

WELCOME TO HARRY GORDON'S BAR

A stylized, handwritten signature in a light grey color, reading "H. Gordon Selfridge". The signature is fluid and cursive, with a long, sweeping tail that extends to the right.

Harry Gordon Selfridge was an American retail entrepreneur, born into humble beginnings in Wisconsin in 1856. After leaving school at the age of 14 he began work at a Chicago-based department store in Marshall Field. He was soon nicknamed 'mile-a-minute Harry' for his non-stop ideas which saw him work his way from stock boy through to junior partner, marrying heiress Rose Buckingham in 1890 along the way. Harry would regularly travel to Europe on buying trips and in 1906 he moved permanently to London, to found his eponymous Oxford Street store in 1909. His dedication to creating the most extraordinary customer experience is something that lives on at Selfridges today, right down to the service you'll enjoy here at Harry Gordon's Bar.

Please note that an optional discretionary service charge of 12.5% has been added to your bill.

WINES

	<i>Bottle</i>
CHAMPAGNE	750ML
NON VINTAGE	
NV Selfridges Brut, Henri Giraud	58.00
NV Billecart-Salmon, Brut Reserve	68.00
NV Pol Roger, White Foil, Brut Reserve	71.00
NV Charles Heidseick, Brut Réserve	75.00
NV Ruinart, Brut	85.00
NV Bollinger, Brut	85.00
NV Gosset, Grande Réserve	130.00
NV Krug, Grand Cuvée	290.00
 ROSÉ	 750ML
NV Charles Heidseick	88.00
NV Bollinger	90.00
NV Laurent Perrier	95.00
NV Billecart-Salmon	96.00
 VINTAGE	 750ML
2009 Pol Roger	110.00
2009 Bollinger, Grande Année	145.00
2009 Dom Pérignon	300.00
2009 Cristal	300.00
 SPARKLING WINE	 750ML
NV Cava, Vatúa! Extra Brut, Spain	45.00
2009 Selfridges Sparkling Brut, England	52.00

WINES

		Glass
SPARKLING WINE AND CHAMPAGNE		150ML
NV	Cava, Vatúa! Extra Brut, Spain <i>Floral, fresh lemon, apple and apricot</i>	11.00
NV	Selfridges Selection Sparkling wine <i>A crisp, appley sparkling wine to give any Champagne a run for its money</i>	13.00
NV	Selfridges Selection Brut <i>From the house of Henri Giraud comes this powerful biscuity Champagne</i>	13.50
NV	Billecart Salmon Brut <i>A fresh, citrus and brioche character with a stone fruit note</i>	16.50
NV	Laurent Perrier Rosé <i>Intensely fruity flavours with supple and rounded finish</i>	20.50
NV	Billecart Salmon Rosé <i>A delicate strawberry and wild flower scented Rosé</i>	23.50

WINES

	<i>Glass</i> 175ML	<i>Carafe</i> 375ML	<i>Bottle</i> 750ML
WHITE			
2016 Garnacha Blanca, Vina Zorzal, DO Navarra, Spain <i>Clean citrus and white fruit with expressive minerality</i>	6.50	13.00	26.00
2016 Sola Fred Blanco, DO Montsant, Spain <i>Fresh and elegant, shows tropical fruit flowers and herbs</i>	6.75	13.50	27.00
2016 Chenin Blanc, Force Majeure, Swartland, South Africa <i>Beautifully fresh and pure Chenin Blanc, notes of pear and apple, silky, fresh and mineral</i>	7.25	14.50	29.00
2015 Sauvignon Blanc, Selfridges, Marlborough, NZ <i>Passion fruit, gooseberry with a crisp finish</i>	7.75	15.50	31.00
2015 Verd Albera, DO Emporda, Spain <i>Melon, peaches, lemon peel, hints of white pepper and orange blossom, pleasantly long finish</i>	8.25	16.50	33.00
2016 Albariño, La Liebre y La Tortuga, DO Rias Baixas, Spain <i>Tangy and fresh with lime and green apple, minerality drives this crisp wine</i>	8.50	17.00	34.00
2016 The Flower and the Bee, DO Ribeiro, Spain <i>Powerful flavours of herbs, pears and white peach, apricot and spice notes</i>	8.75	17.50	35.00
2016 Verdejo, Cucu, VdT Castilla y Leon, Spain <i>Bright citrus zest, bitter melon, herbs and a cool mineral nuance</i>	9.00	18.00	36.00
2015 Celler Pardas, Rupestris, DO Penedes, Spain <i>Pear and citrus nose with a slight cedar flavour, long and pure citrus clarity on the finish</i>	9.25	18.50	37.00
2016 Godello, Louro, DO Valdeorras, Spain <i>Ripe red apple, apricots, honeysuckle, lemon peel, hints of cream, fresh and tasty</i>	11.25	22.50	45.00
ROSÉ	175ML	375ML	750ML
2016 Cuna de la Poesia, Rioja Spain <i>Wild strawberries, with hints of spice and flora followed by a fresh and delicate mouthfeel</i>	7.25	14.50	29.00

