

THE BALCONY

A FASHIONABLY BRITISH BAR & BRASSERIE

**"I only drink Champagne
on two occasions.
When I am in love
and when I am not"**

COCO CHANEL

— BY —
SEARCYS

Snacks & sharers

Fresh bread 3

Nuts 1.50

Marinated olives 2.50

Confit duck terrine, pickles, pistachio, toasted sourdough 7

Haddock and cheddar fishcakes, baby leaf,
black pepper and lemon mayonnaise 7 or 13

Searcys club sandwich 'martini' 9

Pan roasted pollock, braised lentil, carrot purée 6.50

TRIO OF SLIDERS

(choose 3 of the sliders below) 9

Mini beef burger | Spiced chicken | Falafel

BOARDS TO SHARE 14

Served with crusty bread

CHARCUTERIE

or

SEAFOOD

or

CHEESE

The sweet shop

Oreo cookie cheesecake 7

Bread and butter pudding with crème Anglaise 6.50

Spiced ginger pudding, buttersotch sauce, clotted cream 6.50

Dark chocolate and cherry sundae 6.50

Lemon tart, forest fruit compote 6.50

Classic scones, clotted cream, sticky jam with an hot drink 7

Searcys afternoon tea picnic

SERVED FROM 3PM

For two 35 or with a glass of Selfridges Champagne 55

All include fresh coffee or tea

Selection of seasonal sandwiches

Classic scones, clotted cream and sticky jam

Selection of mini cakes

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT.

We are happy to cater for any special dietary requirements. Our foods may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where appropriate but it is inevitable that some may still remain. If you suffer from an allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the Head Chef.

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Rosé Champagnes

125ml | Bottle 750ml

Selfridges Selection Esprit Rosé, NV 14 | 68

Taittinger Prestige Rosé, NV 16 | 78

Veuve Clicquot Rosé, NV 17.50 | 82

Ruinart Rosé, NV 80

Krug Rosé, NV 285

Dom Pérignon Rosé, NV 330

Bubble tasting trio 17

50ml each

Taittinger Brut Réserve, NV

Taittinger Prestige Rosé, NV

Taittinger Nocturne, NV

Champagnes & bubbles

125ml | Bottle 750ml

Taittinger Brut Réserve, NV 13 | 65

Taittinger Nocturne, NV 16 | 80

Selfridges Selection Prosecco 8.50 | 39

Selfridges Selection Esprit Brut, NV 11 | 58

Moët & Chandon Brut Impérial, NV 14 | 68

Veuve Clicquot Brut, NV 15 | 70

Taittinger Prélude Grands Crus, NV 90

Ruinart Blanc de Blancs, NV 95

Taittinger Comtes de Champagne Blanc de Blanc 2005 165

Dom Pérignon Vintage 180

Krug Grand Cuvée, NV 190

Skinny cocktails

All at 9.50

SIZE O

Absolut vodka with fresh watermelon, cucumber and cranberry juice

GRAPEFRUIT AND BASIL

Beefeater London Dry with grapefruit juice, fresh basil and a hint of pomegranate juice

Cocktails for drivers

All at 5.50

VIRGIN MOJITO

Fresh lime, mint and apple juice with a hint of grapefruit juice

PASSION MUST

Fresh passion fruit with apple, pomegranate, mint and lime

VIRGIN BLOODY MARY

Tomato juice, Worcester sauce, salt, pepper and Tabasco

CRANBERRY REFRESHER

Cranberry and apple juice, fresh lime, soda water

Bubbles

KIR ROYAL

Cassis with Selfridges Champagne 11.50

BELLINI

Peach purée with Prosecco 9.50

WOODEN BLUSH

Beefeater and raspberry liqueur with muddled mixed berries, pomegranate juice, topped up with Prosecco 11.50

BALLERINA

Elderflower liqueur with Champagne 11.50

RETAIL THERAPY

Strawberry purée, Chambord and Prosecco 10.50

Classic cocktails

All at 9.50

MARTINIS

Belvedere Unfiltered Vodka | Beefeater 24 Gin
Best served dry or extra dry with a cucumber slice, olive or a lemon twist

COSMOPOLITAN

Absolut citron, Cointreau and cranberry juice with an orange twist

MOJITO

Havana rum with fresh lime, mint and sugar

BLOODY MARY

Vodka with tomato juice, Worcester sauce, salt, pepper and Tabasco

BERRY DAIQUIRI

Havana rum with muddled fresh berries, hint of fresh lime juice

The signatures

All at 9.50

SELFRIDGES PASSION

Absolut blue vodka and Passoa with fresh passion fruit, grenadine, mint, apple juice and a hint of lime

