

With sophisticated décor and secluded private areas, The Harbour Bar is open all day for a discreet business meeting, a relaxed afternoon tea or a tranquil harbourside lunch.

After dark, The Harbour Bar becomes a cosy cocktail destination with intimate spaces sparkling by candlelight beside the marina – the ideal spot to recharge and savour an innovative creation from our resident mixologist.

(Available from 12:30pm – 6.30pm)

Afternoon Tea 18

Classic homemade sandwiches, scones are fresh out of the oven, served with clotted cream and strawberry jam, enjoy together with your choice of tea or coffee.

£28.00 accompanied by a glass of Prosecco

HOT BEVERAGES

Pot of Tea Please choose your tea, or herbal	infusions	::	4.5
Royal English Breakfast		Earl Grey Supreme	
Darjeeling First Flush		Silver Needles	
Lapsang Souchong		Sencha Fukuyja	
Rose Pouchong		Chamomille	
Decaffeinated Ceylan		Moroccan Mint	
Strawberry & Kiwi		Lemon Verbena	
Fresh Mint		Peppermint	
Coffee Americano, Double Espresso Latte, Cappuccino	4 4.5	Espresso, Mocha Macchiato, Hot Chocolate	4 4.5
Liqueur Coffee			11

Irish, French, Jamaican, Baileys or Meditranean Coffee

Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change, therefore you are advised to checkallergen information on every visit.

THE HARBOUR BAR COCKTAILS

It's been a good century since the invention of what we call a Cocktail today.

Cocktail has remained as one of the favourite beverages that has so many different layers, shades, twists and flavours, and that has evolved throughout the years, the cultures and even continents. That's why our cocktail lists represents a range of flavours from East to West, using the top ingredients and premium spirits.

Our bartenders want to offer you both the familiar comfort of the long loved classics as well as to surprise you with some of the most unique new creations you can't find anywhere else but here.

Here at Harbour bar we strongly believe that a cocktail can be just as celebratory as a glass of champagne or match the food just as well as a glass of good wine or even act as a perfect dessert just by its own. Just ask one of our team for a perfect recommendation for you.

CLASSIC COCKTAILS

Vieux Carre Eagle Rare stirred with Remy Martin VSOP Benedictine liquor, Peycaud bitters and orange bitters	12.5
Papa Hemingway Daiquiri Havana Club, maraschino, grapefruit juice and fresh lime juice	12.5
Clover Club Sipsmiith gin shaken with freshly squeezed lemon juice, fresh rasberries, white sugar and egg white	12.5
Old Fashionade Woodford Reserve stirred to prefection with a brown shugar cube with a dash of Angustura bitters.	12.5
The Millionare Dark Rum shaken with Sipsmith Sloe gin, Apricot brandy, lime juice and grenadine.	12.5
Cosmopolitan Vodka citron Shaken with Cointreau, cranberry juice and fresh lime juice.	12.5
French 75 Roodles gin fresh lemon juice, white sugar topped with Champagne	12.5

"I drink to make the other people more interesting."
-Ernest Hemingway

HARBOUR BAR SIGNATURE COCKTAILS

CHAMPAGNE Bellini Peach Schnapps and Champagne	17.5
Moulin Rouge Vodka, Grenadine,Passionfruit ,Champagne	18
Royal Mojito Ron Zacappa 23 yrs rum, Champagne	22
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Lychee Daiquiri Rum, lime juice, lychee, simple syrup	12
Snow fall Martini Vodka, vanilla, fresh cream	12
Gingerito Dark Rum, fresh lime, ginger, mint, brown sugar and ginger beer	12
Frangelico Sour Frangelico, lemon Juice, simple syrup, egg white	12
Bramble Gin,Chambord, lemon juice, fresh blackberries, mint liquer	15
Pear Martini Xante Cognac, Janneau Armagnac, Grand Marnier, pears Metropolitan Blackcurrant Vodka, Cointreau, lime juice, cranberry Juice	12 12
Mango Margarita Tequila, Cointreau, lime juice, mango	12

SOFT-TAILS

Virgin Mojito Fresh mint leaves, lime, sugar syrup and ginger ale or club soda	7
Virgin Pina Colada Fresh pineapple, double cream	7
Sunshine Blush Passion fruit, fresh raspberries, cranberry & orange juices, topped with lemonade	7
Exotic Fruit Booster Mango purée, passion fruit, guava & passion fruit juices, fresh lime and pomegranate syrup	7
SMOOTHIES Berry Go Around Strawberry, raspberry and blackberry	6
Melon Refresher Melon, strawberry and mango	6
Pash 'N' Shoot Passion fruit, pineapple and mango	6
The Hulk Broccoli, spinach, celery, pineapple, mango and banana	6
Heartbeat Beetroot Beetroot, carrot and mango	6
Kale Kick Kale, spinach and mango	6

