

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 £9.00

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

### NEGRONI SBAGLIATO £9.75

*‘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 Malfy Arancia using blood oranges from 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*

### ARANCIA G&T £9.75

*Malfy Arancia Blood Orange Gin with Fever Tree Aromatic Tonic and fresh orange slices*

## COCKTAILS

### CLASSICS

**BELLINI** £9.75  
*The Venetian classic.  
Peach juice stirred with Prosecco*

**ROSSINI** £9.75  
*Strawberry puree & Prosecco*

**ESPRESSO MARTINI** £9.75  
*Wyborowa vodka, Tosolini Coffee liqueur,  
fresh espresso and sugar*

**SGROPPINO** £10.25  
*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*

**HOTEL SPRITZ** £10.75  
*Starlino Hotel Rosé Aperitivo, pink grapefruit juice,  
Fever-Tree Soda Water & Prosecco*

**CAMPARI SPRITZ** £9.50  
*Campari, Prosecco, soda and orange*

**SPRITZ VERGINE** £5.95  
*Crodino Aperitivo, Amalfi lemon juices  
and soda with orange slice*

**MYRTLE SPRITZ** £10.25  
*Mirto Liqueur from the Mediterranean Islands  
with Prosecco & Rosemary*

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

**VENETIAN SPRITZ** £9.75  
*Select Aperitivo, Inzolia white wine,  
topped with soda*

**ASCENTI ELDERFLOWER SPRITZ** £10.75  
*Villa Ascenti Gin, St. Germaine Elderflower Liqueur,  
Fever-Tree Soda Water & Prosecco*

**ROSA COOLER** £9.75  
*Villa Ascenti Rosa Gin  
with Fever-Tree White Grape & Apricot Soda*

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

## HARRY'S TWISTS

**LITTLE ITALY** £10.50  
*Bordiga Smoke Gin, Makers Mark Bourbon,  
lemon juice, lime juice, lavender syrup,  
egg white and Cocchi Vermouth di Torino*

**LADY MAYFAIR** £9.75  
*Wyborowa Vodka, lychee juice, Lanique Spirit  
of rose liqueur, lavender syrup, lime juice  
& a Champagne foam*

**ROSE MARTINI** £10.50  
*Kavka Vodka Infuse With orange, lemon & lime,  
stirred with Lanique Spirit of rose liqueur & Noilly Prat*

**AMARO RHUBARB COOLER** £8.75  
*Wyborowa Vodka and Amaro Averna blended  
with rhubarb, lemon juice & Fever-Tree  
Mediterranean Tonic Water*

**JAMES ST. OLD FASHIONED** £14.00  
*Lagavulin 16 Year Old Scotch Whisky,  
Fortunella Orange & Kumquat liqueur,  
Galliano and chocolate bitters*

**ITALIAN PIMM'S** £9.95  
*Pimm's, Briottet Crème De Melon Liqueur  
and lemon juice*

**PASSIONE AMARA** £9.00  
*Martini Rosso, Amaro Montenegro,  
passionfruit, lime juice, Agave Syrup*

**ITALIAN BREEZE** £10.75  
*Bacardi Carta Blanca Rum, Blue Curacao,  
Fortunella Orange & Kumquat Liqueur,  
orange juice and lime juice*

**ROSA GRAPEFRUIT SOUR** £10.25  
*Malfy Rosa Grapefruit Gin, Staibano Limoncello,  
Jasmine Pearl syrup, raspberries, egg white and lime*

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

## WINES BY THE GLASS

### SPARKLING WINE

	125ml
Prosecco, Jeio	£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, Caruso e Minini, Naturalmente Bio	£9.00
Pinot Grigio, Alois Lageder	£9.75
Sauvignon Blanc, Bastianich	£10.50
Gavi di Gavi Superiore, Morgassi	£10.75
Verdeca, Li Veli, Askos	£13.00

### ROSÉ WINE

	175ml
Sangiovese Rosato, Terre Forti	£6.50
Chiaretto 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*

**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*