

HARVEY NICHOLS

Est.1831

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SAMPLE BAR MENU

SPRING 2023

Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that allergens are used on our premises. All beverages may contain sulphites.
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SPARKLING COCKTAILS

PORN STAR MARTINI 12.50

Crystal Head vodka, passion fruit, lemon, vanilla,
HN prosecco

C'EST LA VIE 16.5

Villa Ascenti gin, elderflower liqueur, lemon,
honey, Harvey Nichols champagne

CLASSIC CHAMPAGNE COCKTAIL 16.5

Courvoisier VSOP Cognac, brown sugar,
angostura bitters, Harvey Nichols champagne

COCKTAIL OF THE MONTH

THE SPRING CONNECTION 12

Hine VSOP, Cartron apricot brandy, Saliza amaretto,
pineapple juice, aquafaba, Peychaud's bitters

PERFECT GIN SERVES

TANQUERAY SEVILLE GIN 10

Fever-Tree Blood Orange soda, orange

KI NO BI DRY GIN 11.5

Fever-Tree Indian Tonic, ginger, lime

MONKEY 47 GIN 12.5

Fever-Tree Mediterranean Tonic, lemon, raspberry

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MINERALS

Coca-Cola (200ml) 3.5

Diet Coke (200ml) 3.5

Hildon Sparkling/Still Water (330ml) 3

Hildon Sparkling/Still Water (750ml) 4

FEVERTREE

200ml

Premium Indian Tonic 3.25

Refreshingly Light Indian Tonic 3.25

Mediterranean Tonic 3.25

Elderflower Tonic 3.25

Aromatic Tonic 3.25

Ginger Ale 3.25

Ginger Beer 3.25

Lemonade 3.25

Soda 3.25

Mexican Lime Soda 3.25

Blood Orange Soda 3.25

Grape And Apricot Soda 3.25

Mixers 2.25

JUICES

Pineapple 3.25

Cranberry 3.25

Tomato 3.25

Orange 4

Apple 4

COFFEE

Cappuccino 3.50

Latte 3.50

Flat White 3.50

Americano 3.50

Espresso, Macchiato 3.00

TEA

English Breakfast, Earl Grey, 3.50

Camomile, Peppermint, Jasmine,
Fresh Mint, Fresh Ginger

Hot Chocolate/Mocha 3.50

Whipped Cream 0.5

Marshmallows 0.5

Flavoured Syrups 0.5

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LIQUEURS

	35 ml
Taylor's Velvet Falernum	4
Italicus	4.5
Edinburgh Gin Liqueurs	4.5
St. Germain	5
Kahlua	5
Chambord	5
Benedictine	5
Solerno	5
Maraska Maraschino	5
Sambuca Molinari	5
Prucia Plum Liqueur	5
Bailey's	5.25
Amaretto Saliza	5.25
Cointreau	5.25
Drambuie	5.25
Frangelico	5.25

APERITIFS

Cocchi Rosa	3
Cocchi Americano	3
Martini Rubino	3
Martini Ambrato	3
Martini Bianco	3
Belsazar Rose	4
Lillet Blanc (50ML)	4
Lillet Rouge (50ML)	4
Campari	4
Aperol	4
Noilly Prat (50ML)	4
Belsazar Riesling	5
Carpano Antica Formula	5.25
Mancino Secco (50ML)	8.25

