

•NIBBLES•

<i>Bar Nibbles, marinated olives, wasabi peas, smoked mixed nuts</i>	£ 6.00
<i>Olives, marinated in green and red chillies and herbs</i>	£ 4.50
<i>IJ Mellis' Great British Cheeses, grapes, plum chutney, selection of crackers</i>	£11.00
<i>Artisan Bread, balsamic reduction, olive oil</i>	£ 4.50

* kitchen closes at 9pm

•CHAMPAGNE & SPARKLING•

Bottle / Glass



CHAMPAGNE
TAITTINGER

Reims

Champagne for the Independently Minded.

Champagne Taittinger's origins date back to 1734. Today it remains one of the few top houses actively owned, and run, by the family named on the label. With many of their Champagnes being matured in Taittinger's magnificent UNESCO World Heritage status 4th century Roman cellars, the hallmark of these wines is the high percentage of Chardonnay used, which gives them elegance, delicacy and finesse.

House Champagne - Taittinger, Brut Reserve NV	£ 65.00 / £ 10.90
- Taittinger, Prestige Rosé NV	£ 85.00 / £ 14.90
- Taittinger, Comtes de Champagne 2007	£199.00
Perrier Jouët Brut NV	£ 75.00
Moët et Chandon NV	£ 79.00
Veuve Clicquot NV	£ 85.00
Bollinger Special Cuvée NV	£ 95.00
Cava Brut Traditional Castel Llord, Penedès, Spain	£ 30.00 / £ 5.70
Prosecco Spumante Extra Dry, Barocco, Fossalta di Piave, Veneto, Italy	£ 35.00 / £ 6.70
Digby Brut NV, West Sussex, England	£ 45.00

When vintages run out, the next appropriate vintage will be served.

Should you have any food allergies or intolerances, please let a member of staff know before placing your order

•HOUSE WINES•

75cl / 175 ml / 125ml

WHITE

Chardonnay,

La Doutelle, Languedoc, France, 2018 £ 25.00/£ 5.90/£ 4.50

Sauvignon Blanc,

Torreon de Parades, Chile, 2020 £ 27.00/£ 6.40/£ 4.70

Chenin Blanc,

Franschoeckcellar, la Cotte Mill, South Africa, 2020 £ 28.00/£ 6.70/£ 5.00

Viognier,

Chateau Routas, Provence, France 2018 £ 29.00/£ 6.80/£ 5.10

Pinot Grigio,

Nello, Terre Siciliane, Italy, 2020 £ 29.00/£ 6.80/£ 5.10

Verdejo,

Rueda, Beronia, Spain 2019 £ 29.00/£ 6.80/£ 5.10

RED

Merlot,

Still Bay, Western Cape, South Africa, 2019 £ 25.00/£ 5.90/£ 4.30

Tempranillo,

Doña Victorina, Spain, 2018 £ 27.00/£ 6.40/£ 4.70

Pinot Nero,

Castelforte, IGT, Veneto, Italy 2019 £ 28.00 / £ 6.70 / £ 5.00

Shiraz,

Katherine Hills, South Australia, 2018 £ 29.00/£ 6.80/£ 5.10

Malbec,

Château Lamartine, Cahors, France, 2016 £ 32.00/£ 7.70/£ 5.60

ROSE

Château Routas Rouvière Rosé,

Provence, France, 2020 £ 28.00/£ 6.70/£ 5.00

Cabernet Rosé,

Torreon de Paredes, Chile, 2020 £ 28.00/£ 6.70/£ 5.00

DESSERT

Bottle (500ml) /125ml

Château Bélingard,

Montbazillac, Bergerac, France, 2017 £ 25.00/£ 7.70

•WHITE WINE•

75cl

Picpoul de Pinet, <i>Terrasses de la Mar, Languedoc, France 2020</i>	£ 29.00
Rioja Blanco, <i>Marqués de Vitoria, Rioja, Spain 2020</i>	£ 29.00
Arneis, <i>Collins & Co, Blaxland Vineyards, Adelaide Hills, Australia 2016</i>	£ 32.00
Pinot Gris, <i>Amisfield, Central Otago, New Zealand 2020</i>	£ 38.00
Sauvignon Blanc, <i>Pennies from Heaven, Elysian Springs, Adelaide Hills, Australia 2017</i>	£ 36.00
Gavi di Gavi, <i>Rolona, Castellari Bergaglio, Italy 2020</i>	£ 38.00
Gewurztraminer Reserve, <i>Gustave Lorentz, Alsace 2019</i>	£ 39.00
Albarino, <i>Etiqueta Ambar, Bodegas Granbazan, Rias Baixas, Spain 2020</i>	£ 39.00
Sauvignon Blanc, <i>Stitch, Jackson Estate, Marlborough, New Zealand 2020</i>	£ 39.00
Pouilly Fumé, <i>La Loge aux Moins, Patrice Moreaux, Loire, France 2018</i>	£ 45.00
Chablis 1er Cru, <i>Fourchaume, Domaine du Colombier 2019</i>	£ 59.00
Condrieu, <i>Les Vins de Vienne, Rhône, France 2015/16</i>	£ 68.00
Chassagne-Montrachet, <i>1^{er} Cru Les Morgeots, Albert Bichot, Burgundy, France 2015/16</i>	£ 88.00

