

WHISKY & BOURBON

Chivas Regal 12YO Blended Scotch Whisky, Scotland	12
Johnnie Walker Double Black Blended Scotch Whisky, Scotland	12
Glenfiddich 12YO Single Malt Scotch Whisky, Speyside, Scotland	15
The Macallan 12YO Double Cask Highland Single Malt Scotch Whisky, Scotland	15
Lagavulin 16YO Islay Single Malt, Scotland	16
The Glenlivet 18YO Single Malt Scotch Whisky, Speyside, Scotland	18
Green Spot Single Pot Still Irish Whiskey, County Cork, Ireland	16
Maker's Mark Kentucky Straight Bourbon Whisky, USA	12

BRANDY

Martell VSOP, Cognac, France	12
Martell Blue Swift, Cognac, France	14
Cordon Bleu Extra Old, Cognac, France	24
Château de Pellehaut, Age de Glace, Armagnac, France	12

APÉRITIFS & LIQUEURS

Ricard Pastis, France	10
Lillet Rosé, France	
Campari Bitter, Italy	
Martini Rosso and Bianco vermouth, Italy	
Disaronno Amaretto, Italy	
Bailey's Original Irish Cream, Ireland	

These products may contain nuts; please inform your waiter if you have a food allergy. A discretionary service charge of 10% will be added to your bill. Of this, 97% is paid to our restaurant and kitchen staff; the remainder is used to cover card fees, bank charges and other direct costs; Harrods will make no profit from this charge.

VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.



Two timeless icons of style and design – Harrods and Perrier-Jouët – have partnered to bring you the Perrier-Jouët Champagne Terrace; a luxurious setting in which to enjoy an elegant glass of Perrier-Jouët Champagne paired with exquisite shellfish and our small-plates menu – created using the freshest ingredients from the Harrods Food Halls.

Our experienced team are happy to guide you and your guests through the menu, to deliver an enchanting and memorable experience. Santé.

Harrods

CHAMPAGNE BY THE GLASS

125 ML

Perrier-Jouët Grand Brut NV	16
Perrier-Jouët Blason Rosé NV	21
Perrier-Jouët Blanc de Blancs NV	23
Perrier-Jouët Belle Epoque Brut 2012	35

CHAMPAGNE BY THE BOTTLE

Perrier-Jouët Grand Brut NV	90
Perrier-Jouët Grand Brut NV <small>MAGNUM</small>	200
Perrier-Jouët Grand Brut NV <small>JEROBOAM</small>	450
Perrier-Jouët Blason Rosé NV	120
Perrier-Jouët Blanc de Blancs NV	135
Perrier-Jouët Belle Epoque Brut 2011	195
Perrier-Jouët Belle Epoque Brut 2008 <small>MAGNUM</small>	495
Perrier-Jouët Belle Epoque Rosé 2010	390
Perrier-Jouët Belle Epoque Blanc de Blancs 2004	600

SPIRITS

50 ML

GIN

Beefeater, UK	10
Beefeater 24, UK	12
Tanqueray No. Ten, UK	13
Hendrick's, UK	12
The Botanist, Scotland	14
Monkey 47, Germany	15

VODKA

Absolut, Sweden	10
Cîroc, France	12
Belvedere, Poland	14
Ketel One, Netherlands	12
Absolut Elyx, Sweden	14

TEQUILA

Villa Lobos Tequila Blanco, Mexico	12
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RUM

Havana Club Añejo 7 Años, Cuba	12
Ron Añejo Botran Reserva Blanca, Guatemala	12
Mount Gay XO, Barbados	15
All mixers	3

SOFT DRINKS

Still/sparkling water	(33cl) 4.75	(75cl) 6.50
Coca-cola, Sprite		4.75
Diet Coke		4.75
Tonic water, ginger ale		4.75
Orange juice, apple juice, cranberry juice		5.50
Luscombe fruit drinks		
Wild Elderflower Bubbly, Raspberry Crush, Cranberry Crush		6
So Jennie non-alcoholic sparkling wine		6
Tea and coffee available on request		from 5