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HN ORIGINAL COCKTAILS

CALYPSO NIGHTS	10
<i>Malfy arancia, Amaretto, almond syrup, lime, cardamon, cinnamon, nutmeg</i>	
DOLCE VITA	10
<i>Haku Vanilla, Frangelico, Baileys, almond syrup, coffee</i>	
EAST OF EDEN	10
<i>Johnnie Walker Black Label, toffee vodka, apple juice, lemon, brown sugar, rhubarb bitters</i>	
MIDNIGHT KISS	10
<i>Grey Goose orange, PX Sherry, LBV port, elderflower cordial, orange bitters</i>	
PLUM & CO	10
<i>Edinburgh Gin, EG Plum and Vanilla liquor, lime juice, ginger syrup, angostura bitters, aquafaba</i>	
HOW ABOUT THAT	10.5
<i>Chilli Patron reposado, Velvet Falernum, lemon, sugar, chocolate bitters, aquafaba</i>	
SHRUB ME UP	11
<i>Johnnie Walker Black Label, blackberry shrub, honey, Fernet Branca, Fever-Tree ginger beer</i>	
SHAKEWELL TART	11.25
<i>Courvoisier VSOP Cognac, maraschino, Saliza amaretto, Lemon, vanilla, cherry bitters</i>	
RUBY JALISCO	12
<i>Patron reposado, Valentian vermouth, pimento dram, Cherry Heering, Peychaud's bitters</i>	
THE PIRATE KING	13
<i>Dos hombres mezcal, Ancho Reyes, agave syrup, chocolate bitters</i>	
SPEYSIDE SPRITZ	13.25
<i>Singleton 12 year old single malt whisky, Belsazar rose, Fever-Tree grape and apricot soda</i>	

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CLASSIC COCKTAILS

AVIATION	10
Citadel Original gin, crème de violette, lemon, maraschino, orgeat	
CLOVER CLUB	10
Tanqueray gin, lemon, grenadine, egg white	
COSMOPOLITAN	10
Ketel One Citroen vodka, Cointreau, cranberry, lime, orange bitters	
DAIQUIRI	10
Plantation 3 Stars rum, lime, sugar [Flavoured add 0.50]	
ESPRESSO MARTINI	10
Ketel One Vodka, Kahlua, vanilla, espresso	
FRENCH MARTINI	10
Ketel One vodka, Chambord, pineapple	
GIMLET	10
Absolut Elyxx vodka, lime cordial, lime, lemon, sugar	
HOUSE MAI TAI	10
Plantation Dark rum, Cointreau, pineapple, lime, orgeat, grenadine	
HOUSE MOJITO	10
Plantation 3 Star rum, lime, sugar, mint, Fever-Tree soda	
NEGRONI	10
Tanqueray No. Ten gin, Campari, Martini Rubino	
ROB ROY	10
Johnnie Walker Black Label whisky, Martini Rubino, angostura bitters, cherry bitters	
SIDECAR	10
Courvoisier VSOP Cognac, Cointreau, lemon	
TOM COLLINS	10
Tanqueray gin, lemon, sugar, Fever-Tree soda	
BLOOD AND SAND	11
Glengoyne 10 year old single malt whisky, Talisker 10 year old single malt whisky, Cherry Heering, Martini Rubino, orange	
BLOODY MARY	11
Ketel One vodka, HN LBV Port, tomato juice, lemon, spices	
EL DIABLO	11
Don Julio Blanco Tequila, crème de cassis, lime, Fever-Tree ginger beer	
MARGARITA	11
Don Julio Blanco Tequila, Cointreau, lime	

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SPIRITS

RUM

	35 ml
Aluna Coconut Rum	4
Barti Dhu Rum	4
Plantation Original Dark	4
Plantation Pineapple	5
Bacardi Ocho	5.5
Plantation Barbados 5 Year Old	5.5
Aluna Coconut Rum	5.75
Plantation 3 stars	5.75
Matusalem 15 Year Old	6
Brugal 1888	6.25
Santa Teresa 1796	6.5
Diplomatico Reserva Exclusiva	6.75
Plantation XO	8
Ron Zacapa XO	11.5

VODKA

	35 ml
Ketel One Cucumber and Mint	4
Ketel One	5.25
Ketel One Citron	5.25
Ketel One Orange	5.25
Eight Lands Organic	5.5
Haku	5.5
Ciroc	5.75
Ciroc Vanilla	5.75
Absolut Elyx	6.5
Belvedere	6.5
Grey Goose 'La Poire'	6.75
Belvedere Smogory	7
Belvedere Bartezeq	7
Grey Goose	7.25
Crystal Head	7.5

