

HARVEY NICHOLS

Est.1831

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SPARKLING COCKTAILS

PORN STAR MARTINI 12.5
Crystal Head vodka, passion fruit, lemon, vanilla,
Harvey Nichols prosecco

CLASSIC CHAMPAGNE COCKTAIL 16.5
Courvoisier VSOP Cognac, brown sugar,
angostura bitters, Harvey Nichols Champagne

ECLIPSE 16.5
Villa Ascenti gin, St. Germain elderflower liqueur,
crème de mure, star of anise orgeat syrup,
lemon juice, Harvey Nichols Champagne

SUPER GLOW MENU

Discover Harvey Nichols juices and smoothies made with superfood ingredients that promote wellness from within, created in collaboration with Nutritionist, Emily English.

JUICES

THE RESET GREEN 6
Kale, cucumber, lemon juice, ginger root, pear,
celery. 87 Kcal
[contains celery]

THE GLOW TONIC 6
Carrots, orange, pineapple, turmeric root,
black pepper. 113 Kcal

SMOOTHIES

SPICED VANILLA MATCHA 7
Matcha powder, coconut milk, Mejdool dates, banana,
vanilla extract, avocado, cinnamon. 262 Kcal

THE THRIVER 7
Blueberries, acai puree, beetroot, spinach,
coconut milk, honey. 147Kcal

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MINERALS

Coca-Cola (330ml) 3.5
Diet Coke (330ml) 3.5
Hildon Sparkling/Still Water (330ml) 3
Hildon Sparkling/Still Water (750ml) 4

FEVERTREE

200ml
Premium Indian Tonic 3.25
Refreshingly Light Indian Tonic 3.25
Mediterranean Tonic 3.25
Elderflower Tonic 3.25
Ginger Ale 3.25
Ginger Beer 3.25
Lemonade 3.25
Soda 3.25
Mexican Lime Soda 3.25
Blood Orange Soda 3.25
Grape And Apricot Soda 3.25
Mixers 2.25

JUICES

Pineapple 3.25
Cranberry 3.25
Tomato 3.25
Orange 4
Apple 4

COFFEE

Cappuccino 4
Latte 4
Flat White 4
Americano 4
Espresso, Macchiato 3.50

LOOSE LEAF TEA

English Breakfast, Earl Grey, Afternoon, 4
lapsang Souchong, Darjeeling, Assam,
Rose Pouchong, Hongquin, Asagiri,
Jasmine
Fresh Mint, Fresh Ginger 4
Hot Chocolate/Mocha 4
Whipped Cream 0.5
Marshmallows 0.5
Flavoured Syrups 0.5

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LIQUEURS

	35 ml
Taylor's Velvet Falernum	4
Italicus	4.5
Edinburgh Gin Liqueurs	4.5
St. Germain	5
Kahlua	5
Chambord	5
Benedictine	5
Solerno	5
Maraska Maraschino	5
Sambuca Molinari	5
Prucia Plum Liqueur	5
Bailey's	5.25
Amaretto Saliza	5.25
Cointreau	5.25
Frangelico	5.25

APERITIFS

Cocchi Rosa	3
Cocchi Americano	3
Martini Rubino	3
Martini Ambrato	3
Martini Bianco	3
Belsazar Rose	4
Lillet Blanc (50ML)	4
Lillet Rouge (50ML)	4
Campari	4
Aperol	4
Noilly Prat (50ML)	4
Valentian	5
Carpano Antica Formula	5.25
Mancino Secco (50ML)	8.25

