

INFUSED WATERS • ARTFUL COCKTAILS • CHAMPAGNES & WINES

SNACKS

ROASTED ALMONDS (VG)	4
PETIT LUCQUES OLIVES, MARINATED IN PINK GRAPEFRUIT, JUNIPER AND BASIL (VG)	5
PICKED WHITE CRAB MEAT, CITRUS MAYONNAISE, APPLE, SEA PURSLANE, BLACK PEPPER HONEYCOMB	16
IBERICO (60G) World's famous Black label jamón ibérico de Montanera	30
SUMMER SALAD - PEAS, BEANS, ASPARAGUS, SUGAR SNAP, ROCKET, PUMPKIN SEEDS, SESAME AND POPPY SEED DRESSING (VG)	12
Add organic feta cheese (v)	Additional 3.5

FOOD ALLERGIES AND INTOLERANCES

Some of our food and drinks contain allergens.

Please speak to a manager or one of our trained advisors about
the ingredients in your meal, they may be able to assist you in your order.

(y) Lacto ovo vegetarian – ingredients free from meat, fish and poultry

(yg) Vegan – ingredients from non-animal sources



COCKTAILS

PICNIC FIZZ	14
Cream gin, strawberry cordial, Fount tea bitters and Selfridges Selection Champagne	
PEARLESCENT PUNCH	14
Tanqueray 10 gin, lime sherbet, Zuidam genever, green tea, pear, spices, topped up with Selfridges Brut Champagne	
GELATERIA DAISY	14
Four Roses Bourbon, raspberry champagne and lemon shaken with Escubac spiced aperitif	
PEPPERTREE AMERICANO	14
Campari and Martini vermouths with a pink peppercorn + lemon thyme soda	
PERSIAN PLUM	14
Sparkling Grey Goose vodka and clarified peach thrown with tilia flower and vanilla	
PAPARAZZI	14
Vanilla Vodka, Lemon Juice, Passionfruit Sorbet and Selfridges Selection Champagne	
NEGRONI SOURCE	14
Gin, Martini Ambrato, Martini Rubino, Campari, Cynar, Fernet Branca	