WINE BY THE BOTTLE

RED

Harrods, Rioja Crianza, Spain	34
Château Belvue, Cuvée L'Émotion, Bordeaux, France 2015	36
Château des Tours, Brouilly, Beaujolais, France 2016	46
Domaine Lafond, Roc-Épine, Côtes du Rhone, France 2015	48
Allegrini, Valpolicella, Veneto, Italy 2017	48
Harrods, Barossa Valley, Shiraz, Australia	48
Lyrarakis, Okto, Crete, Greece 2015	50
Château Perron, Lalande-de-Pomerol, France 2015	52
Château La Sauvageonne, Terrasses du Larzac, Languedoc, France 2014	52
Elephant Hill, Pinot Noir, Central Otago, New Zealand 2014	55
Château de Chamilly, Côte Chalonnaise, Burgundy, France 2015	58
Domaine Rossignol-Trapet, Gevrey-Chambertin, Burgundy, France 2015	95
Ornellaia, Le Serre Nuove dell'Ornellaia, Bolgheri, Tuscany, Italy 2015	90
Antinori, Tignanello, Tuscany, Italy 2011	120
Penfolds, St Henri Shiraz, South Australia 2014	145
Château Gruaud Larose, Saint-Julien, Bordeaux, France 2002	155
Château Pape Clément, Pessac-Leognan, France 2007	175
Domaine Rossignol-Trapet, Chambertin Grand Cru, Burgundy, France 2011	245
Biondi-Santi, Tenuta Greppo, Brunello di Montalcino Riserva, Italy 2010	650

SWEET WINE

	GLASS	BOTTLE
Harrods LBV Port, Portugal 2011	7	52
Harrods IO Year Old Tawny Port, Portugal	8	56
Harrods Sauternes, France 2012	9	(37.5cl) 40

BEER & CIDER

Aspall Suffolk Organic Cyder, UK	(50cl)	6.50
Harrods Lager, Germany	(50cl)	8.50
Rebellion Red Ale, UK	(50cl)	8.50
Wingtip The Captain Pilsner, UK	(33cl)	6

CHAMPAGNE COCKTAILS

18

JOIE DE VIVRE

Passion fruit & vanilla reduction, lemon juice, egg white, Perrier-Jouët Grand Brut

Joie de Vivre sums up the Belle Epoque, and draws a parallel between this period and our own by being a variation of one of the most popular current cocktails.

LONDON GUARD

Beefeater Gin, Lemon Oleo, dash of Absinthe, Perrier-Jouët Grand Brut

This homage to one of London's most famous sights is a twist on one of the classic Champagne cocktails, using Beefeater London Dry Gin that has a history dating back to the 1820s.

EDEN

Homemade peach & orange shrub, Perrier-Jouët Grand Brut

A perfect creation showcases succulent fresh fruits from the Harrods Food Halls for a symphony of refreshing sweetness.

HONEY FIZZ

Drambuie, honey, lemon juice, Perrier-Jouët Grand Brut

They say opposites attract – this cocktail balances the sweet flavours of Drambuie, Harrods wildflower honey and lemon juice with refreshing aromas of our Perrier-Jouët Grand Brut Champagne

LA MÉPRISE

Negroni reduction, orange peel, Perrier-Jouët Grand Brut

This is a French interpretation of the notorious 'Negroni Sbagliato', a drink that was created when a bartender 'accidentally' poured Prosecco instead of gin into a Negroni that was being made.

SALUTAIRE

Harrods Blackcurrant & Hibiscus Tea, Absolut Vodka, Perrier-Jouët Grand Brut

A tribute to Harrods origins as a tea merchant – the subtle aromas of our tea-tailor blend complement the floral and fruity elements of our house Champagne.