HN ORIGINAL COCKTAILS

ALONE IN THE DARK	10
Plantation Original Dark rum, yellow Chartreuse, lime juice, sugar syrup, Angostura bitters	
BACON AND MAPLE OLD FASHIONED	10
Bacon fat washed Toki Japanese blended whisky, maple syrup, Bitter Truth wood bitters, nut brittle [contains nuts]	
CRAFTY PUNCH	10
Hills and Harbour Burnt orange and pineapple, Cointreau, pineapple juice, vanilla syrup, lemon juice, orange bitters	
GREAT FIGURE	10
Johnnie Walker Black Label whisky, vanilla liqueur, lemon juice, honey syrup, fig jam	
SNOWBUSINESS	10
Plantation 3 stars rum, Velvet Falernum liqueur, Saliza amaretto, coconut milk, sugar, aquafaba	
TWIST AND SPICE	11
Cinnamon and ginger Malfy gin, pomme verte liqueur, apple juice, lemon juice, sugar syrup	
THE QUARTET	11.5
Rosemary Grey Goose vodka, HN limoncello, cranberry juice, sugar syrup, aquafaba, Peychaud's bitters	
RIDDLER	13
Mijenta reposado tequila, Chambord, lemon juice, vanilla syrup, Fever-Tree soda, black pepper	
SPEYSIDE SPRITZ	13.25
Singleton 12 year old single malt whisky, Belsazar rose vermouth, Fever-Tree grape and apricot soda	
SMASHING PUMPKIN	14
Dos Hombres mezcal, Amaro Montenegro, pumpkin puree, lime juice, ginger syrup, aromatic bitters, paprika	
THE SMOLDERING NEGRONI	15
Patron Anejo tequila, Valentian vermouth, Campari, smoke	

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CLASSIC COCKTAILS

AVIATION	10
Citadel Original gin, crème de violette, lemon, maraschino, orgeat	
CLOVER CLUB	10
Tanqueray gin, lemon, grenadine, egg white	
COSMOPOLITAN	10
Ketel One Citroen vodka, Cointreau, cranberry, lime, orange bitters	
DAIQUIRI	10
Plantation 3 Stars rum, lime, sugar [Flavoured add 0.50]	
ESPRESSO MARTINI	10
Absolut Elyx, Kahlua, vanilla, espresso	
FRENCH MARTINI	10
Ketel One vodka, Chambord, pineapple	
GIMLET	10
Absolut Elyxx vodka, lime cordial, lime, lemon, sugar	
HOUSE MAI TAI	10
Plantation Dark rum, Cointreau, pineapple, lime, orgeat, grenadine	
HOUSE MOJITO	10
Plantation 3 Star rum, lime, sugar, mint, Fever-Tree soda	
NEGRONI	10
Tanqueray No. Ten gin, Campari, Martini Rubino	
ROB ROY	10
Johnnie Walker Black Label whisky, Martini Rubino, angostura bitters, cherry bitters	
SIDECAR	10
Courvoisier VSOP Cognac, Cointreau, lemon	
TOM COLLINS	10
Tanqueray gin, lemon, sugar, Fever-Tree soda	
BLOOD AND SAND	11
Glengoyne 10 year old single malt whisky, Talisker 10 year old single malt whisky, Cherry Heering, Martini Rubino, orange	
BLOODY MARY	11
Ketel One vodka, HN LBV Port, tomato juice, lemon, spices [contains celery]	
EL DIABLO	11
Don Julio Blanco Tequila, crème de cassis, lime, Fever-Tree ginger beer	
MARGARITA	11
Mijenta Blanco Tequila, Cointreau, lime	

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SPIRITS

RUM

	35 ml
Plantation Original Dark	4
Plantation Pineapple	5
Bacardi Ocho	5.5
Plantation Barbados 5 Year Old	5.5
Aluna Coconut Rum	5.75
Plantation 3 stars	5.75
Matusalem 15 Year Old	6
Santa Teresa 1796	6.5
Diplomatico Reserva Exclusiva	6.75
Plantation XO	8
Ron Zacapa XO	11.5

VODKA

	35 ml
Ketel One Cucumber and Mint	4
Ketel One	5.25
Ketel One Citron	5.25
Eight Lands Organic	5.5
Haku	5.5
Ciroc	5.75
Absolut Elyx	6.5
Belvedere	6.5
Belvedere Smogory	7
Belvedere BartezeK	7
Grey Goose	7.25
Crystal Head	7.5

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SPIRITS

AMERICAN WHISKEY

	35 ml
Bulleit Bourbon	4.5
Basil Hayden	5
Bulleit 10 Year Old	5
Maker's Mark	5
Bulleit Rye	5.5
Maker's Mark 46	6.25
Booker's	8
Angel's Envy	9

