

Apéritifs

Sparkling	Glass 150ml	Bottle 750ml
NV Selfridges Selection Prosecco	£8.00	£36.00
NV Selfridges Selection Brut Champagne, Henri Giraud	£13.50	£58.00
NV Möet et Chandon Brut Champagne	£16.00	£70.00
NV Laurent-Perrier Brut	£16.00	£70.00
NV Thomson & Scott 'Skinny Champagne'	£17.50	£80.00
NV Selfridges Selection Rosé Champagne, Henri Giraud	£15.50	£68.00
NV Möet et Chandon Rosé Champagne	£18.50	£88.00
NV Thompson & Scott Rosé Skinny Champagne	£19.50	£90.00
NV Laurent Perrier Rosé	£20.50	£95.00

Cocktails

French75	Selfridges Selection Champagne, Chase grapefruit gin, lime and sugar syrup	£13.50
Captain Sour	Element spiced rum, Cointreau, homemade nutmeg syrup, pineapple juice, lime and egg white	£11.50
Champagne Apple Mojito	Selfridges Selection Champagne, rum, lime, mint, homemade vanilla syrup, apple juice and fresh apple	£12.50
Champagne Daiquiri	Selfridges Selection Champagne, dark rum, Chambord, blackberries, sugar syrup and lime	£12.50
Lychee Martini	Hendricks gin, lychee liquor, apple juice, lime and sugar syrup	£11.50
Spring Fizz	Woodford reserve, lime, ginger, rosemary and ginger beer	£11.50
Gone with the Gin	Chase grapefruit gin, Portobello gin, Cointreau, elderflower, crème de pêche, grapefruit	£12.50
Piñarita	Tequila, Cointreau, fresh chilli, lime, sugar syrup and pineapple juice	£11.50

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	£6.95
Virgin Beetroot Martini	Beetroot juice, double shot of espresso and almond sugar syrup	£6.95
Berry Nice	Blackberries, raspberries and cranberry juice	£6.95

Snacks & Nibbles

Freshly baked breads, salted butter	£3.50
Nocellara green olives	£4.00
Salted Marcona almonds	£4.00
Giant corn and broad beans	£4.00
Loch Ryan rock oyster vodka shots:	
Pickled ginger and soy	£5.00
Daikon, spring onions, lime and coriander	£5.00
Wild mushroom croquettes, truffle mayonnaise	£9.50
Merguez sausages, spiced chick pea dip	£8.50
Black tiger prawns, wild garlic butter	£12.95
Duck liver parfait, homemade chutney and toasted brioche	£9.50

Starters

Pea soup, crème fraîche and mint	£8.00
Dorset crab, baby gem and Datterini tomato salad, mango salsa and Parmesan croûtons	£12.50
'Superfood Salad', quinoa, beetroot, charred broccoli, avocado, edamame beans and feta	£12.00 / £16.50
Provençal aubergine, heritage tomato and buffalo mozzarella, pesto, tapenade crostino and basil	£11.50
Selfridges Selection classic smoked salmon, lemon, granary bread	£16.50 / £25.00
Loch Ryan rock oysters	3 for £15.00 / 6 for £28.00 / 12 for £45.00



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

Some of our dishes contain nuts and other allergens. If you have a known allergy please inform your waiter. 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

Asparagus and Pecorino tortelloni, peas, broad beans, beurre blanc and mint	£18.50
Dorset crab cakes, lemon purée	£19.50
Grilled market fish, mixed leaf salad	Changed daily, please ask your waiter £19.50
Sea bream fillet, grilled courgette, summer bean salad and sweet potato hummus	£19.50
Anjou squab pigeon, carrot purée, stuffed cabbage leaf, Port and meat juices	£24.50
Grass fed sirloin steak (225g), provençale tomato, watercress, herb butter, skinny fries	£25.00
Dorset lobster, Thai rice salad, mizuna, sesame seeds, roasted cashew nuts, wasabi and lime mayonnaise	Small £25.00 / Large £45.00

Sides

Fine green beans	£4.50
Mixed leaf salad	£4.50
Minted new potatoes	£4.50
Tender stem broccoli, toasted almond butter	£4.50
Heritage tomatoes, olive oil, aged balsamic and basil	£5.00
Triple cooked hand cut chips, parmesan and truffle oil	£6.00
Triple cooked hand cut chips	£5.00

Desserts

Vanilla cheesecake, mixed berry compote	£9.00
Chocolate tart, orange and mint salad, vanilla ice cream	£9.00
Lemon posset, blueberry compote, shortbread biscuit	£8.50
Selection of ice creams and sorbets	£8.00
Neal's Yard cheeses, quince jelly, fig and almond cake, grapes and biscuits	£12.50

Mr Selfridge Afternoon Tea

£31.00 / £59.00 for two

with a glass of Selfridges Selection Rosé Champagne £42.00 / £80.00 for two

Mini crab cake, lobster mayonnaise, coriander cress
Pulled salt beef, Jersey royal and sauce gribiche
Warm savoury éclair of parmesan and truffle

Freshly baked scone, Cornish clotted cream, fruit
preserve and lemon curd

Freshly prepared sandwiches:
Burford Brown egg and mustard cress
Coronation chicken
Cucumber and cream cheese

Mango délice
Crème brûlée and gold éclair
Lemon and blueberry posset crumble
Chocolate meridian cake

A pot of Selfridges Selection English breakfast tea

The Corner Cream Tea

£12.75

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

Hot Chocolate

£3.95 / with cream and marshmallows £4.50

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

Tea

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

£3.25

Coffee

Espresso
Macchiato
Mocha, Cappuccino,
Caffé latte, flat white
Americano

£2.95

£2.95

£3.50

£3.25

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.

