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## With Love from London

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Home-made mulled wine	£6.95
Home-made mulled wine and mince pie	£9.95
Brandy and orange marmalade mince pie and clotted cream	£3.50

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## Snacks & Nibbles

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Freshly baked breads, salted butter	£3.50
Nocellara green olives	£4.00
Salted Marcona almonds	£4.00
Giant corn and broad beans	£4.00
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

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## Starters

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Cream of celeriac soup, caramelised apple and parsley crumbs	£8.00
Dorset crab and avocado mayonnaise, ciabatta crostini and mixed leaves	£12.50
'Superfood Salad', quinoa, beetroot, charred broccoli, avocado, edamame beans and feta	£12.00 / £16.50
Slow roast butternut squash, glazed chestnut and pear salad, Puy lentil vinaigrette, shaved pecorino	£10.50
Selfridges Selection classic smoked salmon, lemon, granary bread	£16.50 / £25.00
Loch Ryan native 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](https://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.

The Corner Restaurant & Champagne Bar

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## Mains

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Dorset crab cakes, lemon mayonnaise	£19.50
Grilled market fish, mixed leaf salad	Changed daily, please ask your waiter £19.50
Roast hake, creamed mussels, saffron, chorizo and mashed potatoes	£19.50
Wild mushroom tortelloni, black truffle butter and baby watercress	£21.50
Rump of Welsh lamb, crushed Jerusalem artichokes, fondant potatoes and rosemary jus	£22.50
Grass fed sirloin steak (225g), provençale tomato, watercress, herb butter, skinny fries	£25.00
Dorset lobster salad, celeriac rémoulade, grapes, apples, walnuts and Belgian endive	Small £25.00 / Large £45.00

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## Sides

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Fine green beans	£4.50
Mixed leaf salad	£4.50
Minted new potatoes	£4.50
Tender stem broccoli, toasted almond butter	£4.50
Warm beetroot and smoked bacon salad, grain mustard mayonnaise	£4.50
Triple cooked hand cut chips	£5.00
Triple cooked hand cut chips, parmesan and truffle oil	£6.00

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## Desserts

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Vanilla and white chocolate cheesecake, spiced plum compote	£9.00
Valrhona chocolate mousse, caramelised pear and almond tuile	£9.00
Choice of "Indulge Pâtisserie" cakes	£9.00
Selection of ice creams and sorbets	£8.00
Neal's Yard cheeses, quince jelly, fig and almond cake, grapes and biscuits	£12.50



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## Mr Selfridge Afternoon Tea

£31.00 / £59.00 for two

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

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Dorset crab, lobster and coriander tartlet	Freshly baked scone, Cornish clotted cream,
Aberdeen Angus beef and wild mushroom	fruit preserve
sausage roll, winter truffle mayonnaise	
Butternut squash, glazed chestnut, goat's curd,	Treacle tart
pomegranate and mint	Salted caramel choux
	Queen Victoria sponge cake
Freshly prepared sandwiches:	Valrhona chocolate mousse, caramelised pear,
Burford Brown egg and mustard cress	almond tuile
Selfridges Selection smoked salmon, lemon and dill	
Cucumber and cream cheese	A pot of Selfridges Selection English breakfast tea

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## The Corner Cream Tea

£12.75

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

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## 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.

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### Tea

Original leaf, Earl Grey leaf,	£3.25
Darjeeling leaf, Assam BOP,	
Mint Rubbed leaf,	
Passion fruit and orange	
Camomile flower, Green leaf	

### Coffee

Espresso	£2.95
Macchiato	£2.95
Mocha, Cappuccino,	£3.50
Caffé latte, flat white	
Americano	£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.

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## Sparkling

Glass 150ml

Bottle 750ml

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NV Prosecco, Selfridges Selection, Adami, Italy

£8.00

£36.00

NV English Sparkling, Selfridges Selection, Gusbourne, England

£46.00

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## Champagne

Glass 150ml

Bottle 750ml

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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 Veuve Clicquot Brut

£83.00

NV Bollinger Brut

£83.00

NV Ruinart Brut

£18.00

£86.00

NV Ruinart Blancs de Blancs

£100.00

NV Krug

£450.00

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## Vintage

Glass 150ml

Bottle 750ml

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2008 Möet et Chandon

£110.00

2008 Veuve Clicquot

£115.00

2009 Cristal

£300.00

2009 Dom Perignon

£45.00

£300.00

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## Rosé Champagne

Glass 150ml

Bottle 750ml

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NV Selfridges Selection, Henri Giraud

£15.50

£68.00

NV Möet et Chandon

£18.50

£88.00

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

NV Krug Rosé

£495.00

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## White Wines

	Glass 175ml	Carafe 375ml	Bottle 750ml
2015 Touraine Sauvignon Blanc, Selfridges Selection, France	£5.50	£10.50	£21.00
2016 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
2016 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

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## Rosé Wines

	Glass 175ml	Carafe 375ml	Bottle 750ml
2016 Rosé Domaine de Triennes, Provence, France	£8.00	£16.00	£32.00

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## Red Wines

	Glass 175ml	Carafe 375ml	Bottle 750ml
2015 Nero D'Avola Tre Filari, Enologica Cassarà, Sicily, Italy	£5.75	£11.00	£22.00
2017 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
Château du Moulin-à-Vent, France			
2012 Minervois Cru La Livinière, Domaine Clos des Roques, France	£10.00	£20.00	£40.00
2014 Maranges, Domaine Bertrand Bachelet, Burgundy, France			£50.00
2011 Gevrey-Chambertin, Domaine Taupenot-Merme, Burgundy, France			£98.00
2012 Vosne-Romanée, Domaine du Clos Frantin, Burgundy France			£110.00

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## Cocktails

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French75	Selfridges Selection Champagne, Chase grapefruit gin, lime and sugar syrup	£13.50
Kir Royal	Selfridges Selection Champagne, Crème de cassis	£14.50
Champagne Apple Mojito	Selfridges Selection Champagne, rum, lime, mint, homemade vanilla syrup, apple juice and fresh apple	£12.50
Winter Cosmopolitan	Koniks Vodka, Cointreau, fresh cranberry juice, homemade spiced syrup, egg white and lime	£12.50
Lychee Martini	Hendricks gin, lychee liquor, apple juice, lime and simple syrup	£11.50
Amaretto Sour	Amaretto Di Saronno, Cointreau, lime, simple syrup, egg white and fresh nutmeg	£11.50
The Corner Negroni	Campari, Cocchi di Torino and Tanqueray 10 sousvide with Lemon thyme and citrus oils	£12.50
The New Fashioned	Woodford Reserve, Zacapa, homemade cranberry and rosemary cordial	£12.50
Gone with the Gin	Chase grapefruit gin, Portobello gin, Cointreau, elderflower, crème de pêche, grapefruit	£12.50

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## Beers

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

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## Non Alcoholic Cocktails

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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
Berry Nice	Blackberries, raspberries and cranberry juice	£6.95

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## Fresh Juices

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

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## Bottled Soft Drinks

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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

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## Take home a taste of Selfridges

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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](https://selfridges.com)

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