IRISH WHISKEY

	35 ml
Jameson Black barrel	6.5
Jameson Redbreast 15 Year Old	14
Jameson Redbreast 21 Year Old	26
Redbreast 18 Year Old HN Cask#30837	42.5

JAPANESE WHISKY

	35 ml
Toki	5.5
Hakushu	6.5
Chita	7
Hibiki	8.5
Miyagikio	10
Yoichi 10 Year Old	11
Chichibu HN Edit	40
Hibiki 21 Year Old	50

TEQUILA AND MEZCAL

	35 ml
Don Julio Blanco	6.25
Mijenta Blanco	7.5
Casamigos Blanco	8
Casamigos Reposado	9
Mijenta Reposado	9
Patron Anejo	10
Don Julio Anejo	10
Dos Hombres Mezcal	10.5
Don Julio 1942	15
Gran Patron Platinum	30

BRANDY

	35 ml
Ferrand 10 Generations	9
Courvoisier XO	13.5
Martel Cordon Bleu	14
Hennessy XO	15.5
Ferrand Selection Des Anges	25
Ferrand Legendaire	250

CLASSIC COCKTAILS

OLD FASHIONED	11
<i>Makers Mark 46 Bourbon, brown sugar, orange bitters</i>	
SWEET MANHATTAN	11.5
<i>Makers Mark 46 bourbon, Martini Rubino, orange bitters</i>	
PALOMA	12
<i>Patron Silver Tequila, pink grapefruit, lime, sugar, Fever-Tree soda</i>	
PENICILLIN	12
<i>Johnnie Walker Gold Reserve whisky, Laphroaig 10 year old single malt whisky, honey, ginger, lemon</i>	
VESPER MARTINI	12
<i>Tanqueray No.Ten Gin, Belvedere Vodka, Lillet Blanc</i>	
IRISH GOLD	12.5
<i>Greenspot Irish whiskey, crème de peche, orange, Fever-Tree ginger ale</i>	
SAZERAC	12.5
<i>Bulleit Rye whiskey, Ferrand 10 Generations Cognac, Absinthe, sugar, Peychaud's bitters</i>	

TREACLE	15
<i>Zacapa 23 rum, brown sugar, apple, orange bitters, angostura bitters</i>	

PERFECT GIN SERVES

HILLS AND HARBOUR GIN	10
<i>Fever-Tree Elderflower tonic, Mango</i>	
TANQUERAY SEVILLE GIN	10
<i>Fever-Tree Blood Orange soda, orange</i>	
HILLS AND HARBOUR 24 VODKA	10.5
<i>Fever-tree Ginger Ale, lime</i>	
KI NO BI DRY GIN	11.5
<i>Fever-Tree Indian Tonic, ginger, lime</i>	
MONKEY 47 GIN	12.5
<i>Fever-Tree Mediterranean Tonic, lemon, raspberry</i>	

NON-ALCOHOLIC COCKTAILS

PRET-A-PORTER	6
<i>Apple, cranberry, passion fruit, raspberry</i>	
NOJITO	6
<i>Apple, mint, brown sugar, lime</i>	
NAKED BELLINI	7.5
<i>Peach, HN non-alcoholic sparkling chardonnay</i>	

