

EST. 1979

**HARRY'S**  
BAR

COCKTAIL  
MENU

## A CENTURY OF THE NEGRONI

*The humble Negroni has been refreshing drinkers for over 100 years, the recipe remains the same – one part gin, one part sweet Vermouth and one part bitter Aperitivo.*

*While this recipe remains one of the worlds best we've created four variations of this Italian classic.*



### CLASSIC NEGRONI £9.00

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

### 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*

### 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 BOULVARDIER £13.75

*Jim Beam Rye, Visciolata del Cardinale Cherry Vermouth & Cocchi di Torino, Nardini Amaro*

### COFFEE NEGRONI £9.75

*The perfect wake-up call with Beefeater Gin, Sweet Vermouth, Campari and Bepe Tosolini Expre Italian Coffee Liqueur*

## 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 £10.25

*Bombay Sapphire & Fever-Tree Indian Tonic.  
Classic G&T with bright, clean and vibrant Juniper*

### HERBAL G&T £10.25

*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 £10.75

*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*

### ARANCIA G&T £10.50

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

## COCKTAILS

### CLASSICS

**APEROL SPRITZ** £9.50

*The classic recipe. Aperol,  
Prosecco, soda and orange*

**BELLINI** £9.95

*The Venetian classic.  
Peach juice stirred with Prosecco*

**ROSSINI** £9.95

*Strawberry puree & Prosecco*

**ESPRESSO MARTINI** £10.25

*Wyborowa vodka, Tosolini Coffee liqueur,  
fresh espresso and sugar*

**SGROPPINO** £10.25

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

## SPRITZ SERVES

**HOTEL SPRITZ** £10.75

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

**CHINOTTO SPRITZ** £10.75

*Martini Rubino, Campari, Chinotto Soda, Grapefruit oil*

**VIOLET SPRITZ** £10.00

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

**ASCENTI ELDERFLOWER SPRITZ** £10.75

*Villa Ascenti Gin, St. Germaine Elderflower Liqueur,  
Fever-Tree Soda Water & Prosecco*

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

## HARRY'S TWISTS

**AMARETTO DI LUSSO** £10.75

*Amaretto, Apricot, Cynar, Vanilla,  
Lemon, Prosecco, egg white*

**LADY MAYFAIR** £9.75

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

**HARRY'S GARIBALDI** £9.75

*Italian Bittersweet Liqueurs,  
Mango & Orange juice*

**AMARO RHUBARB COOLER** £8.75

*Wyborowa Vodka and Amaro Averna blended  
with rhubarb, lemon juice & Fever-Tree  
Mediterranean Tonic Water*

**JAMES ST OLD FASHIONED** £13.75

*Woodford Reserve Bourbon, Sweet Vermouth,  
Dom Benedictine, Chocolate*

**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*

**SICILIAN MARGARITA** £10.75

*Tequila Blanco, Cointreau, Blood Orange, Lime*

## 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	£14.50

### WHITE WINE

	175ml
Inzolia, Tremito	£6.75
Vermentino di Sardegna	£7.50
Falanghina, Terre di Vulcano	£8.00
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
Chiaro del Garda, Bulgarini	£9.75
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	£12.75

### RED WINE

	175ml
Nero d'Avola, Tremito	£6.75
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% £5.75*

MENABREA BIONDA  
*330ml, 4.8% £6.25*

MENABREA AMBRATA  
*330ml, 5% £6.50*

## SOFT DRINKS

CRODINO APERITIF *100ml £3.25*

LURISIA CHINOTTO *275ml £4.25*

COCA-COLA / DIET COKE £3.95

FEVER-TREE SOFT DRINKS £3.75

MINERAL WATER  
STILL / SPARKLING *750ml £4.95*

## 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** £5.25

*Raspberry, strawberry, blueberry, banana*

**ROSEMARY LEMONADE** £4.95

*Rosemary infusion, lemon and lime with sparkling water*

**PEACH & ELDERFLOWER ICED TEA** £5.25

*Peach, elderflower and lemon with afternoon tea blends*

**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*

**SPRITZ VERGINE** £5.95

*Crodino Aperitivo, Amalfi lemon juices and soda with orange slice*