KIR ROYALE

Crème de cassis, Perrier-Jouët Grand Brut

BELLINI

Peach liqueur, white peach purée, Perrier-Jouët Grand Brut

SPRITZERS

14

ROSE & THYME

Lillet Rosé, thyme, rose liqueur, Mediterranean tonic water

BERRY & ROSEMARY

Chambord Raspberry Liqueur, cranberry juice, rosemary, soda water, a dash of Champagne

LAVENDER & VIOLET

Crème de Violette, white wine, lavender bitters, soda water, lemonade

WINE & SPICE

Red wine, cinnamon, lemon, Angostura bitters, ginger ale

PORT & GINGER

Harrods Tawny Port, ginger ale, orange

MOCKTAILS

9

THE GREEN MAN

Apple juice, green tea syrup, fresh kiwi fruit, lime juice, ginger ale

BERRY WELL

Blackberries, blueberries, strawberry purée, cranberry juice

INDIAN SUMMER

Blackcurrant & Hibiscus Tea, fresh passion fruit, apple juice

PEACHY VELVET

Peach, soya milk, cinnamon syrup

WINE BY THE BOTTLE

WHITE

Guillemarine, Picpoul de Pinet, Languedoc-Roussillon, France 2016	36
Harrods, Pinot Grigio, Veneto, Italy	40
Chan de Rosas, Cuvée Especial Albariño, Rias Baixas, Spain 2017	42
Harrods, Sauvignon Blanc, New Zealand	48
Schlumberger, Gewürztraminer Les Princes Abbés, Alsace, France 2016	52
Domaine Vincent Dampt, Chablis, Burgundy, France 2017	52
La Giustiniana, Vigneti Montessora, Gavi di Gavi, DOCG, Italy 2017	55
Domaine Michelot, Bourgogne Chardonnay, Burgundy, France 2016	56
Egon Müller, Scharzhof Riesling, Mosel, Germany 2015	88
Domaine de Ladoucette, Pouilly-Fumé, France 2017	90
Domaine Bachelet-Monnot, Puligny-Montrachet, France 2015	95
Antinori, Castello della Sala, Cervaro della Sala, Umbria IGT, Italy 2015	95
René Rostaing, Condrieu La Bonnette, Rhône, France 2014	130
Gaja, Alteni di Brassica Langhe, Piedmont, Italy 2015	195
Bonneau du Martray, Corton-Charlemagne, Burgundy, France 2001	300

ROSÉ

Harrods, Rosé, France	40
Domaines Ott, By.Ott Côtes de Provence Rosé, France 2017	45
Tormaresca, Calafuria Rosato Salento, Puglia IGT, Italy 2017	62

WINE BY THE GLASS

175 ML

WHITE

Harrods, Pinot Grigio, Veneto, Italy	10
Guillemarine, Picpoul de Pinet, Languedoc-Roussillon, France	11
Harrods, Sauvignon Blanc, New Zealand	13
Domaine Michelot, Bourgogne Chardonnay, Burgundy, France	14

ROSÉ

Harrods, Rosé, France	10
Domaines Ott, By.Ott Côtes de Provence, France	11

RED

Harrods, Rioja Crianza, Spain	9
Harrods, Barossa Shiraz, Australia	12
Allegrini, Valpolicella, Veneto, Italy	12
Château de Chamilly, Bourgogne, France	15

SNACKS

Harrods smoked and roasted nuts (V)	6
Marinated Norcellara olives (V)	6
Josper-grilled Padron pepper, smoked Cornish sea salt (V)	7
Taramasalata, seasonal vegetable crisps, extra virgin olive oil	9

SMALL PLATES – COLD

Cinco Jotas Iberico ham, fried sourdough, marinated tomato	9
Charred salt-baked beetroot, goat's cheese, orange, wood sorrel (V)	14
Heritage-breed beef carpaccio, caper berries, 24-month-aged Parmesan, balsamic vinegar, extra virgin olive oil <i>Recommended with a glass of Perrier-Jouët Blason Rosé NV</i>	15
Harrods Mild Cure Faroe Islands smoked salmon, fennel, lemon, herb salad, sour cream	16
Handpicked Devon crab, avocado, crostini	16
Lobster roll, pickled radish, lemon aioli	18
Hand-dived scallop ceviche, lime, coriander, ginger	22

