmark, the botanical line up, is built around one of nature's most ingenious constructions: The tree. *Seed & Root – Bark & Branch – Flower & Fruit*. Paired with native Red-delicious apples and some splinters of cinnamon bark. Best served with Artisan's Classic tonic.
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SILENT POOL

Nestled deep in the Surrey hills, water is drawn from the silent pool to produce, via a long and arduous method, a complex gin which is rich, full-bodied and bursting with flavor. Served over fresh grapefruit, orange zest & juniper berries. Paired with Artisan's Pink Citrus tonic.
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MARTINIS 16

TWISTED / DIRTY / FILTHY Jensens/Black Cow. Lemon / Olives / Guindilla peppers. (S)*

VESPER No;3 Gin, Konik's Tail vodka, Lillet Blanc, Bitters and a lemon twist. (S)*

GIBSON Hepple Gin, Noilly Prat with scorched and pickled silver-skin onions. (S)*

SMOKEY ROYALE Freya Woodsmoke, Port Charlotte 10yr, Noilly Prat, V.A.R salmon. (S)*

MARTINEZ Jensens Old Tom gin, Antica Formula, Maraschino, orange bitters. (S)*

IT'S A BLOODY MARTINI Black Cow Vodka, Harissa tomato juice, Ghost chilli tincture.

BEERS & CIDER

Freedom 32cl

Freedom brewery is located in the village of Abbots Bromley in the heart of Staffordshire. They've been used in brewing since brewing beer was a thing! Freedom get their water from a natural spring beneath the brewery, It gives their beers unique characteristics you won't find elsewhere.

Organic Lager 4% 5

Pale Ale 3.8% 5

Peroni 5.1% 33cl 6

Ekte Organic Lager 4.6% 33cl 6

Gilt & Flint are based at the beautiful Hays Farm in the Area of Outstanding Natural Beauty in East Devon. Using age old traditional brewing techniques they create organic modern new world beers. All of their agricultural by-product goes to feed the free range livestock on the farm which repay us by fertilising the flint fields.

Lucky Saint 0.5% 33cl 5

Luck Saint is born of Bavarian spring water, Pilsner malt, Hallertau hops and their single-use yeast. Discover biscuity malts and a smooth, citrus hop finish. 0.5% Unfiltered and vegan lager progressively crafted with over 400 years of proud brewing heritage. Leaving it unfiltered ensures maximum flavour even without the alcohol.

Burrow Hill Somerset apple cider 6% 50cl 6

By the spring Burrow Hill's pure juice traditional cider is ready to drink and to the best of our knowledge, Burrow Hill Cider is the only cider to have won the annual national cider championships in Devon, Somerset and Hereford in the same year.

BAR SNACKS

Grilled Olives (<i>)</i> *	4.5
Sea Salt & Balsamic Mix <i>or</i> Chilli Mix (Traces of Nuts)	4
Almonds, cashews, macadamias and pecans roasted in Piment D'Espelette, giving a subtle heat (N)	4.5
Organic sourdough bread and Dorset dairy cultured butter (Mi,G)*	4.75
British Rock Oysters with shallot vinegar (Mo)*	(each) 3.5
Cobblers lane charcuterie board with grilled sourdough bread (G)*	14.5
Dingley Dell Chorizo (<i>)</i> *	6.5
Chips & Bernaise Sauce (G)	5.5
Milky's halloumi skewers with spiced tomato sauce (Mi)*	6
British Farmhouse cheese board with gooseberry and apple chutney (Mi,G)*	14

*Allergen advise (C-Celery, E-Eggs, F-Fish, G-Gluten, Mi-Milk, N-Nuts, S-Sulphur, Mu-Mustard, Mo-Mollusc)

APERITIF & VERMOUTH **50ML**

Aperol	8
Campari	8
Carpano Rosso	8
Cocchi Americano	8
Cocchi di Torino	8
Lillet Blanc	8
Martini Bianco	8
Martini Rosso	8
Martini Dry	8
Noilly Prat	8
Punt E Mes	8
Chartreus Green	8
Antica Formula	8
La Copa Rojo	8
Pimms Nol	8

