
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.

Snacks & Nibbles

Aranchini with tomato sauce (vg)	£6.50
Chickpea fritters with cucumber yoghurt	£6.50
Freshly baked sourdough bread, salted butter (v)	£4.50
Marinated olives (vg)	£4.00
Roasted almonds (vg)	£4.00

Small Plates

Farro salad, courgettes, spring onions, herbs and feta	£10.50
Chicory salad with radishes, soft herbs and pecorino (v)	£9.00
Roasted aubergine, puffed wild rice and oven dried tomatoes	£9.50
Duck liver Pate, Coombeshead sourdough and shallot agrodolce	£11.50
Broad bean and young pecorino bruschetta	£7.50

Pasta

Hand made bucatini with pomodoro sauce and ricotta salata	£11.50 / £19.50
Hand rolled macaroni, with pork ragu and ricotta	£13.50 / £22.50



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.

Mains

English asparagus with soft cooked egg, chickpeas, charred onions and anchovy aioli	£18.50
Seared sea scallops with Jerusalem artichokes, Serrano ham, and celery	£21.50
Creedy Carver chicken, sherry vinegar, grilled tropea onions and Romesco sauce	£28.00
Grass fed sirloin, creamy cannellini beans and mushroom trifolati	£25.00
Grilled market fish with gem lettuce, English peas	Changed daily, please ask your waiter £19.50

Sides

Tenderstem broccoli with garlic, chilli and anchovy	£4.50
Crispy new potatoes with sauerkraut, mustard seeds and crème fraîche	£5.50
Triple-cooked hand-cut chips	£5.50

Desserts

Chocolate pudding with mascarpone, cocoa nibs and hazelnuts	£7.50
Brown butter panna cotta, macerated English strawberries and biscuit crumble	£8.50
Assortment of home made biscuits and cookies Oatmeal cookie, pistachio biscotti, chocolate and cherry shortbread, raspberry thumbprints	£8.00
Selection of ice creams and sorbets (v)	£8.00
Warm Neal's Yard guest cheese, stewed prunes, walnut butter, crostini	£8.00

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

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

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	Lemon thyme, strawberry, grapefruit peel	£10.00
Glendalough Wild Irish	Rosemary, orange, lemon peel	£11.00
Barentsz Hand Crafted	Micro basil, lime, pink pepper	£12.50

Cocktails

Strawberry Fields	Coconut-oil gin, strawberry shrub, vanilla bitters, champagne	£14.00
Blueberry Fizz	Blueberry gin, lavender syrup, champagne	£14.00
Saffron and Silver	Saffron gin, lemon, anise, soda, egg white	£12.00
Black Margarita	Charcoal tequila, lime, agave, blood orange air	£13.00
Kentucky Iced Tea	Breakfast tea bourbon, crème de peche, citrus, apple juice, ginger ale	£12.00
Ol' Pops	Buttered popcorn rum, brown sugar, sweet vermouth, chocolate bitters	£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

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.

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, 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 cookie	Oatmeal cookie, pistachio biscotti, chocolate and cherry shortbread, raspberry thumbprints	£1.00
Single estate chocolate truffle	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	£1.00

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