

**HARRY  
GORDON'S**  
— *Bar* —

## **WELCOME TO HARRY GORDON'S BAR**

We aim to amuse and entertain with a selection of cocktails, wines, beers and food. Our dishes use a range of ingredients from our Foodhall that are sourced from small artisan suppliers. The beers are all British and many of the spirits are from small boutique producers. Cocktails are classics with a twist, but if you have a favourite just ask and we'll make it for you. With a selection of 30 wines by the glass and a wine list offering every wine in the shop — come in, sit down, have a glass and enjoy.

# COCKTAILS

## HOUSE GIN FIZZ

Tanqueray 10, fresh lemon juice, vanilla salt, extra virgin olive oil, sugar and soda 12.00

*Long, fresh and zesty, with a fruity nuttiness brought by a touch of olive oil.*

## THREE STORMS FLIP

Pampero Aniversario, Velvet Falernum, salt, pepper bitters, Lagavulin and a whole egg 14.00

*Rich, creamy and moreish with a lick of smoke.*

## PAISLEY PATTERN

Compass Box Great King Street, fresh tarragon, elderflower, orange bitters and soda 9.00

*Long, herbal and clean, with a warming hint of spice.*

## A SACRED BREAKFAST

Sacred Gin, black tea, Kamm & Sons and marmalade 9.00

*Complex, nutty and bittersweet. Great to wake you up!*

## LYAN'S TAIL

Konik's Tail Vodka, herb infused wine 10.00

*A clean, house martini with a wonderful softness and lingering spice.*

## THE SECOND CERES

Dalmore Single Malt, Sloe Gin, fresh lemon and ginger bitters 11.00

*A richer whisky sour, with a hint of fruit, spice and richness.*

## WHISTLING KETEL

Apricot infused Ketel One vodka, lemon, grenadine, Peychaud and soda 9.00

*Long and fruity, with hints of tropical fruit.*

## 1909 SMASH

Sipsmith gin, peach, mint and Selfridges 1909 Indian Pale Ale 10.00

*Fruity and malty, with a lingering herbal bitter finish.*

## SPARKLING BELLE

Redcurrant infused Portobello Gin, English bay leaf and Selfridges English Sparkling wine 15.00

*Herbal, fruity and zesty, underpinned by a rich creaminess.*

## NAKED BLUSH

Naked Chase vodka, Chase Rhubarb, Aperol and lemon 10.00

*Clean and fresh, with a fruity bittersweet tail.*

## Drinks By 'Mr Lyan'

*Ryan Cbetiyawardana is an award winning bartender who has worked with and designed drinks for some of the best bars in the business.*

*If you have a specific cocktail in mind not on the menu please ask one of our team and we will be happy to make it.*

*Some of our cocktails may contain nuts and other allergens, if you have a known allergy please inform your waiter.*

## WINES

<b>CHAMPAGNE</b>		<b>150ML</b>	<b>BTL</b>	
2008	Selfridges Selection Sparkling wine	11.95	45.00	
NV	Selfridges Selection Brut	12.50	47.50	
NV	Selfridges Selection Rosé	14.75	57.90	
NV	Billecart Salmon Brut	16.50	70.00	
NV	Billecart Salmon Rosé	19.50	90.00	
<b>WHITE</b>		<b>175ML</b>	<b>375ML</b>	<b>BTL</b>
2011	Le Lesc Blanc, Plaimant France	4.50	9.00	18.00
2012	Torrentes, Lorca Fantasia, Argentina	6.50	13.00	26.00
2011	Sancerre, Selfridges Selection, France	7.50	15.00	30.00
2011	Riesling, Framingham, NZ	8.25	16.50	33.00
2011	Soave, Classico Coffele, Italy	8.50	17.00	34.00
2011	Alvarinho, Soalherio, Portugal	8.75	17.50	35.00
2012	Assyrtiko, Gaia, Greece	9.25	18.50	37.00
2011	Viognier, Fox Gordon, Australia	9.75	19.50	39.00
2011	Rully Rabource, Belleville, France	11.75	23.50	47.00
2010	FMC, Forrester Vineyards, South Africa	12.75	25.50	51.00
<b>ROSÉ</b>		<b>175ML</b>	<b>375ML</b>	<b>BTL</b>
2011	English Rose, Chapel Down, England	5.00	7.50	15.00
<b>RED</b>		<b>175ML</b>	<b>375ML</b>	<b>BTL</b>
2010	Gassac Rouge, Mas de Daumas, France	4.75	9.75	19.50
2010	Chianti, Selfridges Selection, Italy	5.75	11.50	23.00
2010	Malbec, Selfridges Selection, Argentina	6.50	13.00	26.00
2009	Vinha do Mouro, Portugal	7.25	14.50	29.00
2011	Pinot Noir, Crater Rim, New Zealand	8.50	17.00	34.00
2011	Nas de Gegant, Escoda-Sanahuja, Spain	8.75	17.50	35.00
2009	Kuyen Syrah, Anitiyal, Chile	9.75	19.50	39.00
2010	Nymphomane, La Vierge, South Africa	10.00	20.00	40.00
2008	Gigondas, Domaine Roubine, France	11.25	22.50	45.00
2007	Haut Medoc, Clos du Jaugeyron, France	13.75	27.50	55.00
<b>FORTIFIED</b>		<b>75ML</b>	<b>125ML</b>	<b>BTL</b>
NV	Selfridges Selection Finest Port	3.95	6.50	39.00
NV	Fino, Fernando de Castilla	3.95	6.50	39.00
NV	Amontillado, Fernando de Castilla	4.75	7.75	46.00
NV	Hidalgo Oloroso Seco	4.45	7.35	44.00