•RED WINE•

75cl

<i>Carmenere Gran Reserva,</i> <i>Santa Ema, Chile 2018</i>	£ 28.00
<i>Pinotage,</i> <i>De Waal, Stellenbosch, South Africa 2018</i>	£ 28.00
<i>Côtes du Rhône Parcelles 38,</i> <i>Domaine Quiot, Rhône, France 2018</i>	£ 28.50
<i>Les Ormes de Lagrange,</i> <i>Bordeaux Supérieur, Vignobles Choquet, France 2018</i>	£ 29.00
<i>Chianti,</i> <i>La Pieve, Tenuto Morinniello, Tuscany, Italy 2016</i>	£ 33.00
<i>Côtes de Brouilly,</i> <i>Henry Fessy, Beaujolais, France 2018</i>	£ 33.00
<i>Valpolicella Classico Superiore Ripasso,</i> <i>Tomassi, Piemonte, Italy 2016</i>	£ 35.00
<i>Naughty Monte,</i> <i>Montepulciano, Woodstock, South Australia 2016</i>	£ 35.00
<i>Château Petit Bois,</i> <i>Lussac-Saint-Emilion, France 2019</i>	£ 38.00
<i>Château Cissac,</i> <i>Cru Bourgeois, Haut Médoc, Bordeaux, France 2014</i>	£ 39.00
<i>Shiraz,</i> <i>Deep Sands, Woodstock, McLaren Vale, South Australia 2017</i>	£ 39.00
<i>Pinot Noir,</i> <i>Amisfield, Central Otago, New Zealand 2018</i>	£ 45.00
<i>Rioja Gran Reserva,</i> <i>Bodegas Campillo, Rioja, Spain 2012</i>	£ 55.00
<i>Gevrey Chambertin,</i> <i>Louis Latour, Côtes de Nuits, Burgundy, France 2017</i>	£145.00
<i>Chateau Léoville-Poyferré,</i> <i>2nd Grand Cru Classé Saint Julien, Bordeaux 2014</i>	£175.00

DOME COCKTAIL RECOMMENDATIONS

Winter Old Fashioned

£9.50

*Woodford reserve bourbon, chestnut liqueur,
maple syrup, black walnut bitters*

Sweet Basil Sour

£9.50

*Boe raspberry & sweet basil gin, lemon juice,
thyme syrup, egg whites*

Apple Daiquiri

£9.50

*Havana 7yo, fresh apple juice,
cinnamon syrup, lime juice*



THE DOME

EDINBURGH

• CLASSIC COCKTAILS •

<i>Ardècheoise Royale</i>	£12.50
<i>Chestnut liqueur, Champagne Taittinger</i>	
<i>The Dome's Classic Martini Dry or Dirty</i>	£10.50
<i>Bombay Sapphire gin or Grey Goose vodka with Noilly Prat, orange bitters</i>	
<i>Espresso Martini</i>	£10.00
<i>Captain Morgan, Kahlua, espresso, demerara sugar</i>	
<i>Pornstar Martini</i>	£10.00
<i>Cariel Vanilla Vodka, passionfruit, pineapple, apple, lemon, egg white Prosecco sidecar</i>	
<i>French Martini</i>	£ 9.50
<i>Absolut vodka, Chambord, pineapple juice, grenadine, egg white</i>	
<i>Mr Kipling</i>	£ 9.50
<i>Disaronno amaretto, Frangelico, Chambord, Martini dry</i>	
<i>House Negroni</i>	£ 9.50
<i>Beefeater Gin, Campari, Martini Rubina</i>	
<i>Old Fashioned Scotsman</i>	£10.00
<i>Monkey Shoulder Scotch, Whisky Barrel bitters, orange bitters, raw sugar</i>	
<i>Mojito</i>	£ 9.50
<i>Havana 3, mint, lime juice, soda</i>	
<i>Pear With Me</i>	£10.00
<i>Xante Pear Cognac, Apricot Brandy, pineapple, lime, grenadine</i>	
<i>Aperol Spritz</i>	£ 9.50
<i>Aperol, Prosecco, soda water</i>	