CHAMPAGNE

Non Vintage Champagne		Glass 125ml	Bottle 75cl
Veuve Cliquot Yellow Label Ruinart Blanc de Blancs Krug, Grande Cuvée		18	89 115 205
Vintage Champagne Louis Roederer Cristal Dom Pérignon Vintage Blanc, 2006 Chardonnay, Pinot Noir			299 360
PROSECCO & SPARKLING WINE Graham Beck Brut Chardonnay, Pinot Noir Prosecco Valdobbiadene Brut Jeio Bisol		11	50 50
ROSE WINE La Maglia Rosa Pinot Grigio Blush	Italy	175ml 6	75cl 22
Argento Malbec Rose	Argentina		27
Château d'Esclans Whispering Angel Rose Grenache, Cinsault, Syrah, Mourvedre	France	11	49
Château d'Esclans Whispering Angel Rose Grenache, Cinsault, Syrah, Mourvedre	France		91

"There comes a time in every life when the only thing that helps is a glass of Champagne." - Bette Davis

WINES

White		Glass 175ml	Bottle 75cl
La Croix Vermentino Sauvignon Blanc Vin de Pays d'OC	France		22
Stone Barn Chardonnay	California	6.5	26
Argento Pinot Grigio	Argentina	6.5	25
Tuffolo Gavi DOCG	Italy		26
Stellenrust Chenin Blanc	South Africa	8	29
La Cote Flamenc Picpoul de Pinet Coteaux du Languedoc	France		28
Banfi Pinot Grigio Toscana San Angelo	Italy		34
Huia Sauvignon Blanc	New Zealand	9	38
Crozes Hermitage Blanc Colombier	France		60
Chassagne-Montrachet Les Chaumes Domaine Roux	France		80
Red			
Les Sablons AOP Ventoux Rouge	France	6	24
Argento Bonarda	Argentina	6.5	25
Stellenrust Simplicity Shiraz Merlot Cabernet	South Africa	7	28
Fico Grande Sangiovese di Romagna Poderi dal Nespoli	Italy		22
Valdivieso Cabernet Sauvignon Rapel	Chile		26
Alamos Malbec	Argentina		30
Pinot Noir de l'Hospitalet IGP Pinot Noir	France		30
Château La Croix Ferrandat St Emilion	France		38
Banfi Chianti Classico Riserva	Italy		49
Mademoiselle L Haut Medoc	France		53
Gevrey-Chambertin Domaine Roux	France		80

CIDER AND BEER

		Bottle 330ml
Lager		
Meantime London Lager	London	7
Portobello London Pilsner	London	6
Chapel Down Curious Brew	Kent	6
Estrella Galicia 1906 Reserva	Spain	7
Peroni	Italy	7
Porter		
Chapel Down Porter	Kent	6
Malt		
Chapel Down Curious Porter	Kent	7
Wheat		
Meantime Wheat Beer	London	6
Ale		
Braggging rights Golden Pale	Wales	7
Chapel Down Curious IPA	Kent	6
Brewdog Punk IPA	Glasgow	7
		500ml
Cider	- I I	-
Wyld Wood Organic Classic	England	7
Wyld Wood Organic Pear	England	7

WHISKY

Single Malt Highland Highland Park 12 yrs Glengoyne 10 Year Glenmorangie Signet	9 10 35	Glenmorangie Original 10yrs Glenmorangie 18 Year	9 23
Lowland Auchentoshan 12 Year	9		
Islay Laphroaig 10 yrs Ardbeg Uigeadail	9 15	Ardbeg 10 yrs	10
Skye Talisker 10 yrs	9		
SCOTCH Blended Johnnie Walker Red Label	7	Johnnie Walker Black	9
Irish Bushmills Black Bush	7		
American Bourbon Buffalo Trace L&G Woodford Reserve	7 8	Wild Turkey 8 yrs Eagle Rare 10 yrs	7.5 9
Canada Canadian Club	7.5		
Japanese Yamasaki 12 yrs	17		