POLISH FLOWER

Zubrowka vodka and apple schnapps with vanilla infused syrup, apple juice, lime and a hint of cinnamon

BASIL AND WHITE PEPPER MARGARITA

Tequila, cointreau, fresh basil and white pepper

APPLE & RASPBERRY COOLER

Bison grass vodka with raspberry liquor and fresh raspberry puree, topped up with apple juice

Beers

- Peroni (5.1%) 330ml 4.75
- Heineken (5%) 330ml 4.25
- Meantime Pale Ale (4.3%) 330ml 4.50
- Bulmer's Cider (4.5%) 500ml 5.75
- Bombardier Ale (4.5%) 500ml 6

Juices & softs

- Fresh orange juice 3.50
- Other juices 2.50
- Still/sparkling water 2 or 3.50
- Coke/Diet Coke 2.75

Fever-Tree Minerals – Tonic, bitter lemon, Light Tonic, Soda, Ginger Ale, Ginger Beer 2.75

Coffees & teas

- Americano 2.50
- Espresso 2 or 2.75
- Latte or Flat White 2.75
- Cappuccino 2.75
- Organic Teas – English Breakfast or Earl Grey 2.25
- Infusions – Peppermint, Camomile, Jasmine Green 2.50
- Fresh Mint 3

Vodkas

- Absolut Blue (40%) 3.50
- Absolut Citron (40%) 4
- Belvedere Pure (40%) 4.50
- Belvedere Unfiltered (40%) 6
- Belvedere Pink Grapefruit (40%) 5
- Sipsmith (40%) 4.50

Gins

- Bombay Sapphire (40%) 3.50
- Beefeater London Dry (40%) 3.50
- Beefeater 24 (45%) 5
- Sipsmith (41.6%) 4.50
- Hendricks (41.1%) 4.50

Rums & tequila

- Havana 3 Years (37.5%) 3.50
- Mount Gay (37.5%) 3.50
- Havana 7 Year Old (40%) 4.50
- Olmecca Reposado (40%) 3.50

Whiskies & brandies

- Glenmorangie 10 Year Old (40%) 4.50
- Glenmorangie Signet (46%) 15
- Chivas Regal (40%) 4.50
- Johnnie Walker Blue (40%) 20
- Jack Daniel's (40%) 4.50
- Maker's Mark (45%) 5
- Hennessy Fine de Cognac (40%) 5
- Armagnac Baron de Sigognac (40%) 4

All our spirits are served as 25ml unless you request a double

Rosé wines

175ml | 250ml | Bottle 750ml

Vin Occitan by Searcys Réserve Rosé, Domaine Preignes le Vieux 5.50 | 8 | 23

Pinot Grigio Rosé, Antonio Rubini, Veneto, Italy 2013 5.75 | 8.25 | 25

White wines

175ml | 250ml | Bottle 750ml

Pinot Grigio, Antonio Rubini, Veneto, Italy 2013 5.50 | 7.75 | 22.50

Vin Occitan by Searcys Réserve Blanc, Domaine Preignes le Vieux 5.75 | 7.75 | 23

Isabella Da Silva, Sauvignon Blanc, Chile 2013 23.50

Grillo Di Sicilia, Vitivinicola Tola, Sicilia 2013 25

Casa Lia, Chardonnay, Condor, Chile 2013 6.25 | 8.50 | 25

Winchester Sauvignon Blanc, Marlborough, NZ 2013 7.25 | 10.25 | 30.50

Sauvignon de Touraine, Domaine Renaudie, France 2013 33.50

Chablis 'St Marc' JM Brocard, France 2013 48

Sancerre, Paul Prieur, France 2013 49

Cloudy Bay Sauvignon Blanc, Marlborough NZ 55

Red wines

175ml | 250ml | Bottle 750ml

Vin Occitan by Searcys Réserve Rouge, Domaine Preignes le Vieux 5.75 | 7.75 | 23

Montepulciano d'Abruzzo, Agricole Llauri, Italy 2013 6.75 | 9.50 | 28.50

Syrah Di Sicilia, Agricole Tola, Sicilia 2013 28.50

Casa Juanita, Malbec, Argentina 2013 6.75 | 9.75 | 29

Rioja Crianza, Vina Pomal, Spain 2012 7.50 | 10.75 | 32

Chianti, Guicciardini Strozzi, Italy 2012 35

Chateau des Gravieres 'Rubis', Graves, Bordeaux, France 2010 38

Bourgogne Pinot Noir, VV Didier Tripoz, France 2010 44

Terrazas de los Andes Malbec, Argentina 50

Pudding wines

100ml | Bottle

Château Calabre, Montravel Doux, France (50cl) 2010 4.50 | 21

Churchill's VC Reserve Port, Portugal (75cl) 5.50 | 40