Some of our dishes contain nuts and other allergens. If you have a known allergy please inform your waiter. VAT is charged at the prevailing rate. Please note that an optional discretionary service charge of 12.5% has been added to your bill.

Champagne

Glass 150ml

Bottle 750ml

NV Selfridges Selection Brut, Henri Giraud	£13.50	£58.00
NV Laurent-Perrier Brut	£16.00	£70.00
NV Möet et Chandon Brut	£16.00	£70.00
NV Möet et Chandon Ice Imperial		£72.00
NV Thompson & Scott 'Skinny Champagne'	£17.50	£80.00
NV Veuve Clicquot Brut		£83.00
NV Veuve Clicquot, Demi Sec		£83.00
NV Bollinger Brut		£83.00
NV Ruinart Brut		£86.00
NV Ruinart Blancs de Blancs		£100.00
NV Krug		£450.00

Vintage

Bottle 750ml

2006 Möet et Chandon	£110.00
2008 Veuve Clicquot	£115.00
2005 Bollinger Grand Année	£140.00
2007 Cristal	£300.00
2004 Dom Perignon	£300.00

Rosé Champagne

Glass 150ml

Bottle 750ml

NV Selfridges Selection, Henri Giraud	£15.50	£68.00
NV Möet et Chandon	£18.50	£88.00
NV Thompson & Scott Rosé Skinny Champagne	£19.50	£90.00
NV Bollinger		£90.00
NV Veuve Clicquot		£93.00
NV Laurent Perrier Rosé	£20.50	£95.00
NV Ruinart		£100.00
2008 Veuve Clicquot		£125.00
2003 Dom Perignon		£495.00
2004 Dom Perignon		£495.00
NV Krug Rose		£495.00

Sparkling

Glass 150ml

Bottle 750ml

NV Prosecco, Selfridges Selection, Adami, Italy

£8.00

£36.00

NV Cava Perelada, Spain

£36.00

NV English Sparkling, Selfridges Selection, Gusbourne, England

£46.00

White Wines

Glass 175ml

Carafe 375ml

Bottle 750ml

2015 Touraine Sauvignon Blanc, Selfridges Selection, France

£5.50

£10.50

£21.00

2015 Pinot Grigio, Cantina di Castelnuovo, Veneto, Italy

£5.75

£11.00

£22.00

2015 Brownstone Chardonnay, California , USA

£7.25

£14.50

£29.00

2015 Albariño Bernón, Bodegas Aquitania, Spain

£8.50

£16.50

£33.00

2015 Mâcon-Villages, Domaine Alexis Pollier, Burgundy, France

£9.00

£18.00

£36.00

2014 Riesling, Domaine Kientzler, Alsace, France

£9.75

£19.50

£39.00

2014 Chablis, Domaine des Hâtes, Burgundy, France

£11.00

£22.00

£44.00

2016 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

£13.00

£25.00

£50.50

2014 Sancerre Les Chailloux, Domaine Claude Riffault, Loire, France

£55.00

2013 Puligny-Montrachet, Domaine Pernot-Belicard, Burgundy, France

£80.00

Red Wines

Glass 175ml

Carafe 375ml

Bottle 750ml

2015 Nero D'Avola Tre Filari, Enologica Cassarà, Sicily, Italy

£5.75

£11.00

£22.00

2014 Malbec, Selfridges Selection, Argentina

£7.50

£14.00

£27.50

2013 Grace Bridge Pinot Noir, Brownstone Winery, California, USA

£7.75

£14.50

£29.00

2015 974 Venturi, AOC , Ventoux, France

£8.50

£16.50

£33.00

2014 Cuvée Couvent des Thorins,

£9.75

£19.50

£39.00

Château du Moulin-à-Vent, France

2012 Minervois Cru La Livinière,

£10.00

£20.00

£40.00

Domaine Clos des Roques, France

2013 Maranges, Domaine Bertrand Bachelet, Burgundy, France

£50.00

2012 Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France

£98.00

2012 Vosne-Romanée, Domaine du Clos Frantin, Burgundy France

£110.00

Rosé Wines

Glass 175ml

Carafe 375ml

Bottle 750ml

2016 Rosé Domaine de Triennes, Provence, France

£8.00

£16.00

£32.00

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

Beers

Camden Town Lager 330ml 4.6%	£4.50
Camden Town Gentleman's Wit Beer 330ml 4.3%	£5.50

Fresh Juices

Orange	£3.50
Pressed apple	£3.50
Grapefruit	£3.50
Cranberry	£3.50
Tomato	£3.50

Bottled Soft Drinks

Fever-Tree Ginger Ale	£3.00
Luscombe Sicilian Lemonade	£4.00
Luscombe Sparkling Elderflower	£4.00
Coke / Diet Coke 330ml	£4.00
Whitehole Springs Still / Sparkling Water 330ml / 750ml	£3.00 / £4.50

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