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DRAUGHT BEER AND CIDER

Edinburgh Pale, Scotland, 4.2% ABV

Pint 6.5 2/3 Pint 4.5

Paolozzi, Helles Lager, Scotland, 5.2% ABV

Pint 7 2/3 Pint 5

Thistly Cross Cider, Scotland, 4.4% ABV

Pint 6.5 2/3 Pint 4.5

Thistly Cross Whisky Cask Cider,
Scotland, 6.7% ABV

Pint 7.5 2/3 Pint 5.5

BOTTLED BEER

Peroni, Nastro Azzuro, Italy

330ml 5.25 5.1% ABV

Peroni, Gluten Free, Italy

330ml 4.75 5.1% ABV

Estrella Damm, Inedit, Spain

330ml 5.5 4.8% ABV

Paolozzi Lager, Scotland

330ml 5.75 5.2% ABV

Beavertown, Gamma Ray, England

330ml 6.5 5.4% ABV

BOTTLED CIDER

No Brainer, England

330ml 6.75 4.8% ABV

Sweet Cheeks, Blush Cider, England

330ml 7 4.0% ABV

LOW AND NO BOTTLED BEER

Peroni, 0.0, Italy

330ml 4.5 0.0% ABV

Beavertown, Lazer Crush, England

330ml 5.5 0.3% ABV

LOW AND NO SPARKLING WINE

HN, Alcohol Free Sparkling Chardonnay

175ml 5.5 750ml 22 0% ABV

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SPIRITS

BLENDED WHISKY

	35ml
Johnnie Walker Black Label	5
Chivas Regal Mizunara	8
Chivas Regal 18 Year Old	8
Johnnie Walker Gold Label	10
Johnnie Walker Blue Label	20
Chivas Regal 'Royal Salute' 21 Year Old	25

MALT WHISKY

	35ml
Bowmore 12 Year Old	5
Aberfeldy 12 Year Old	5.25
Kingsbarns Doocot	6
Glengoyne 10 Year Old	6
Oban 14 Year Old	6.25
Talisker 10 Year Old	6.25
Glenmorangie Original	6.5
Laphroaig 10 Year Old	6.5
Ardbeg 10 Year Old	6.75
Singleton 12 Year Old	7
Glenkinchie 12 Year Old	7
Glenmorangie Quinta Ruban	7.5
The Macallan 12 Double Cask	7.5
Cragganmore 12 Year Old	7.75
The Macallan 12 Sherry Cask	8
Inchgower 14 Year Old	8
Auchentoshan 3 Wood	8
Glenkinchie Distiller's Edition	8.25
Singleton 15 Year Old	8.5
Arbeg Uigeadail	9
Laphroaig Cask Strength	11.5
Talisker 18 Year Old	12
Bowmore 18 Year Old	12.5
Glengoyne 21 Year Old	22
The Macallan 18 Double Cask	35

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HOUSE SPIRITS

	35ml
Johnnie Walker Black Label	5
Ketel One Vodka	5.25
Tanqueray Gin	5.75
Plantation 3 Stars Rum	5.75
Courvoisier VSOP	8
Mixer	2.25

SCOTTISH GIN

	35ml
Achroous	5.5
Eight Lands Organic	5.5
Hills and Harbour	5.5
Hendricks	5.75
Hills and Harbour	
Burnt Orange and Smoked Pineapple	6
Eden Mill Original	6
Hendricks Orbium	6
Lind and lime	6.5
The Botanist	6.75

GIN

	35ml
Bombay Sapphire	5
Malfy Con Limone	5
Malfy Con Arancia	5
Malfy Rosa rosa	5
Citadel Original	5.5
Tanqueray	5.75
Tanqueray Flor De Sevilla	5.75
Roku	5.75
Citadel Jardin D'Ete	6
West Winds Cutlass	6
Mermaid Pink Gin	6.5
Villa Ascenti	6.5
Tanqueray No. Ten	7
Ki No Bi Dry	8
Monkey 47	8.25
Ki No Tea	9
Ki No Bi Navy	9.5
Monkey 47 Barrel Cut	13

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HARVEY NICHOLS CHAMPAGNE & SPARKLING

Prosecco NV, Veneto, Italy	
175ml	10.5
750ml	39
	11% ABV
Prosecco Rosé NV, Veneto, Italy	
175ml	11
750ml	40
	11% ABV
English Sparkling Rosé Brut NV, England	
750ml	63.5
	12% ABV
Champagne Brut Premier Cru NV, France	
175ml	18
750ml	70
	12% ABV
Champagne Rosé Brut Premier Cru NV, France	
175ml	20
750ml	75
	12% ABV

CHAMPAGNE BRUT

Moët & Chandon, Brut, NV	
750ml	76
	12.5% ABV
Pol Roger, Brut, NV	
750ml	80
	12.5% ABV
Laurent Perrier, 'La Cuvée', NV	
750ml	90
	12% ABV
Veuve Cliquot, NV	
750ml	90
	12% ABV
Moët & Chandon, Ice Imperial, NV	
750ml	95
	12% ABV
Louis Roederer, Collection 242, NV	
750ml	95
	12% ABV
Bollinger, Special Cuvée, NV	
750ml	100
	12% ABV
Perrier Jouet, Brut, NV	
750ml	100
	12% ABV