WINES

	Glass	Carafe	Bottle
RED	175ML	375ML	750ML
2015 Vina Zorzal Garnacha Joven, DO Navarra, Spain <i>Soft cherry and ripe fruit aromas, full-bodied and powerful, ideal partner for charcuterie</i>	6.50	13.00	26.00
2017 Malbec, Selfridges Selection, Mendoza, Argentina <i>Powerful blueberry and raspberry fruits explode on the palate</i>	6.75	13.50	27.00
2014 Rioja, Selfridges Selection, Spain <i>Warm red and black berry fruits and a hint of vanilla</i>	7.00	14.00	28.00
2015 Milu Roble, DO Ribera del Duero, Spain <i>Ripe dark fruits, black cardamom, liquorice and pepper spice. Bright and pure</i>	7.25	14.50	29.00
2013 El Gordito, DO Calatayud, Spain <i>Blackberries and blackcurrants with spicy notes, hints of smoky toasty oak. Excellent with Iberico pork</i>	8.00	16.00	32.00
2016 Force Majeure, Swartland, South Africa <i>Bright fruit, freshness, balance, tannin, perfume and a soft finish</i>	8.25	16.50	33.00
2016 Sus Scrofa, DO Penedes, Spain <i>A pure and 'unmasked' expression of the Sumoll grape. Fresh acidity with tart red berry fruit and crunchy tannins</i>	8.75	17.50	35.00
2015 7 Fuentes, DO Valle de la Orotava, Tenerife, Spain <i>Blackberry, black currant, lavender, black pepper, ginger and smoke, fruity, ripe and round tannins</i>	9.25	18.50	37.00
2012 Celler Pardas, Negre Franc, DO Penedes, Spain <i>Balsamic notes, black pepper, plums and a herbaceous touch</i>	9.25	18.50	37.00
2014 Uvas de la Ira Tinto, DO Mentrída, Spain <i>Intensity and freshness in a light, silky frame with exquisitely managed tannins and pure berry fruit</i>	11.50	23.00	46.00
FORTIFIED	75ML	125ML	
NV Selfridges Selection Finest Port	3.95	4.50	
NV Fino, Fernando de Castilla	3.25	5.65	
NV Amontillado, Fernando de Castilla	3.25	5.65	
NV Oloroso Seco, Gobernador, Hidalgo	4.45	7.35	
NV Bella Luna, PX	4.95	7.85	

COCKTAILS

If you have a specific cocktail in mind which is not on the menu, please ask one of our team and we will be happy to make it

FRESH GORDON

Tapatio Reposado Tequila, watermelon and lime shrub, fresh lime juice, soda 9.50

A refreshing long drink with a wonderful earthy finish

HARRY GORDON'S BLOODY MARY

Koniks Tail Vodka, Fino Sherry, tomato juice, smoked paprika 10.50

This is a classic with a twist of Spain, have it as mild or spicy as you like

HISPANIOLA DAZE

Elements 8 White Rum, Cointreau, Pineapple Juice, Lime 11.50

An extravagant Caribbean drink, in which the rum's aroma is complemented by the pineapple juice. Sweet and refreshing

DIRTY HARRY

Smoked Vodka, Olive Brine, Fino Sherry 11.50

A take on the classic Dirty Martini, with the addition of smokey aromas and Fino Sherry. Savoury and oozing with umami for a sublime balance

FASHION CHASER

Chase Pink Grapefruit gin, aromatic bitters, grapefruit twist stirred over ice 12.50

A twist on the traditional Old Fashioned

GIN #2

Portobello Road Gin, Chase Elderflower, fresh lime juice, pressed apple juice 12.50

A refreshingly aromatic drink with a floral finish

NAKED BLUSH

Chase Vodka, Chase Rhubarb, Aperol, lemon juice 12.50

Created by 'Mr Lyan' Ryan Chetiyawardana

Clean and fresh, with a fruity bittersweet tail

MR SELFRIDGE

Sipsmith Gin, Cocchi Americano, Absinthe, Champagne syrup and soda 12.50

Created by Declan McGurk, American Bar at the Savoy

A nod to Gordon Selfridges flair, extravagance and creativity

Some of our cocktails may contain nuts and other allergens, if you have a known allergy please inform your waiter.

We have replaced our plastic straws with paper ones, which we are only handing out on request to help cut down on paper waste. Please ask a team member for a straw if you would like one.

COCKTAILS

OLIVER'S LAW

Jefferson's Reserve Bourbon, Fino Sherry,
Maraschino Liqueur, Orange Bitters 12.50
A sweet and savoury drink with a pleasant contrast of flavours

OAXACA SMOKE

Mezcal Ilegal Joven, chili, Agave Sec, Agave syrup 12.50
Big, bold and spicy, this take on Mezcal Sour offers rich, smoky flavours and a lingering, tangy finish

SLOE DOWN

Haymans Sloe Gin, lavender honey,
Aperol, pink grapefruit juice 12.50
A tangy refreshing drink with a hint of the Mediterranean

CUNNINGHAM'S CRUSH

Tangueray 10 Gin, Fino Sherry, extra virgin olive oil
emulsion, fresh lime juice, cucumber, mint 12.50
Vibrant and refreshing, this cocktail mixes green herbaceous notes with richer, denser flavours for a beautifully balanced long drink

ROYAL GOLD

Cognac Triol VSOP, Champagne syrup, topped up
with Selfridges Selection Champagne 12.50
Taking inspiration from the timeless Champagne Cocktail, this is wonderfully hedonistic and decadent, offering superb richness and complexity

CHAMPAGNE BERRY FIZZ

Tanqueray 10 Gin, strawberry and black pepper
shrub, topped with Champagne 12.50
Our take on a French 75. Clean and refreshing

AGED COCKTAILS

Three of the most revered classic cocktails, aged on site for added complexity and smoothness. A wonderful way to end any meal.

