
Mr Selfridge Afternoon Tea

Tea for one / for two

£35.00 / £63.00

with a glass of Selfridges Selection Rosé Champagne £45.00 / £80.00

Caramelised onion and cheese tart (v)

Lightly spiced crab cake slider

Wild mushroom and black truffle éclair

Freshly prepared sandwiches:

Cucumber and cream cheese (v)

Burford Brown egg and cress (v)

Loch Fyne smoked salmon, lemon and dill

Freshly baked scone, Cornish clotted cream,

Selfridges Selection raspberry jam

Passion fruit canelé (v)

Chocolate and salted caramel macaron (v)

Vanilla cheesecake, seasonal fruit compote (v)

A pot of Selfridges Selection English breakfast tea

The Corner Cream Tea

£12.95

Freshly baked plain and fruit scones, Cornish clotted cream and preserves, a pot of Selfridges Selection tea

Tea

Original leaf, Earl Grey leaf,

£3.75

Darjeeling leaf, Assam BOP,

Mint Rubbed leaf,

Passion fruit and orange

Camomile flower, Green leaf

Coffee

Espresso

£3.25

Macchiato

£3.25

Americano

£3.50

Mocha, Cappuccino

£3.95

Caffé latte, flat white

£3.95



THERE ARE NO ENDANGERED FISH ON THIS MENU
SUPPORT PROJECT OCEAN
selfridges.com/projectocean

FOOD ALLERGENS, INTOLERANCES AND INGREDIENTS:

Some of our food and drinks contain allergens. Please ask a staff member when placing your order.

(v) Lacto ovo vegetarian - ingredients free from meat, fish and poultry

(vg) ingredients from non animal sources

VAT is charged at the prevailing rate. Please note that an optional discretionary service charge of 12.5% has been added to your bill.

The Corner Restaurant & Champagne Bar

Apéritifs

Forager's Fizz	Glendalough wild Irish gin, seasonal cordial, soda	£11.00
Orchard Spritz	Jasmine vermouth, apple liqueur, elderflower, prosecco	£11.00
Cherry Blossom	Cherry brandy, lychee liqueur, prosecco	£12.00

Snacks & Nibbles

Freshly baked sourdough bread, salted butter (v)	£4.50
Nocellara green olives (vg)	£4.00
Salted Marcona almonds (vg)	£4.00
Giant corn and broad beans (v)	£4.00
Wild mushroom croquettes, truffle mayonnaise	£9.75

Starters

Seasonal soup of the day (v)	£9.00
Superfood salad bowl: wild rice, quinoa, avocado, soft boiled egg, tomato, kale, radish, cashew nuts, pomegranate (v)	£12.50 / £17.00
Add grilled halloumi (v) £4.50 / Loch Fyne smoked salmon £6.50 / grilled free-range chicken £5.50	
Fresh Italian burrata, caponata, pine nut and parsley crumb, rocket, spring onion	£14.50
Loch Fyne smoked salmon, lemon, granary bread	£16.50 / £25.00
Duck liver parfait, homemade chutney and toasted brioche	£10.50



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Mains

Warm salad of griddled broccoli, cauliflower and romanesco, lentil and coriander salsa (vg)	£19.50
Pan-fried potato gnocchi, peperonata, watercress, pecorino sardo, rosemary and garlic (v)	£20.50
Lightly spiced Dorset crab cakes, crisp slaw, lemon dressing	£20.50
Grilled market fish, mixed leaf salad	Changed daily, please ask your waiter £19.50
Dorset Lobster Caesar salad, crisp baby gem lettuce, marinated anchovies, parmesan croutons, smoked bacon	£27.50 / £47.50
Roast free-range chicken supreme, potato gnocchi, mushrooms, carrot purée, tarragon oil	£22.50
Grass fed sirloin steak (225g), provençale tomato, watercress, herb butter, hand-cut chips	£25.00

Sides

Mixed leaf salad (vg)	£4.50
Tenderstem broccoli, toasted almond butter (v)	£4.50
Minted new potatoes (v)	£4.50
Triple-cooked hand-cut chips	£5.50
Triple-cooked hand-cut chips, parmesan and truffle oil	£6.50

Desserts

Slice of cake from our display (v)	£7.50
Chocolate brownie sundae, salted caramel ice cream (v)	£9.50
Baked vanilla cheesecake, seasonal fruit compote (v)	£9.00
Selection of ice creams and sorbets (v)	£8.00
Neal's Yard cheeses, quince jelly, fig and almond cake, grapes and biscuits	£12.50

Sparkling	Glass 125ml	Bottle 750ml
NV Prosecco, Selfridges Selection, Adami, Italy	£8.00	£48.00
NV Selfridges Selection Sparkling Rosé, Mendoza, Argentina	£11.00	£45.00

Champagne	Glass 125ml	Bottle 750ml
NV Selfridges Selection Brut, Henri Giraud	£13.50	£65.00
NV Laurent-Perrier Brut	£17.00	£75.00
NV Moët et Chandon Brut	£17.00	£75.00
NV Veuve Clicquot Brut		£83.00
NV Bollinger Brut		£83.00
NV Ruinart Brut		£96.00
NV Ruinart Blancs de Blancs	£24.50	£120.00
NV Krug		£450.00