• NON-ALCOHOLIC COCKTAILS •

<i>Espress-NO Martini</i>	£ 5.50
<i>Lyre's Coffee Liqueur, Lyre's Amaretti, espresso, demerara sugar</i>	
<i>Faux Kir Royale</i>	£ 6.00
<i>No-Secco, Seedlip, blackcurrant, lime, blackberries, sugar syrup</i>	
<i>NO-perol Spritz</i>	£ 6.00
<i>Lyre's Italian orange, No-secco, soda</i>	

•SOFT DRINKS•

Schweppes Tonic, Lemonade	£ 1.90
Fevertree Indian Tonic	£ 3.00
Fevertree Light Indian Tonic	£ 3.00
Fevertree Mediterranean Tonic	£ 3.00
Diet Coke, Soda,	£ 2.80
Coke, Ginger Beer	£ 2.80
Tomato, Cranberry, Orange, Apple, Grapefruit, Pineapple	£ 2.60
Appletiser	£ 3.20
Red Bull	£ 3.90
Virgin Mary	£ 4.50
Scottish Mineral Water	
<i>Still or Sparkling</i>	330ml £ 2.30
<i>Still or Sparkling</i>	750ml £ 4.50

•BOTTLES•

LAGER

Peroni	330ml £ 5.00
Peroni Gluten Free	330ml £ 5.00
Corona	330ml £ 4.80
Heineken 0.0% alcohol	330ml £ 3.00

CRAFT BEER

Innis & Gunn	330ml £ 5.00
Schiehallion	500ml £ 5.70

CIDER

Magners Cider	568ml £ 5.20
Kopparberg Mixed Fruits Cider	500ml £ 5.50
Kopparberg Strawberry & Lime Cider	500ml £ 5.50
Thistly Cross Cider	500ml £ 5.50

•DRAUGHT BEER AND CIDER•

Half Pint / Pint

Belhaven Best	£ 2.70 / £ 5.20
Tennents Lager	£ 2.70 / £ 5.20
Guinness	£ 3.00 / £ 5.50
Peroni Nastro Azzurro	£ 3.30 / £ 6.50

•SPIRITS•

(25ml)

House Spirits - Whisky, Gin & Vodka	<i>from</i> £ 4.00
Draught Mixer	<i>from</i> £ 1.50
Fruit Mixer	£ 1.60
Liqueurs	<i>from</i> £ 4.00
Irish Whiskey	<i>from</i> £ 4.00
Brandy	<i>from</i> £ 4.00
Malt Whisky	<i>from</i> £ 4.50

•VODKA •

Absolut Citron - <i>Sweden</i>	£ 4.00
Cariel Vanilla Vodka – <i>Sweden</i>	£ 4.20
Stoli Razberi - <i>Latvia</i>	£ 4.20
Stoli Chocolat Kokonut - <i>Latvia</i>	£ 4.00
Luksusowa - <i>Poland</i>	£ 4.00
Beluga – <i>Siberia, Russia</i>	£ 4.50
Absolut - <i>Sweden</i>	£ 4.00
Black Cow - <i>England</i>	£ 4.50
Ketel One - <i>Netherlands</i>	£ 4.50
Grey Goose – <i>France</i>	£ 5.00

•GIN•

Bombay Sapphire - <i>England</i>	£ 4.00
Gordon's Sloe - <i>Fife, Scotland</i>	£ 4.00
Gordon's Pink – <i>Fife, Scotland</i>	£ 4.00
Brockman's - <i>England</i>	£ 4.20
Edinburgh Classic - <i>Edinburgh, Scotland</i>	£ 4.20
Tanqueray - <i>Fife, Scotland</i>	£ 4.20
Opihr Spiced - <i>England</i>	£ 4.20
Boë Violet – <i>Stirling, Scotland</i>	£ 4.20
Edinburgh Rhubarb & Ginger Liqueur– <i>Edinburgh, Scotland</i>	£ 4.20
Tanqueray Sevilla Orange – <i>Fife, Scotland</i>	£ 4.20
Caorunn – <i>Speyside, Scotland</i>	£ 4.20
Pickering's- <i>Edinburgh, Scotland</i>	£ 4.20
Hendrick's, - <i>Ayrshire - Scotland</i>	£ 4.20
NB - <i>North Berwick, Scotland</i>	£ 4.20
Botanist - <i>Islay, Scotland</i>	£ 4.20

•RUM •

Gosling's - <i>Bermuda</i>	£ 4.00
Don Papa – <i>Philippines</i>	£ 4.00
Kraken – <i>Trinidad & Tobago</i>	£ 4.20
Dark Matter – <i>Scotland</i>	£ 4.20
Havana Club 3yo - <i>Cuba</i>	£ 4.00
Havana Club 7yo - <i>Cuba</i>	£ 4.20
Angostura 1919 – <i>Trinidad & Tobago</i>	£ 4.60
Diplomatico Mantuano – <i>Venezuela</i>	£ 4.60

·MALT WHISKY·

25ml



The MACALLAN®

Unrivalled commitment to the mastery of wood and spirit since 1824.