SMALL PLATES – HOT

Triple-cooked Maris Piper chips, aged-beef-fat mayonnaise, Parmesan	7.50
Fritto misto, lime & dill yogurt (V)	9
Nduja, Comté Harrods Reserve, wildflower honey en croûte	9
Sautéed Girolles mushrooms, celeriac purée, chargrilled focaccia (V)	14
Roast king tiger prawns, confit garlic, olive oil, lemon	16
Crispy calamari, chilli, garlic, parsley mayonnaise	14
Josper-roasted spider crab legs, garlic butter <i>Recommended with a glass of Perrier-Jouët Blanc de Blancs NV</i>	29
32-day dry-aged heritage-breed fillet steak, chimichurri sauce	25
As an addition: black Urbani truffle	6

CAVIAR

Harrods own-label caviar – served with blinis and crème fraîche.

Recommended with a glass of Perrier-Jouët Blanc de Blancs NV.

		10g	30g	50g
Imperial	China	50	120	160
Aquitaine	France	50	120	160
Oscietra	China	40	110	150
Beluga	Belgium	75	210	350

SEAFOOD PLATTERS

Selection of cooked and raw seafood and shellfish.

Petit – recommended for one	39
Moyen – recommended to share	75
Grand – perfect for a table	145

SHARING PLATTERS

Showcasing the best of Harrods Food Halls.

CHARCUTERIE	18
Prosciutto di San Daniele 18 months, Beaujolais Saucisson, Nduja, Cinco Jotas Iberico ham, marinated Norcellara olives, chargrilled sourdough baguette, house pickles	
SMOKED FISH	20
Smoked chalk-stream trout, smoked Cornish mackerel, Severn and Wye smoked salmon, smoked eel, creamed horseradish, watercress, house pickles, rye bread	
MIXED VEGETARIAN	20
Josper-grilled Padron peppers, deep-fried artichokes, Buffalo mozzarella, fritto misto, lime & dill yogurt, olives	
CHEESE	18
Gorgonzola Dolce, Rachel goat's cheese, Tunworth Bloomy, Comté Harrods Reserve, Harrods onion marmalade, candied walnuts, dried figs, selection of crackers	

CHARCUTERIE

Hand-selected from Harrods Food Halls featuring artisan producers and experts in PDO cured hams. Served with house pickles.

Cinco Jotas Iberico ham, Spain	15
Prosciutto di San Daniele 18 months, Italy	9
Nduja, Italy	9
Beaujolais Saucisson, France	9

CHEESES

Hand-selected from Harrods Food Halls featuring artisan producers. Served with Harrods onion marmalade and crackers.

Gorgonzola Dolce, Italy	7
Tunworth Bloomy, UK	7
Comté Harrods Reserve, France	7
Rachel goat's cheese, UK	7

OYSTERS

Seasonally driven selection of rock and native oysters, especially selected for Harrods by our specialist oyster supplier.

Recommended with a glass of Perrier-Jouët Belle Époque 2011.

Please check with a member of staff for availability.

Ireland – 3 pieces	10
England – 3 pieces	10
France – 3 pieces	16

DESSERTS

9.50

Ruby pistachio Paris Brest

Recommended with a glass of Perrier-Jouët Blason Rosé NV.

Strawberry yuzu verrine

Chocolate & sea-salt caramel tart

Dip and share strawberries

18

Market-fresh strawberries with dips – chocolate sauce, ruby cream ganache, vanilla Chantilly, crunchy meringue, lemon curd – and condiments

Paired with 2 glasses of Perrier-Jouët Brut NV

45