Vintage	Glass 125ml	Bottle 750ml
2009 Moët et Chandon		£110.00
2008 Veuve Clicquot		£115.00
2009 Dom Perignon		£300.00
2009 Cristal		£350.00

Rosé Champagne	Glass 125ml	Bottle 750ml
NV Selfridges Selection, Henri Giraud	£15.50	£80.00
NV Bollinger		£90.00
NV Moët et Chandon	£19.50	£93.00
NV Veuve Clicquot		£93.00
NV Ruinart		£100.00
NV Laurent Perrier Rosé	£24.50	£120.00
2004 Veuve Clicquot		£125.00
2005 Dom Perignon		£495.00
NV Krug Rosé		£495.00

White Wines	Glass 175ml	Carafe 375ml	Bottle 750ml
2017 Les Fleurs de Montblanc, Sauvignon Blanc, Pays d'Oc, France	£7.25	£14.50	£29.00
2017 Cantina Bolzano/Kellerai Bozen, Pinot Grigio Sta Maddalena, Alto Adige Italy	£8.25	£16.50	£33.00
2015 Brownstone Winery, Chardonnay, California, USA	£8.75	£17.50	£35.00
2017 Josef & Philipp Bründl Mayer, Grüner Veltliner Lössterrassen, Austria	£9.25	£18.50	£37.00
2016 Domaine des Hâtes, Chablis, France	£11.50	£23.00	£46.00

Rosé Wines	Glass 175ml	Carafe 375ml	Bottle 750ml
2016 Domaine de Triennes, Provence, Méditerranée, France	£9.50	£19.00	£38.00

Red Wines	Glass 175ml	Carafe 375ml	Bottle 750ml
2015 Enologica Cassarà, Trefilare, Nero D'Avola, Terre Siciliane, Italy	£7.25	£14.50	£29.00
2015 Grace Bridge, Pinot Noir, California, USA	£8.75	£16.50	£35.00
2014 Château Violette, Moulis-en-Médoc, Bordeaux, France	£10.50	£21.00	£42.00
2015 Clavis Orea, Saint-Emilion Grand Cru, Bordeaux, France	£17.00	£34.00	£68.00
2014 Grosset, Shiraz, Nereus, Clare Valley, Australia			£95.00

Cocktails

Death In The Afternoon	Absinthe, lemon, sugar, Champagne	£14.00
Classic Champagne Cocktail	Hennesy VS Cognac, angostura bitters, sugar, Champagne	£14.50
French 75	Hayman's London dry gin, lemon, sugar, Champagne	£14.00
Between The Sheets	Flor de Cana 7yo rum, Remy Martin VSOP Cognac, Triple Sec, lemon, sugar	£12.50
White Lady	Langley's No. 8 gin, lemon, sugar, egg white	£12.50
Tommy's Margarita	Calle 23 reposado tequila, agave syrup, lime juice	£12.00
New York Sour	Buffalo Trace bourbon, lemon, sugar, egg white, shiraz float	£12.00

Beers

Camden Town Lager	330ml 4.6%	£5.50
Camden Town Gentleman's Wit Beer	330ml 4.3%	£6.50

Non Alcoholic Cocktails

Apple and Elderflower Sparkle	Apple juice, elderflower cordial, mint and sparkling water	£6.95
Virgin Raspberry Mojito	Fresh raspberries, lime, mint, sugar syrup and soda	£7.95
Berry Nice	Blackberries, raspberries and cranberry juice	£7.95

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Fresh Juices

Orange	£4.50
Pressed apple	£4.50
Grapefruit	£4.50
Cranberry	£4.50
Tomato	£4.50

Bottled Soft Drinks

Fever-Tree Ginger Ale	£3.50
Luscombe Sicilian Lemonade	£4.50
Luscombe Sparkling Elderflower	£4.50
Coke / Diet Coke 330ml	£4.50
Whitehole Springs Still / Sparkling Water 330ml / 750ml	£3.00 / £4.50

Hot Chocolate

£4.50 / with cream and marshmallows £5.50

Rich, thick and seriously indulgent – our luxury hot chocolate gives the perfect moment of chocolate bliss.

Tea

Original leaf, Earl Grey leaf,	£3.75
Darjeeling leaf, Assam BOP,	
Mint Rubbed leaf,	
Passion fruit and orange	
Camomile flower, Green leaf	

Coffee

Espresso	£3.25
Macchiato	£3.25
Americano	£3.50
Mocha, Cappuccino	£3.95
Caffé latte, flat white	£3.95

All hot drinks are served with a complimentary Prestat Sea Salt Caramel Truffle. Handmade in London, by appointment to Her Majesty the Queen, these truffles have won a coveted 3-star Great Taste Award.

Take home a taste of Selfridges

Discover the Selfridges Selection range of teas, wines and deli items featured in this menu in the Foodhall on G. The full range includes biscuits, condiments, preserves, drinks and more – all from some of the world's best food and drink artisans.

For the perfect gift or momento of your visit, Selfridges Selection is ideal.

Discover the collection today, instore or online at selfridges.com

For event and table reservation enquiries, please ask a team member or call us on 0207 318 3898.



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