Founded on a plateau above the river Spey in north-east Scotland, The Macallan has gained reputation as one of the world's leading single malt whiskies. Characterised by the exceptional oak casks for which The Macallan is renowned, each whisky takes 100% of their colour from the wood in which they are matured.

DOUBLE CASK GOLD £6.00

Nose: *Lemon, orange peel, vanilla, dark chocolate.*

Palate: *Medium sweet, malty and slightly dry.*

Finish: *Long with dried fruits, wood smoke, spice.*

TRIPLE CASK MATURED 12 YO £7.00

Nose: *Complex, with hints of vanilla, melon and lemon*

Palate: *Medium balanced with lemon, vanilla, light toasted oak and nutmeg.*

Finish: *Lingering with melon, papaya, fresh oak and oak spice.*

DOUBLE CASK 12 YO £8.00

Nose: *butterscotch, toffee apple, candied orange, vanilla custard, oak.*

Palate: *Deliciously honeyed, wood spices, citrus, raisins, caramel.*

Finish: *Oak lingers, warm, sweet and drying.*

SHERRY OAK 12 YO £9.00

Nose: *Complex with hints of vanilla.*

Palate: *Smooth, medium balanced with fruit, oak and spice.*

Finish: *Long with sweet dried fruits, oak and spice.*

TRIPLE CASK MATURED 15 YO £12.00

Nose: *Sublime and full, hints of rose and cinnamon*

Palate: *rich chocolate, notes of orange and raisin*

Finish: *Lingering oranges and dried fruit*

TRIPLE CASK MATURED 18 YO £29.00

Nose: *Exotic dried petals with coconut and vanilla orange citrus.*

Palate: *Soft and velvety with orange citrus, vanilla, nutmeg and cinnamon.*

Finish: *Lingering with chocolate orange and a hint of wood smoke.*

SPEYSIDE

25ml

New Town Blends – <i>The Advocates Batch</i>	£ 4.50
Tamdhu 12yo	£ 4.50
Balvenie 12yo	£ 4.80
Balvenie 21yo - <i>Port Wood</i>	£ 9.00
Glenfiddich 12yo	£ 4.50

HIGHLAND & ISLAND

Dalmore 12yo	£ 5.00
Dalwhinnie 15yo	£ 5.00
Edradour 10yo	£ 5.00
Glenlivet Founder's Reserve	£ 4.50
Glenmorangie 10yo	£ 4.50
Glenmorangie 12yo Port Wood	£ 5.50
Highland Park 12yo	£ 4.70
Isle of Jura 10yo	£ 4.50
Oban 14yo	£ 5.00
Old Pulteney 12yo	£ 4.50
Talisker 10yo	£ 5.00

ISLAY

Ardbeg 10yo	£ 6.00
Ardbeg Corryvreckan	£ 9.00
Bowmore 12yo	£ 6.00
Bowmore 25yo	£ 29.00
Bunnahabhain 12yo	£ 6.00
Caol Ila 12yo	£ 6.00
Lagavulin 16yo	£ 7.50
Laphroaig 10yo	£ 6.00

LOWLAND

Auchentoshan 12yo	£ 6.00
Glenkinchie 12yo	£ 6.00

•BRANDY, ARMAGNAC & CALVADOS•

Fundador		£ 4.00
Courvoisier VS		£ 5.00
Janneau Tradition		£ 6.00
Courvoisier VSOP		£ 6.00
Janneau XO		£ 9.00
Hennessy XO		£ 15.00
Courvoisier XO		£ 19.00

•PORT•

Kopke Ruby	(50 ml)	£ 5.00
Kopke L.B.V.	(50 ml)	£ 6.00

•LIQUEURS•

Amaretto		£ 4.20
Benedictine		£ 4.20
Cointreau		£ 4.20
Crème de Menthe		£ 4.20
Galliano		£ 4.20
Grand Marnier		£ 4.20
Kahlua		£ 4.20
Green Chartreuse		£ 4.20
Limoncello		£ 4.20
Grappa		£ 4.20
Baileys Irish Cream	(50 ml)	£ 5.00