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SPIRITS

AMERICAN WHISKEY

	35 ml
Bulleit Bourbon	4.5
Basil Hayden	5
Bulleit 10 Year Old	5
Maker's Mark	5
Bulleit Rye	5.5
Maker's Mark 46	6.25
Booker's	8
Angel's Envy	9

IRISH WHISKEY

	35 ml
Jameson Black barrel	6.5
Jameson Redbreast 15 Year Old	14
Jameson Redbreast 21 Year Old	26

JAPANESE WHISKY

	35 ml
Toki	5.5
Hakushu	6.5
Chita	7
Yamazakura	8
Hibiki	8.5
Chichibu HN Edit	40
Hibiki 21 Year Old	50

TEQUILA AND MEZCAL

	35 ml
Casamigos Blanco	8
Casamigos Reposado	9
Don Julio Reposado	9
Patron Reposado	9
Don Julio Anejo	10
Casamigos Mezcal	10.5
Dos Hombres Mezcal	10.5
Don Julio 1942	15
Gran Patron Platinum	30

BRANDY

	35 ml
Ferrand 10 Generations	9
Courvoisier XO	13.5
Martel Cordon Bleu	14
Hennessy XO	15.5
Martel XO	18
Ferrand Selection Des Anges	25
Ferrand Legendaire	250

CLASSIC COCKTAILS

OLD FASHIONED	11
<i>Makers Mark 46 Bourbon, brown sugar, orange bitters</i>	

SWEET MANHATTAN	11.5
<i>Makers Mark 46 bourbon, Martini Rubino, orange bitters</i>	

PALOMA	12
<i>Patron Silver Tequila, pink grapefruit, lime, sugar, Fever-Tree soda</i>	

PENICILLIN	12
<i>Johnnie Walker Gold Reserve whisky, Laphroaig 10 year old single malt whisky, honey, ginger, lemon</i>	

VESPER MARTINI	12
<i>Tanqueray No.Ten Gin, Belvedere Vodka, Lillet Blanc</i>	

IRISH GOLD	12.5
<i>Greenspot Irish whiskey, crème de peche, orange, Fever-Tree ginger ale</i>	

SAZERAC	12.5
<i>Bulleit Rye whiskey, Ferrand 10 Generations Cognac, Absinthe, sugar, Peychaud's bitters</i>	

TREACLE	15
<i>Zacapa 23 rum, brown sugar, apple, orange bitters, angostura bitters</i>	