ARMAGNAC **50 ML**

Baron de Signonac VS	12.5
Domaine Boigniers Capages Nobles	22
Domaine de Rieston 199	25
Bas-Armagnac Dartigalongue 1989	28
Bas-Armagnac Dartigalongue 1979	32

CALVADOS & BRANDY **50 ML**

Doupont VSOP	13
Somerset Cider Brandy 3yr	10
Somerset Cider Brandy 5yr	11
Somerset Cider Brandy 10yr	13
Shipwreck 8yr single cask	14
Apple eau-de-vie	8

COGNAC **50 ML**

Hennessey VS	11
Remy Martin VSOP	11
Courvoisier VSOP	12
Ysabel Regina	12
Delamain Pale & Dry XO	13
Remy Martin 1738	16
Remy Martin XO	23
Chateau de Bealon 20 yrs	30



<u><i>GIN</i></u>	<u><i>50 ML</i></u>	<u><i>RUM, CACHACA, PISCO</i></u>	<u><i>50ML</i></u>
Tanqueray 43.1%	10	Havana 3yr	10
Jensen's Bermondsey Dry	10	Plantation 3 stars	10
Jensen's Old Tom	10	Sailor Jerry Spiced	10
Portobello road	10	Plantation Original Dark	11
Bombay Sapphire	10	Myers	11
Sipsmith	10	Havana 7yr	11
Sipsmith Sloe	10.5	Plantation Grand Reserve 5yr	10
Plymouth	10.5	Kraken Black Spiced	10.5
Hendricks	10.5	Diplomatico Reserva	12
No. 3 Gin	11	Santa Teresa 1796	12.5
Tanqueray 10	11.5	Plantation XO 20th anniversary	13
Gin Mare	11.5	Zacapa 23 yrs	14
Silent Pool	11.5	Cachaca Sagatiba pura	10
Tarquin's	12	Macchu Pisco	10
Horse Guards	12.5		
Kongsgaard Raw	13	<u><i>TEQUILA & MEZCAL</i></u>	<u><i>50ML</i></u>
Roku	13	Jose Cuervo Tradicional	10
William Chase	13	Don Julio Blanco	12.5
Freya Birch Gin	13.5	Don Julio Reposado	13.5
Hepple	14	Maestro Dobel Diamante	14
Elephant	14	Patron Silver	15
Theodore	14	Gran Patron Platinum	38
Monkey 47	15	Gran Patron Piedra Extra Anejo	40
Kinobi	15	QuiQuiRiQui Matatlan Mezcal	12
Roby Marton	16.5	Casamigos Mezcal	20
Pothecary	16.5		

VODKA

50 ML

Black cow	10
Zubrowka	10
Baczewski	10
Sipsmith	10
Belvedere	10.5
Ciroc	10.5
Konik's Tail	11
U'Luvka	11
Stolichnaya Elit	11
Grey Goose	11
Grey Goose La Poire	11.5
Grey Goose Orange	11.5
Broken Clock	12.5
Crystal Head	13.5
Beluga	15

WILD SPIRITS

50 ML

Freya Birch Spirit	11
Freya Woodsmoke	13.5
Axia Mistiha Spirit	14

WHISKY

50 ML

Blended

Johnnie Walker Black Label	10
Great Kings Street Artist's Blend	10.5
Chivas Regal 12 yr	10.5
Johnnie Walker Gold Label	11.5
The Spiced Tree	13
Nomad Outland	13
The Peat Monster	13.5
Johnnie Walker Blue Label	30
Whyte & Mackay 30 yr	30
Dewar's 25 yr	48

Highlands

Glemorangie 10 yr	10
Dalwhinnie 15 yr	15
Dalmore 15 yr	15
Edradour Caledonia 15 yr	15.5
Clynelish 14 yr	18.5
Dalmore 18 yr	20
Dalmore The King Alexander III	33
Dalmore 25 yr	125

Island

Talisker 10 yr	11.5
Highland Park 12 yr	12

Speyside

Balvenie Double Wood 12 yr	11
Glenfarclas 15 yr	14
Macallan 12yr Tripple Cask	16
Macallan 12yr Sherry Oak	18
Glenfarclas 21 yr	20
Balvenie 21 yr Port Wood	26
Glenfarclas 30 yr	37.5
Macallan Rare Cask	57
Macallan 18yr Sherry oak	60