SAZERAC

Jefferson's Bourbon, Copper Fox Rye Whiskey,
Trijol VSOP Cognac, Peychaud's bitters, absinth 13.95

MANHATTAN

Jefferson's Bourbon, Antica Formula vermouth,
Angostura bitters 13.95

OLD FASHIONED

Jefferson's Bourbon, Orange bitters and
Angostura bitters 13.95

SPIRITS

GIN

50ML

Portobello Road	6.00
Beefeater 24	6.50
Jensen Old Tom	6.50
Sipsmith	6.50
Sacred	7.25
No 3	7.25
Tanqueray 10	7.25
Hendricks	7.25
Ginabelle	7.25
Anty Gin	30.00

Fevertree Tonic Water	2.75
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VODKA

Koniks Tail	6.00
Sipsmith	6.50
Ketel One / Ketel One Citron	6.50
Chase / Chase Rhubarb	7.50
Cold River	10.50
Stolichnaya Elit	10.50

APERITIF

Campari	6.00
Antica Formula	6.00
Haymans Sloe Gin	6.00
Sacred Spiced English Vermouth	6.00
Aperol	6.00
Kamm and Son	6.00
Cocchi Americano	6.00

RUM

Appleton 8 yo	6.00
Elements 8 Platinum	6.00
Elements 8 Gold	6.50
The Duppy Share	6.50
Pampero Anniversario	8.50
El Dorado 15 yo	10.50

TEQUILA

Tapatio Blanco	6.50
Tapatio Reposado	7.25
Mezcal, Illegal	8.50
Mezcal, Del Maguey, Ibérico	25.00

SPIRITS & BEER

BRANDY	50ML
Trijol VSOP	8.50
Darroze Grand Assemblage 8 yo	8.50

BOURBON	
Makers Mark	6.00
Jeffersons Small Batch	8.50
Michters Small Batch	10.50
Michters Straight Rye	16.50

WHISKY	
BLEND	
Great King’s St	6.00
Oak Cross	7.25
The Entertainer	10.50
Chivas 18	12.50

MALT	
Auchentoshan 10 yo	8.50
Kiloman Machir Bay 5 yo	8.50
Glendronnach 12 yo	8.50
Dalmore 15 yo	9.50
Balvenie 12 yo	9.50
Suntory, Hakushu 12 yo	10.50
Glenfarclas 15 yo	10.50
Glenlivet Nadurra	10.50
Lagavulin 16 yo	10.50
Talisker 10 yo	12.50
Ardbeg Corryvreckan	12.50

IRISH	
John Lane Powers	10.50
Redbreast 15 yo	12.50

Mixers	2.75
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BOTTLED BEER	BTL
Stiegl Goldbrau Lager, Austria 330ml 5%	5.50
Magic Rock Dark Arts Stout, England 330ml 6%	6.50
Moor Beer Nor’Hop, England 330ml 4.1%	7.00

DRAUGHT BEER	HALF PINT	
Guest Ale <i>Rotating beer, please ask your server</i>		
Stiegl, Columbus Pale Ale, 4.7%	2.60	5.00
Camden Hells Lager 4.6%	2.80	5.50
Camden Wheat Beer 5.0%	2.85	5.65
Jake’s Orchard Kentish Cider, England 330ml 5.4%	3.50	6.50

*All spirits served in 50ml measures,
25ml available upon request*

TEA, COFFEE & SOFT DRINKS

COFFEE

Espresso	3.00
Cappuccino	3.50
Caffé Latte	3.50
Flat White	3.50
Caffé Mocha	3.50
Americano	3.25

All available decaffeinated

Hot Chocolate	3.95
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TEA

English Breakfast	3.25
Earl Grey	3.25
Green	3.95
Passion fruit & orange	3.95

*All from our Selfridges Selection range,
available in the Foodhall on G*

HOUSE-MADE FRUIT VINEGAR

*All house-made fruit vinegars 3.50
Please ask your server for today's details*

BOTTLE SODA

Fentiman's Ginger beer	4.00
Fentiman's Victorian Lemonade	4.00
Coca Cola	4.00
Diet Coca Cola	4.00
Whitehole Spring Water <i>small / large</i>	3.00 / 4.50

FRESH JUICE

Orange	3.50
Apple	3.50
Pink Grapefruit	3.50
Cranberry	3.50
Tomato	3.50
Pineapple	3.50

None of our juices are from concentrate