NON-ALCOHOLIC COCKTAILS

PRET-A-PORTER	6
<i>Apple, cranberry, passion fruit, raspberry</i>	

NOJITO	6
<i>Apple, mint, brown sugar, lime</i>	

NAKED BELLINI	7.5
<i>Peach, HN non-alcoholic sparkling chardonnay</i>	

LOW AND NO
SPARKLING WINE

HN, Alcohol Free Sparkling Chardonnay
175ml 5.5 750ml 22 0% ABV

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DRAUGHT BEER AND CIDER

Paolozzi, Helles Lager, Scotland, 5.2% ABV

Pint 7 2/3 Pint 5

Untitled IPA, Scotland, 5.5% ABV

Pint 7.25 2/3 Pint 5.25

Thistly Cross Cider, Scotland, 4.4% ABV

Pint 6.5 2/3 Pint 4.5

Thistly Cross Summer Fruits Cider,
Scotland, 4% ABV

Pint 6.75 2/3 Pint 4.75

BOTTLED BEER

Peroni, Nastro Azzuro, Italy

330ml 5.25 5.1% ABV

Peroni, Gluten Free, Italy

330ml 4.75 5.1% ABV

Estrella Damm, Inedit, Spain

330ml 5.5 4.8% ABV

Paolozzi Lager, Scotland

330ml 5.75 5.2% ABV

Beavertown, Gamma Ray, England

330ml 6.5 5.4% ABV

BOTTLED CIDER

No Brainer, England

330ml 6.75 4.8% ABV

Sweet Cheeks, Blush Cider, England

330ml 7 4.0% ABV

LOW AND NO BOTTLED BEER

Peroni, 0.0, Italy

330ml 4.5 0.0% ABV

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SPIRITS

BLENDED WHISKY

	35 ml
Johnnie Walker Black Label	5
Chivas Regal Mizunara	8
Chivas Regal 18 Year Old	8
Johnnie Walker Gold Label	10
Johnnie Walker Blue Label	20
Chivas Regal 'Royal Salute' 21 Year Old	25

MALT WHISKY

	35 ml
Glengoyne 10 Year Old	6
Talisker 10 Year Old	6.25
Glenmorangie Original	6.5
Laphroaig 10 Year Old	6.5
Ardbeg 10 Year Old	6.75
Singleton 12 Year Old	7
Glenkinchie 12 Year Old	7
Dalwhinnie 15 Year Old	7.5
Glenmorangie Malaga Cask	7.5
Auchentoshan 3 Wood	8
Oban Distiller's Edition	8
Glenkinchie Distiller's Edition	8.25
Singleton 15 Year Old	8.5
Dalwhinnie Distiller's Edition	9
Arbeg Uigeadail	9
Laphroaig Cask Strength	11.5
Talisker 18 Year Old	12
Bowmore 18 Year Old	12.5
Caol Ila 18 Year old	14
Highland Park 18 Year Old	18
Glengoyne 21 Year Old	22
The Macallan 18 Double Cask	35

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HOUSE SPIRITS

	35ml
Johnnie Walker Black Label	5
Ketel One Vodka	5.25
Tanqueray Gin	5.75
Plantation 3 Stars Rum	5.75
Courvoisier VSOP	8
Mixer	2.25

SCOTTISH GIN

	35ml
Edinburgh Gin	5
Edinburgh Gin Rhubarb & Ginger	5
Edinburgh Gin Bramble & Honey	5
Edinburgh Gin Lemon & Jasmine	5
Daffy's	5.25
Achroous	5.5
Rock Rose	5.5
Eight Lands Organic	5.5
Hills and Harbour	5.5
Hendricks	5.75
Hills and Harbour	
Burnt Orange and Smoked Pineapple	6
Eden Mill Original	6
Hendricks Orbium	6
Sky Garden	6.5
The Botanist	6.75

GIN

	35ml
Bombay Sapphire	5
Malfy Con Limone	5
Malfy Con Arancia	5
Citadel Original	5.5
Tanqueray	5.75
Tanqueray Flor De Sevilla	5.75
Roku	5.75
Citadel Jardin D'Ete	6
West Winds Cutlass	6
Mermaid Pink Gin	6.5
Plymouth	6.5
Villa Ascenti	6.5
Aviation	6.75
Star Of Bombay	7
Tanqueray No. Ten	7
Ki No Bi Dry	8
Monkey 47	8.25
Ki No Tea	9
Ki No Bi Navy	9.5
Monkey 47 Barrel Cut	13

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HARVEY NICHOLS CHAMPAGNE & SPARKLING

