
The Corner Restaurant's Head Chef, Grant Clark (formally of Hearth and The Breslin in New York)

I owe my passion for food to the matriarchs of my family. They farm and cook seasonally and soulfully, which inspired my love of working with only the most incredible produce. On my menu you'll find light yet flavoursome recipes, guided by the seasons. I don't have a complicated philosophy when it comes to food, and I love to create a menu that encourages sharing.

I hope you love every bite and I look forward to welcoming you at The Corner again.

Antipasti

Marinated olives (vg)	£4.00
Roasted almonds (vg)	£4.00
Coombeshead sourdough with salted butter (v)	£4.50
Arancini, tomato sauce	£6.50
Falafel, cucumber yoghurt (v)	£6.50
Charcuterie plate	£9.50

Small Plates

Duck rilette, giardiniera, crostini	£8.50
Traditional Tuscan vegetable soup 'ribollita'	£9.00
Duck liver pate, stone fruit agrodolce, toast	£11.50
Farro and beetroot salad, fiore sardo, aged balsamic (v)	£10.50
Radicchio salad, pear, walnuts, Cashel blue cheese (v)	£10.00
Burrata, roasted heritage carrots, pine nut pesto	£16.00

Pasta

Bucatini, pomodoro, ricotta salata (v)	£11.00 / £19.00
Spaghettini, Devon crab, bottarga, roasted chilli	£32.00
Macaroni, pork ragu, ricotta, rosemary	£13.50 / £21.00



FOOD ALLERGIES and INTOLERANCES

Some of our food and drinks contain allergens. Please speak to a manager or one of our trained advisors about the ingredients in your meal, they may be able to assist you in your order.

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

(vg) Vegan – 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.

Large plates

Braised monkfish, mussels, tomato broth, gremolata, crostino	£22.00
Seared scallops, Jerusalem artichokes, Serrano ham, celery	£21.50
Roasted cauliflower, quinoa, turmeric-cashew 'butter', spiced sesame and nut crumble, golden raisin vinaigrette (vg)	£17.50
Cornish dry aged mutton, chickpea and lentil salad, chermoula	£24.00
Roast chicken, sherry vinegar, grilled onions, Romesco sauce	£19.00 / £30.00
28 day dry aged ribeye, cannellini beans, roasted mushrooms, pan jus	£26.00 / £42.00

Sides

Tenderstem broccoli, Calabrian chilli and anchovy	£4.50
Sauteed market greens (vg)	£4.50
Mixed salad, lemon herb vinaigrette (vg)	£4.50
Crispy potatoes, giardiniera, oregano (vg)	£5.50
Triple cooked chips (v)	£5.50

Desserts

Chocolate mousse, whipped mascarpone, cocoa nibs, hazelnuts (v)	£7.50
Warm rice pudding, citrus (v)	£7.50
Buttermilk panna cotta, apple puree, pomegranate caramel, oat crumble	£8.50
Assortment of homemade cookies and biscuits (v)	£8.00
Oatmeal cookie, pistachio biscotti, chocolate cherry shortbread, raspberry thumbprints	
Selection of ice creams and sorbets (v)	£7.50
Warm Neal's Yard cheese, prunes, walnut butter, crostini	£8.00

The Corner Tea

Selfridges Selection tea £30.00

Available from 2:30pm

with a glass of Selfridges Selection Rosé Champagne £40.00

Rice pudding, citrus (v)	Duck rillette crostini
Chocolate brownie (v)	Ricotta and parmesan toastie
Apple crumble tart, salted caramel and clotted cream (v)	Falafel, cucumber yoghurt (v)
Homemade biscuits (v)	

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

£75.00

NV Veuve Clicquot Brut

£83.00

NV Bollinger Brut

£83.00

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 Laurent Perrier Rosé

£24.50

£120.00

2004 Veuve Clicquot

£125.00

2005 Dom Perignon

£495.00

NV Krug Rosé

£495.00

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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
2017 Château Pesquié, Chardonnay de Pesquié, France	£8.75	£17.00	£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

Gin & Tonics

Hayman's London Dry	Thyme, lemon, grapefruit	£10.00
Brooklyn Small Batch	Lemon, grapefruit, juniper	£11.00
Barentsz Hand Crafted	Micro basil, lime, pink pepper	£12.50

Cocktails

Strawberry Fields	Coconut gin, strawberry shrub, vanilla, Champagne	£14.00
Black Tai	Flor de Cana 7yo Rum, coconut husk, almond water, pineapple, peppered cherry, lemon, sugar	£14.00
Saffron and Silver	Saffron gin, lemon, anise, soda, egg white	£12.00
Vanity	Remy VSOP Cognac, Brut cordial, Champagne, gold	£12.50
Kentucky Spiced Tea	Breakfast tea bourbon, spiced peach, citrus, carbonated apples	£12.00
Movie Night	Buttered popcorn rum, brown sugar, sweet vermouth, chocolate	£13.00

Non-Alcoholic Cocktails

Raspberry Jammin'	Raspberry jam, lemon juice, soda	£8.00
Passion	Passion fruit puree, apple juice, lemon	£8.00
Apple and Elderflower Sparkle	Apple juice, elderflower cordial, mint, soda	£8.00

Beers

Organic Helles, Freedom brewery 4.8%	£5.50
Session Pale Ale, Freedom brewery 4.2%	£5.50

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Juices

Orange	£5.50
Pressed apple	£5.50
Cranberry	£5.50

Bottled Soft Drinks

Lixir Tonics/Ginger Ale	£3.00
Fentimans Rose Lemonade	£4.50
Fentimans 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, Passion fruit and orange,	
Camomile flower, Green leaf, Jasmine,	
Fresh mint	£3.50

Coffee

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

Homemade cookies and biscuits £1.00 each
Oatmeal cookie, pistachio biscotti, chocolate cherry shortbread, raspberry thumbprints

Single-estate chocolate truffle £1.00 each
Chocolarder source and purchase their cocoa pods direct from farms around the world and transport via sail ship directly to Falmouth, ensuring a completely ethical and carbon neutral product

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.



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