*If you would like to see our full list of wines and champagnes available by the bottle from the wine shop to drink here please ask. 125ml measures of wine are available on request.*

## BEER

<b>LONDON ON DRAFT</b>		<b>HALF</b>	<b>PINT</b>
Camden Hells Lager 4.6%		2.50	4.95
Camden Wheat Beer 5.0%		2.85	5.65
Beavertown Gamma Ray IPA 5.4 %		3.50	6.95
Rocky Head IPA 6.5%		4.50	8.75
<b>BOTTLED BEER</b>		<b>BTL</b>	
Curious Brew Lager 330ml 4.7%		4.25	
Meantime Pilsner 330ml 4.4%		4.50	
Smog Rocket Beavertown Porter 330ml 5.4%		5.50	
Oakham Citra 500ml 4.2%		5.50	
Hook Norton Old Hooky 500ml 4.6%		5.50	
Tap East Coffee In The Morning 500ml 4.5%		5.50	
Milk Stout Bristol Beer Factory 500ml 4.5%		6.50	
Thornbridge Jaipur 500ml 5.9%		6.50	
Kernel IPA 330ml 6%		6.50	
Dark Star Belgian IPA 330ml 7.2%		8.50	
Selfridges IPA 500ml 6%		8.50	

# SPIRITS

GIN	50ML
Portobello Road	6.00
Haymans 1850 Reserve	6.50
Beefeater 24	6.50
Jensen Old Tom	6.50
Sipsmith	7.25
Sacred	7.25
No 3	7.25
Fifty Pound	7.25
Tanqueray	7.25

VODKA	
Koniks Tail	6.00
Sipsmith	6.50
Ketel One	6.50
Chase	7.50
Cold River	10.50
Stolichnaya Elit	10.50

APERITIF	
Dolin Chambery	6.00
Campari	6.00
Antica Formula	6.00
Haymans Sloe Gin	6.00
Sacred Spiced English Vermouth	6.00
Sipsmiths Summer Cup	6.00
Aperol	6.00
Kamm and Sons	6.00
Cocchi Americano	6.00

RUM	
Pampero Anniversario	8.50
El Dorado 15 yo	10.50
Appleton 8 yo	6.00
Elements 8 Platinum	6.00
Elements 8 Gold	6.50

TEQUILA	
Tapitio Blanco	6.50
Tapitio Reposado	7.25
Mescal Illgal Joven	10.50

BRANDY	
Trijol VSOP	8.50
Darroze Grand Assemblage 8 yo	8.50

BOURBON	
Elijah Craig 12 yo	7.25
Jeffersons Small Batch	7.25
Makers Mark	6.00

WHISKY	
BLEND	
Great King St	6.00
Oak Cross	7.25
The Entertainer	10.50
Chivas 18	12.50

MALT	
Dalmore 15 yo	9.50
Springbank 10 yo	8.50
Auchentoshan 12 yo	8.50
Kiloman Machir Bay	8.50
Talisker 57 North	12.50
Suntory, Hakushu 12 yo	10.50
Glencadam Oloroso 14 yo	10.50
Glendronnach 12 yo	8.50
Glenfarclas 15yo	10.50
Balvenie 12yo	9.50
Brunnahabhain 18yo	13.25
Glenlivet Nadurra	10.50
Ardbeg corruyvreckan	12.50
Lagavulin 16 yo	10.50

IRISH	
Redbreast 15	12.50
John Lane Powers	10.50
Jameson Select Reserve	8.50

Mixers	1.50
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*All spirits served in 50ml measures,  
25ml available upon request*

# FOOD

## NIBBLES

Olives <i>FH</i>	3.75
Rose harissa seasoned cashew and almonds	3.75
Gherkins and pickled onions	3.50
Olive oil, mozzarella, tomato and pepper popcorn <i>FH</i>	2.75
Vegetable crisps	2.95
Boquerones	3.75 / 5.25
<i>Choose 3 for</i>	9.95
Artisan breads, Selfridges' olive oil and aged balsamic	3.25
Creamy burrata, piquillo peppers, basil <i>FH</i>	5.95
Portland crab, free range egg, caper and tarragon on toasted brioche	5.95
English goat's curd, honey and bread sticks	5.50

