

EST. 1979

HARRY'S
BAR

COCKTAIL
MENU

ITALIAN BOTANICAL G&T'S

It's a little-known fact that gin's precursor Genever was created by the Dutch, but very few people know that the spirit's true origins can actually be found in Italy. In the 11th century, Italian monks mixed juniper berries with other botanical ingredients to create their own homemade spirit.

Gin's Italian influence is still strong today, with many distillers using botanicals sourced from across the country.



BOMBAY SAPPHIRE & FEVER-TREE INDIAN TONIC £8.75

Bright, clean and vibrant Juniper, lime

MARTIN MILLER & LONDON ESSENCE BITTER ORANGE & ELDERFLOWER TONIC £9.50

*Juniper notes, citrus, fresh finish
strawberry, cucumber, black pepper*

GIN MARE & FEVER-TREE MEDITERRANEAN TONIC £10.00

*Herbal, aromatic, spiced finish
Juniper, olive, thyme, rosemary*

OCCITAN & FEVER-TREE MEDITERRANEAN TONIC £9.50

*Oily juniper, subtle spiced, pleasant citrus
raspberry, strawberry, blackberry*

LONDON N'1 & FEVER-TREE SICILIAN LEMONADE £10.00

*Delicate, mellow and elegant on the palate
edible violet, lavender, lemon peel*

BORDIGA ROSA & LONDON ESSENCE ROSEMARY & GRAPEFRUIT TONIC £10.50

*Subtle sweetness, elegant, gently spiced with
lemon peel, rosemary and juniper berry*

O'NDINA ITALIAN RIVIERA GIN & FEVER-TREE MEDITERRANEAN TONIC £10.50

*Savoury, herbaceous, gently spiced
raspberry, strawberry and blackberry*

PANAREA SUNSET & FEVER-TREE AROMATIC TONIC £10.50

*Deep and rich with grapefruit peel,
strawberry and mint*

YEAR OF THE NEGRONI

The humble Negroni has been refreshing drinkers for close to 100 years, the recipe remains the same – one part gin, one part sweet Vermouth and one part bitter Aperitivo. Next year will celebrate “The Year of The Negroni” and to mark the occasion, we’ve created three variations of this Italian classic.



CLASSIC NEGRONI £8.00

The original recipe with Beefeater Gin, Antica Formula Vermouth, Campari

NEGRONI SBAGLIATO £9.00

‘Said to be the result of a busy bartender mistakenly using Prosecco instead of gin in a Negroni’

NORTH TO SOUTH NEGRONI £10.75

Using premium ingredients from opposite ends of Italy, this barrel-aged Negroni uses Campari from Lombardy and Barolo Chinato Vermouth from Piedmont in the North, the gin is Panarea Sunset from a small island near Sicily in the south

WINTER BOULEVARDIER £9.50

The Boulevardier is one of the many drinks that evolved from the Negroni.

This version is full of winter spices and uses Bulleit Rye whiskey, Belsazar red vermouth, Nardini Amaro and a dash of our homemade rhubarb shrub

MISTAKEN FOR A LADY £8.50

An indulgent twist on the Negroni Sbagliato with the punch of the classic, using Cocchi Rosa Aperitif, Fragola Tosolini wild strawberry liqueur, lemon juice and Prosecco

COCKTAILS

BELLINI £7.95

The Venetian classic. Peach juice stirred with Prosecco

AMALFI ROYALE £9.75

Staubano lemon cream, Beefeater gin, lemon juice, cardamom bitters and fresh basil topped with Prosecco, thyme and lavender

RHUBARB & AMARO COOLER £8.75

Wyborowa vodka, Averna Amaro, Rhubarb syrup, lemon juice and Fever-Tree Mediterranean tonic

MEDITERRANEAN AVIATION £8.75

Thyme and basil infused gin with Briottet violet liqueur, Luxardo maraschino liqueur and lemon juice

CHRISTMAS PUNCH £9.00

Havana Club 3y, Antica formula reduction, orange and pineapple juice, grenadine, lime and cinnamon syrup

FRANGELICO SOUR £8.75

A hazelnut twist on the Amaretto Sour. Frangelico hazelnut liqueur shaken with chocolate bitters

