
HARRY GORDON'S

Bar & Kitchen

Menu available daily from 12 noon

BAR SNACKS

Giarrasa olives (vg)	4.95
Marinated mixed olives (vg)	4.95
Smoked almonds and cashews (vg)	4.95
Roasted mixed nuts with truffle and Pecorino (v)	4.95
Sourdough with whipped organic butter (v)	4.95
Home fries and smoked paprika mayo (v)	5.50
Green salad (v)	5.50

IBERICO (60G)	30.00
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World's famous Black label jamón ibérico de Montanera

SMALL PLATES

MEAT	
Venison sausage roll with pickled walnut ketchup	9.50
Crisp chicken thighs, squash, chestnut and sage	10.50
Lamb shoulder croquettes with garlic	10.50
FISH 	
South coast crab on melba toast	12.00
Salad of salmon, beetroot, apple and horseradish	10.50
Octopus with squid ink and fried potatoes	11.00
VEGETARIAN	
Mini English muffins topped with rarebit	6.95
Sauteed wild mushrooms with kale and polenta	7.50
Beetroot, truffle goat cheese, sorrel and honey	8.50

PLATTERS

All our cured meat is from Cobble Lane artisan butchers in Islington, and all of our cheese is from Neal's Yard dairy.

Charcuterie Platter <i>Islington saucisson, bresaola and colla with homemade pickles and toast</i>	19.50
Artisan Cheese Platter (v) <i>Cotberstone, Sinodun Hill Goats, Cashel Blue and Wigmore with homemade chutney, pickles and toast</i>	18.00
Vegetarian Platter (v) <i>Beetroot hummus with pickled vegetables rarebit and whipped goats cheese</i>	14.50

SWEET

Tracle tart (v)	6.00
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Allergen Information: Some of the dishes served in Harry Gordon's Bar & Kitchen contain allergens. Further information is available, please ask a duty manager prior to placing your order. Please note that an optional discretionary service charge of 12.5% has been added to your bill.

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THERE ARE NO ENDANGERED FISH ON THIS MENU
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