## FISH

Frank Hederman's beech smoked salmon <i>FH</i>	17.95
Bradán Rost	14.95
<i>Hot smoked salmon, tartare potato salad, little gem FH</i>	
Seafood plate	24.95
<i>Dorset brown and white crab, Atlantic prawns, Frank Hederman's beech smoked Salmon and soda bread</i>	
Rock oysters traditionally served (price per oyster)	2.95

## MEAT

*Per 50g all simply served*

World famous Domecq Jamon Iberico Bellota <i>FH</i>	15.50
S. Ilario Prosciutto di Parma <i>FH</i>	6.75
Dok Prosciutto San Daniele <i>FH</i>	6.25
Mori Truffle salami <i>FH</i>	5.95
Mori Wild boar salami <i>FH</i>	5.75
Duck mousse <i>FH</i>	9.95
<i>Flavoured with Cognac, golden sultanas, grape chutney</i>	
Pork and chilli pie <i>FH</i>	8.95
<i>Potato salad</i>	

## TODAY'S SHARING PLATTER

5 tastes of Harry Gordon's Bar	18.95
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*FH* Denotes use of products that are available to buy in our Foodhall

(*v*) Suitable for vegetarians

*Some of our dishes may contain nuts and other allergens, if you have a known allergy please inform your waiter. VAT is charged at the prevailing rate.*

*Gratuities are at your own discretion.*

## SOUP, SALAD AND SANDWICHES

Chilled pea soup, mint oil ( <i>v</i> )	5.95
Harry Gordon's bar salad ( <i>v</i> )	5.95
<i>Mixed leaves, rocket, cucumber, cherry tomatoes</i>	
English asparagus with vinaigrette ( <i>v</i> )	7.95
The English garden ( <i>v</i> )	10.95
<i>Asparagus, carrots, beetroot, cauliflower, tomato, peashoots, English goats cheese, honey and bee pollen</i>	
Salad of fresh peach, San Daniele and rocket	9.95
Roast chicken sandwich	8.95
<i>Baby gem, crispy bacon and Parmesan</i>	
Salt beef sandwich	8.95
<i>Red onion marmalade and Swiss cheese</i>	
<i>All sandwiches can be served on either rosemary focaccia, tomato ciabatta or white bloomer</i>	

## CHEESE

Individual cheeses <i>FH</i> (Price per piece)	3.95
<i>We have chosen a selection of cheese from our food hall to complement specific wines on our list</i>	

### Goats

*Crottin de Chavignol, Loire*

*Ragstone, Hereford*

*Montenebro, Spain*

### Cows

*Brie de Meaux, Ile de France*

*Montgomery's Cheddar, Somerset*

*Colston Bassett Stilton, Nottinghamshire*

*Parmigiano Reggiano, Italy*

*Comté, France*

*Applebys Cheshire, Shropshire (*v*)*

### Ewes

*Berkswell, Coventry*

*Truffle Pecorino, Tuscany*

*Roquefort, France*

## SOMETHING SWEET

Seasonal tart, thick Cornish cream	6.25
Blood orange, almond and polenta cake	6.25
Opera gelato cake	6.50
Fresh seasonal fruit	5.95
Vanilla gelato, hot chocolate sauce	5.95



THERE ARE NO ENDANGERED FISH ON THIS MENU  
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[selfridges.com/projectocean](https://selfridges.com/projectocean)

# SOFT DRINKS

## COFFEE

Espresso	2.50
Cappucino	3.75
Caffé Latte	3.75
Flat White	3.75
Caffé Mocha	3.75
Americano	3.75
Double Espresso	3.00
<i>All available decaffeinated</i>	

Hot Chocolate	3.75
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## TEA

English Breakfast	3.50
Earl Grey	3.50
Green	3.50
Lemon and Ginger	3.50
Chai	3.50
Jasmine Silver Needles	3.75

## BOTTLED SOFT DRINKS

Fentiman's Ginger beer	3.50
Bottle Green Lemon and Lime leaf	3.50
Bottle Green Pomegranate and Elderflower	3.50
Bottle Green Cox's Apple	3.50
Coca Cola	3.00
Diet Coca Cola	3.00
Whitehole Spring ater <i>small / large</i>	2.65 / 3.75

## FRESH JUICE

Orange	3.50
Apple	3.50
Pink Grapefruit	3.50
Pineapple	3.50
Cranberry	3.50
Tomato	3.50
Pineapple	4.00
<i>None of our juices are from concentrate</i>	