ESPRESSO MARTINI £8.50

Wyborowa vodka, Tosolini Coffee liqueur, Musetti coffee and vanilla sugar

LIME & MINT SGROPPINO £9.00

A delicious and refreshing blend of Harry's homemade Limoncello, lime and mint sorbet and Belstar Prosecco

WINTER TEMPTATION £9.00

Cherry Vodka, Mozart dark chocolate liqueur, raspberry, cinnamon, Frangelico cream

WINES BY THE GLASS

SPARKLING WINE

	125ml
Prosecco, Belstar	£6.50
Spumante Rosé, Jeio	£7.00
Franciacorta 'Alma' Cuvée, Brut Bellavista	£10.50
Champagne Premiere Cuvée Brut, Bruno Paillard	£12.50

WHITE WINE

	175ml
Inzolia, Tasari	£5.00
Peccorino Villa del Fiore	£6.50
Pinot Grigio Riff	£7.25
Falanghina, Terre di Vulcano	£7.50
Verdicchio dei Castelli di Jesi Classico Superiore	£8.00

ROSÉ WINE

	175ml
Sangiovese Rosato, Terre Forti	£5.00
Lacrima, Marotti Campi	£7.00

RED WINE

	175ml
Nero D'Avola, Legata	£5.00
Barbera, Riva Leone	£6.50
Montepulciano d'Abruzzo, Villa Del Fiore	£7.25
Chianti Rufina, Fattoria di Basciano	£8.50

GRAPPA

TOSOLINI ARTIGIANALE CIVIDINA	£7.00
TOSOLINI MERLOT	£8.50
TOSOLINI STAGIONATA ROVERE	£9.50
NARDINI MANDORLA	£10.00
NARDINI BIANCA	£10.00
POLI MERLOT	£10.00
POLI LAMPONI	£14.00
POJER TRAMINER	£14.00
POJER ROSSO	£14.00
NONINO PICOLIT	£19.50
POLI AMOROSA DI SETTEMBRE	£19.50
POLI ARZENTE	£19.50
POLI SASSICAIA	£35.00
EVO FUMO GRAPPA RISERVA	£40.00
EVO GRAPPA RISERVA	£40.00

HOMEMADE LIMONCELLO

Glass 25ml £3.50

AMARO

AVERNA SICILIANO	£8.00
MONTENEGRO	£7.50
NARDINI	£7.50
RAMAZZOTTI	£7.50
FERNET BRANCA	£7.50
FERNET BRANCA MENTA	£7.50

BIRRA

PERONI, NASTRO AZZURO

330ml, 5.1% £4.50

ICHNUSA SARDINIAN BEER

330ml, 4.7% £4.75

PORETTI 5, BOCK CHIARA

330ml, 6.5% £5.75

SOFT DRINKS

CRODINO APERITIF 100ml £2.50

LURISIA CHINOTTO 275ml £2.75

COCA-COLA / DIET COKE £2.75

FEVER-TREE SOFT DRINKS £2.75

STILL / SPARKLING 750ml £4.25

JUICES, COOLERS & NON-ALCOHOLIC COCKTAILS

CHOICE OF FRESH JUICES £3.95

Orange, apple, grapefruit, watermelon

DETOX SMOOTHIE £4.00

Avocado, mint, celery, spinach, apple, parsley

MIXED BERRY SMOOTHIE £4.50

Raspberry, strawberry, blueberry, banana

ROSEMARY LEMONADE £3.50

Rosemary infusion, lemon and lime with sparkling water

PEACH & ELDERFLOWER ICED TEA £4.50

Peach, elderflower and lemon with afternoon tea blends

ITALIAN VIRGIN MARY £5.00

Served long in a pepper rimmed glass and finished with Parmesan, rosemary, cherry tomato and olive

FRAGOLA £4.75

Strawberry based cocktail with strawberry puree, pineapple, cranberry, fresh lemon and Orgeat syrup

SPRITZ VERGINE £4.75

A non-alcoholic version of the classic Aperol Spritz. Crodino aperitivo, Amalfi lemon juice and soda with and orange slice