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TEQUILA							
Olmeca Blanco Patron Silver		6 14		Patron XO Café Patron Reposado		10 12.5	
GIN							
Boodles Gin		8		Sipsmith		9	
Citadelle French Gi King of Soho	n	9		Plymouth Beefeater 24		9 9	
Hendrick's		9			tillery Japanese G	_	
Tanqueray 10		12		04	emery vapariese s		
VODKA							
Belvedere	Poland	9		Tito's	Texas	10	
Belvedere unfiltere		12		Ketel One	Netherlands	9	
Chase	England	10		Crystal Head	Canada	13	
Stolichnaya Elit	Russia	14		Zubrowka	Poland	10	
Rum							
Red Leg Spiced			6	El Dorado Den	nerara 12 yrs	10	
Plantation 3 Stars			7		Selection De Mae		
Plantation Réserve	Grande 5 y	rs	8	Havana Club 1	5 yrs	30	
Саснаса							
Sagatiba Pura	Brazil		7				
GRAPPA							
Suprema	Italy		10				
APERITIF AND VE	PMOLITH						
AFERITII AND VE	. INIVIOUTIT						
Pernod			6	Martini Ex	tra Dry, Bianco oi	r Rosso	6
Ricard			6	Aperol			6
Lillet			6	Campari			7
Dubonnet			6	Pimm's No			7
Suze			6	La Fée Abs	inthe		6

SHERRY

Tio Pepe Oloroso Pata de Gallina Lustau Pedro Ximenez Murillo	7 9 20	Harvey's Bristol Cream Lustau San Emilio	7 9
DIGESTIF			
Fernet Branca Bénédictine Bailey's Cointreau Chartreuse Green or Yellow Drambuie Disaronno Amaretto Tia Maria	7 7 7 7 7 7 7	Passoa Limoncello Sambuca Classica Southern Comfort Jagermeister Kalhua Sambuca Passionne Nera Grand Marnier	7 7 7 7 7 7 7 8
EAU DE VIE			
Mirabelle (Plum) Poire (Pear)	7 7	Framboise (Raspberry)	7
Port			
Dow's, Quinta do Bomfim, 1998 Cockburn's, Fine Ruby	17 70	Taylor's, Late Bottle Vintage, 2008	9
COGNAC			
Hennessy VS Landy VS Pierre Ferrand 1er Cru ARMAGNAC	8 8.5 9	Hennessy XO Hennessy Paradis Extra Rémy Martin Louis XIII	30 90 195
Grand Armagnac, Janneau	9		
CALVADOS			
Pays d'Auge, Pierre Boulard	8		

SOFT DRINKS

Coke, Diet Coke, Lemonade	3.25
Tonic, Slim Tonic, Ginger Beer, Ginger Ale	3.25
Red Bull	4.75
JUICES	
Fresh orange, grapefruit, tomato	4.25
Cranberry, apple, pineapple, mango	3.25
Passion fruit, lychee, guava	3.25
MINERAL WATER	
Still – Sparkling 750ml	5
Still – Sparkling 330ml	3
MILKSHAKES	
Vanilla	6
Chocolate	6
Strawberry	6

Товассо

Cigars	
H. Uppman Corona Junior	10
Bolivar No2	13
Montecristo "Open" Regata	18
Montecristo Edmundo	19
Cohiba Siglo II	20
Hoyo de Monterrey Epicure No2	20
Partagas Series No4	20
H. Uppman Magnum	22
Romeo Y Julieta Wide Churchill	26
Romeo Y Julieta Churchill	28
Cohiba Siglo VI	35

WEIGHTS AND MEASURES ACT 1995

In accordance with the Weights and Measures Act 1995, the measure for the sale of gin, rum, vodka and whisky on the premises is 50ml measures, unless otherwise stated. 25ml measure available upon request.

Wine by the glass is served in 175ml and Champagne by the glass in 125ml. For the benefit of guests, a guideline of the alcoholic strength of all beverages is as follows:

•	Champagne	12% - 13%
•	Wine	12% - 14.5%
•	Beer	4.3% - 5.5%
•	Aperitifs	14% - 25%
•	Aniseed	40% - 70%
•	Fortified wine	15% - 17.5%
•	Whisky	40% - 43.5%
•	Cognac & Armagnac	35% - 46%
•	Vodka	37.5% - 45%
•	Gin	37.5% - 45%
•	Rum	37.5% - 63%
•	Liqueur	18% - 42%

Vintages are subject to change and may vary through the year.

All beverages are subject to availability.

The Chelsea Harbour Hotel encourages responsible drinking.