

EST. 1979

HARRY'S
BAR

COCKTAIL
MENU

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 £9.50

‘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

ITALIAN 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 Jim Beam Rye whiskey, Belsazar red vermouth, Nardini Amaro and a dash of our homemade rhubarb shrub

WHITE NEGRONI £9.50

Crystal clear Negroni which loses none of its depth of flavour. Beefeater Gin, Noilly Prat Vermouth and Luxardo Bitter Bianco make up the recipe

LIGHT NEGRONI £9.75

A fresh, spicy and fruity version using Ondina Gin, Campari, Cocchi Vermouth de Torino, Fever-Tree Ginger Beer, Angostura Bitters

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.



INDIAN SUMMER £9.50

Bombay Sapphire & Fever-Tree Indian Tonic. Bright, clean and vibrant Juniper, lime

HERBAL G&T £9.50

Silent Pool gin & Fever-Tree Naturally Light Tonic. Rich and Clean with delicate hints of lavender, chamomile and fresh citrus notes

PINK RASPBERRY G&T £10.00

Pinkster gin & Fever-Tree Elderflower Tonic. Light, fruity and bursting with fresh raspberry flavour

MEDITERRANEAN G&T £10.50

Gin Mare & Fever-Tree Mediterranean Tonic. Herbal, aromatic, spiced finish Juniper, olive, thyme, rosemary

RIVIERA G&T £10.00

Ondina gin & Fever-Tree Mediterranean Tonic. Light, refreshing and herbaceous

SICILIAN SUNSET £10.50

Panarea Sunset gin & Fever-Tree Aromatic Tonic. Bright, zesty, refreshing

COCKTAILS

CLASSICS

BELLINI £9.50
*The Venetian classic.
Peach juice stirred with Prosecco*

ROSSINI £9.50
Strawberry puree & Prosecco

ESPRESSO MARTINI £9.50
*Wyborowa vodka, Tosolini Coffee liqueur,
fresh espresso and sugar*

SGROPPINO £9.50
*A delicious and refreshing blend of Harry's Limoncello,
sorbet and Prosecco*

FRANGELICO SOUR £9.50
*A hazelnut twist on the Amaretto Sour. Frangelico
hazelnut liqueur shaken with lemon, egg white & bitters*

SPRITZ SERVES

APEROL SPRITZ £9.50
*The classic recipe. Aperol,
Prosecco, soda and orange*

RIALTO SPRITZ £9.50
Rinomato Aperitivo, watermelon juice & Prosecco

CAMPARI SPRITZ £9.50
Campari, Prosecco, soda and orange

SPRITZ VERGINE £5.95
*A non-alcoholic version of the classic Aperol Spritz.
Crodino aperitivo, Amalfi lemon juice and soda
with and orange slice*

FIERO SPRITZ £9.00
*Martini Fiero, Cocchi Vermouth di Torino,
Elderflower Cordial, Kumquat Liqueur,
lime juice & topped with Fever-Tree Lemonade*

VIOLET SPRITZ £10.00
*Violet Liqueur, Lanique Spirit Of Rose Gin Liqueur,
jasmine syrup, mint & topped with Fever-Tree Lemonade*

VENETIAN SPRITZ £8.75
*Select Aperitivo, Inzolia white wine,
topped with soda*

All spirits are served 50ml as standard, 25ml available on request.

TEAS

BREAKFAST BLEND
Intense and rich
£3.50

AFTERNOON TEA BLEND
Mellow, elegant, refreshing
£3.50

CEYLON, EARL GREY, DARJEELING
£3.95

SENCHA, JASMINE PEARLS
£4.50

**FRESH MINT, CAMOMILE,
PEPPERMINT, VERBENA**
£3.50

ROSEBUD, OOLONG
£5.75

COFFEES

**ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA**
£3.50

**DOUBLE ESPRESSO
CAFFÈ CORTADO
CAFFÈ AMERICANO**
£3.75

ORZO
Caffeine-free barley coffee
£3.75

**MAROCCHINO
CAPPUCCINO
CAFFÈ LATTE
FLAT WHITE**
£3.95

THE NEAPOLITAN FLIP

£4.95

*Served in traditional pots from Naples. Boiling water at the
base of the pot is flipped to drip through the coffee grounds in
the centre using gravity rather than pressure extraction as in an
espresso machine. The style is similar to an Americano and can
be drunk black or with the addition of milk at the table.
Can serve two small cups to share or one long cup.*

AUTHENTIC ITALIAN HOT CHOCOLATE

Choose from; dark, gianduia hazelnut or white chocolate
£4.50

A discretionary optional service charge of 12.5% will be added to your bill.

WINES BY THE GLASS

SPARKLING WINE

	125ml
Prosecco, Soranzo	£8.50
Rose Gold, Bottega	£9.50
Ferrari Blanc de Blancs, Maximum Brut	£12.95
Veuve Clicquot, Yellow Label, Champagne	£13.95

WHITE WINE

	175ml
Inzolia, Tremito	£6.50
Vermentino di Sardegna	£7.00
Falanghina, Terre di Vulcano	£7.50
Grillo Parlante, Fondo Antico	£9.00
Pinot Grigio, Alois Lageder	£9.75
Sauvignon Blanc, Bastianich	£10.50
Gavi di Gavi Superiore, Morgassi	£10.75
Verdeca, Li Veli, Asko	£13.00

ROSÉ WINE

	175ml
Sangiovese Rosato, Terre Forti	£6.50
Chiarretto del Garda, Bulgarini,	£9.75

RED WINE

	175ml
Nero d'Avola, Tremito	£6.50
Barbera, Riva Leone	£7.50
Chianti, Fattoria di Basciano	£8.50
Lacrima di Morro d'Alba, Marotti Campi	£10.50
Sughere, Rocca di Frassinello, Maremma	£12.50
Pinot Noir, Alois Lageder	£13.00

125ml available on request

BIRRA

PERONI, NASTRO AZZURO
330ml, 5.1% £5.00

ICHNUSA SARDINIAN BEER
330ml, 4.7% £5.50

MENABREA BIONDA
330ml, 4.8% £5.75

MENABREA AMBRATA
330ml, 5% £6.00

SOFT DRINKS

CRODINO APERITIF *100ml £3.25*

LURISIA CHINOTTO *275ml £3.75*

COCA-COLA / DIET COKE *£3.75*

FEVER-TREE SOFT DRINKS *£3.75*

MINERAL WATER
STILL / SPARKLING *750ml £4.75*

JUICES, COOLERS & NON-ALCOHOLIC COCKTAILS

CHOICE OF FRESH JUICES £4.25

Orange, apple, grapefruit, watermelon

DETOX SMOOTHIE £4.50

Avocado, mint, spinach, apple, parsley

MIXED BERRY SMOOTHIE £4.50

Raspberry, strawberry, blueberry, banana

BAMBINO AMARO £4.50

*Lurisia Chinotto, fresh lime and homemade sage
and rosemary syrup*

ROSEMARY LEMONADE £4.50

Rosemary infusion, lemon and lime with sparkling water

PEACH & ELDERFLOWER ICED TEA £4.50

Peach, elderflower and lemon with afternoon tea blends

NO-GRONI £5.95

*Virgin Negroni using Seedlip Grove 42 & AECorn
sweet and bitter alcohol free Aperitifs*

ITALIAN VIRGIN MARY £5.95

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

FRAGOLA £5.95

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