CHAMPAGNE BRUT ROSÉ

Moët & Chandon, Rosé NV	
750ml	95
	12% ABV
Veuve Cliquot, Rosé NV	
750ml	100
	12.5% ABV
Perrier Jouet, Blason Rosé NV	
750ml	105
	12% ABV
Laurent Perrier Rosé NV	
750ml	110
	12% ABV
Billecart-Salmon, Brut Rosé NV	
750ml	110
	12% ABV
Moët & Chandon, Ice Imperial Rosé NV	
750ml	110
	12% ABV

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WHITE WINE BY THE GLASS

- HN Sauvignon Blanc, Bordeaux, France
175ml **7** 750ml **28** 12.5% ABV
- HN Chenin Blanc, Stellenbosch, South Africa
175ml **7.5** 750ml **30** 14% ABV
- HN Pecorino, Marche, Italy
175ml **8** 750ml **34** 14% ABV
- HN Sauvignon Blanc, Marlborough, New Zealand
175ml **9.5** 750ml **38** 12.5% ABV
- HN Chardonnay, Aconcagua, Chile
175ml **10.5** 750ml **36** 13.5% ABV
- Chablis Premier Cru, Burgundy, France
175ml **12.5** 750ml **52** 13% ABV

WHITE WINE

- HN Torrontes, Mendoza, South America
750ml **28** 12.5% ABV
- Picpoul de Pinet, Chateau de la Mirande,
France
750ml **31** 13% ABV
- HN Bacchus, Cotswolds, England
750ml **35** 12% ABV
- HN Chablis, Burgundy, France
750ml **40** 13% ABV
- Greco di Tufo, Feudi di San Gregorio, Italy
750ml **42** 13% ABV
- HN Sancerre, Loire, France
750ml **46** 13.5% ABV
- Maximin Riesling, Maximin Grünhaus,
Germany
750ml **50** 11.5% ABV

ROSÉ WINE

- HN Corbières Rosé, Languedoc, France
175ml **7.5** 750ml **31** 12.5% ABV
- Whispering Angel, Cotes de Provence, France
175ml **14.5** 750ml **62** 13% ABV

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RED WINE BY THE GLASS

- Rouge, Languedoc, France
175ml **7** 750ml **28** 13% ABV
- Ensemble, Stellenbosch, South Africa
175ml **7.5** 750ml **30** 14.5% ABV
- Cabernet Sauvignon, Argentina
175ml **8** 750ml **32** 14% ABV
- Beaujolais Villages, Beaujolais, France
175ml **8.25** 750ml **33** 13.5% ABV
- Shiraz, Clare Valley, Australia
175ml **9.75** 750ml **39** 14.5% ABV
- Pinot Noir, Marlborough, New Zealand
175ml **11.5** 750ml **48** 13% ABV

RED WINE

- HN Bordeaux Supérieur, Bordeaux, France
750ml **28** 14.5% ABV
- HN Rioja, Rioja, Spain
750ml **34** 14% ABV
- HN Chianti, Tuscany, Italy
750ml **36** 13% ABV
- Aconcagua Alto Carmenère, Errázuriz, Argentina
750ml **50** 13.5% ABV
- HN Rosso Di Montalcino, Tuscany, Italy
750ml **56** 14% ABV
- HN Montagne Saint-Émilion, Bordeaux,
France
750ml **65** 14.5% ABV
- Connétable Talbot Saint-Julien, France
750ml **92** 13.5% ABV

SWEET AND FORTIFIED WINE

- Sauternes, Sauternes, France
75ml **6.75** 375ml **35** 13.5% ABV
- Late Bottled Vintage Port, Douro, Portugal
50ml **5.25** 500ml **41** 19.5% ABV
- 10 Year Old Tawny Port, Douro, Portugal
50ml **6.25** 500ml **51** 19.5% ABV

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