Prosecco NV, Veneto, Italy
175ml **9** 750ml **38** 11% ABV

Prosecco Rosé NV, Veneto, Italy
175ml **9.5** 750ml **39** 11% ABV

Champagne Brut Premier Cru NV, France
175ml **16.25** 750ml **67** 12% ABV

Champagne Rosé Brut Premier Cru NV, France
175ml **19** 750ml **75** 12% ABV

CHAMPAGNE BRUT

Moët & Chandon, Brut, NV
750ml **76** 12.5% ABV

Pol Roger, Brut, NV
750ml **80** 12.5% ABV

Laurent Perrier, 'la Cuvée', NV
750ml **90** 12% ABV

Veuve Cliquot, NV
750ml **90** 12% ABV

Moët & Chandon, Ice Imperial, NV
750ml **95** 12% ABV

Louis Roederer, Collection 242, NV
750ml **95** 12% ABV

Bollinger, Special Cuvée, NV
750ml **100** 12% ABV

Perrier Jouet, Brut, NV
750ml **100** 12% ABV

CHAMPAGNE BRUT ROSÉ

Moët & Chandon, Rosé NV
750ml **95** 12% ABV

Veuve Cliquot, Rosé NV
750ml **100** 12.5% ABV

Perrier Jouet, Blason Rosé NV
750ml **105** 12% ABV

Laurent Perrie Rosé NV
750ml **110** 12% ABV

Billecart-Salmon, Brut Rosé NV
750ml **110** 12% ABV

Moët & Chandon, Ice Imperial Rosé NV
750ml **110** 12% ABV

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HARVEY NICHOLS WHITE WINE

Sauvignon Blanc, Bordeaux, France

175ml **7** 750ml **26** 12.5% ABV

Chenin Blanc, Stellenbosch, South Africa

175ml **7.5** 750ml **29** 14% ABV

Torrontes, Mendoza, South America

750ml **28** 12.5% ABV

Grüner Veltliner, Kamptal, Austria

750ml **31** 12% ABV

Pecorino, Marche, Italy

175ml **8** 750ml **34** 14% ABV

Sauvignon Blanc, Marlborough, New Zealand

175ml **9.5** 750ml **38** 12.5% ABV

Bacchus, Cotswolds, England

750ml **35** 12% ABV

Chardonnay, Aconcagua, Chile

175ml **10.5** 750ml **36** 13.5% ABV

Chablis, Burgundy, France

750ml **40** 13% ABV

Sancerre, Loire, France

750ml **46** 13.5% ABV

Chablis Premier Cru, Burgundy, France

175ml **12.5** 750ml **52** 13% ABV

HARVEY NICHOLS ROSÉ WINE

Corbières Rosé, Languedoc, France

175ml **7.5** 750ml **31** 12.5% ABV

Cotswolds Pinot Rosé, England

175ml **9** 750ml **38** 12% ABV

English Sparkling Rosé Brut NV, England

750ml **63.5** 12% ABV

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HARVEY NICHOLS RED WINE

Rouge, Languedoc, France

175ml **7** 750ml **26** 13% ABV

Ensemble, Stellenbosch, South Africa

175ml **7.5** 750ml **29** 14.5% ABV

Cabernet Sauvignon, Argentina

175ml **8** 750ml **32** 14% ABV

Bordeaux Supérieur, Bordeaux, France

750ml **28** 14.5% ABV

Beaujolais Villages, Beaujolais, France

750ml **33** 13.5% ABV

Rioja, Rioja, Spain

750ml **34** 14% ABV

Chianti, Tuscany, Italy

750ml **36** 13% ABV

Shiraz, Clare Valley, Australia

175ml **9.75** 750ml **39** 14.5% ABV

Pinot Noir, Marlborough, New Zealand

175ml **11.5** 750ml **48** 13% ABV

Rosso Di Montalcino, Tuscany, Italy

750ml **56** 14% ABV

Montagne Saint-Émilion, Bordeaux, France

750ml **65** 14.5% ABV

HARVEY NICHOLS

SWEET AND FORTIFIED WINE

Sauternes, Sauternes, France

75ml **6.75** 375ml **35** 13.5% ABV

Late Bottled Vintage Port, Douro, Portugal

50ml **5.25** 500ml **41** 19.5% ABV

10 Year Old Tawny Port, Douro, Portugal

50ml **6.25** 500ml **51** 19.5% ABV

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