Lowlands

Glenkinchie 12 yr	11
Auchentoshan 3 Wood	13

Islay

Bruichladdich, The Classic Laddie	12.5
Bruichladdich, Port Charlotte	13.5
Bunnahanhain 12yr	18
Bowmore 18 yr	19
Ardbeg 10yr	13
Laphroaig 10yr	13

Campbeltown

Springbank 15 yr	15.5
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Japanese

Nikka From The Barrel	14.5
Nikka Coffey Grain	15
Nikka pure malt	17
Mars Shinshu Maltage Cosmo	19
Suntory Yamazaki 12 yr	25
Suntory Hakushu 12 yr	59
Suntory Yamazaki 18yr	99

Bourbon & Whiskey

Four Roses Small Batch	10
Jack Daniels (Tennessee)	10
Woodford Burbon	10
Jim Beam Double Oak	11
Tincup (Colorado)	11.5
Marker's Mark	11.5
Knob creek	11.5

Rye

Canadia Club	10.5
Woodford rye	14
Sazerac	15

Irish

Jameson	10
Bushmills Black Bush	10
Flaming Pig Spiced	11
Bushmills 10yr	11.5

LIQUEURS & OTHERS

Baileys
Benedictine
Chambord
Drambuie
Kahlua
Cointreau
Amaretto Disaronno
Southern Comfort
Grand Marnier
Malibu
Fernet Branca
Jagermeister
Wolfschmidt Kummel
Limoncello
Absinth La Fée
Cazcabel Coffee

50ML DESSERT WINES

8 Pomona
8 Kingston Black
8 Ice Cider
8 Muscat, Rutherglen, Australia
8 Chateau Briatte, Sauternes, France 2014
8 Chateau Suduiraut Premier Cru Classé
8
8 Disznoko Tokaji Late Harvest
8 Royal Tokaji Blue Label, Hungary
8.5 Tokaji Aszu 5 Puttonyos, Hungary 1965

75ML/BTL

10 / -
8 / -
9.5 / -
10 / 45
15 / 55
/ 90
12 / 55
16 / 80
- / 600

8.5 *SHERRY*

8.5 Palomino Fino Tio Pepe
9.5 Amontillado Seco, Vina AB
11 Oloroso Seco, Alfonso
11 Palo Cortado 30yr, Apostoles
Cream Solera 1847
Pedro Ximenes, Nectar

75 ML

6
6
6
16
8
8

MADEIRA

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

75 ML

10.5
12.5

PORT

Graham's LBV 2012
Graham's 10 yr Old Tawny
Burmester Colheita 1975

75 ML

6.5
9.8
30

NON-ALCOHOLIC

LYRES ESPRESSO MARTINI

Lyres Coffee Liqueur & a shot of espresso shaken to perfection (Decaf available)
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9.5

LYRES AMARETTO SOUR

Lyres amaretto, freshly squeezed lemon juice, softened with egg white
(E)*

9

SHIRLEY TEMPLE

Freshly squeezed lime juice & grenadine topped with Artisan fiery ginger beer
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5.5

BLOODY SHAME

Mark's Mary Mix, Tomato juice & freshly squeezed lemon
(C,F)*

7.5

LUCK OF THE DRAW

Pineapple juice, freshly squeezed lime juice & Orgeat syrup topped with Lucky Saint alcohol free Lager
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8.5

THE LOMBARD CLUB

The City's best kept secret.

We know that sometimes you want to dig deep and hide away with a stiff drink in hand, which is why we've converted our downstairs dining space into an underground drinking den for private members, complete with sink-in sofas, top-shelf liquor and Mark Hix's personal collection of quirky art hung from corner to corner.

An atmospheric and intimate space, yet versatile enough to host business meetings, late-night drinks and even a romantic tryst, The Lombard Club is the perfect hideaway from the hustle and bustle of city life.

Just ask a member of our team for a sneak peek...

Annual joining fee is £650.00, including VAT.

To find out more about joining The Lombard Club, get in touch at events@jessen.co.uk