

#### SNACKS 8.50 each

#### Hellfire Chicken Wings

Tangy Hellfire sauce, Stilton crumble, blue-cheese sauce

#### Street Corn Dip

Elote-style corn, jalapeño salsa, charred corn, feta, coriander, lavash

#### Hummus (V)

Chipotle & cold-pressed olive oil dressing, grilled pitta bread

#### Truffle 'Mac & Cheese' Croquettes

Pickled shallots, mustard cress

### **BURGERS**

### Lobster & Shrimp Burger 45

Pan-seared lobster and king shrimp patty, vegetable escabeche, herb aïoli, frisée

#### Hell's Kitchen Burger 25

Mozzarella cheese, roasted jalapeños, avocado, roasted tomatoes, jalapeño aïoli

#### Portobello Burger (V) 21

Roasted Portobello mushroom, Gouda cheese, Boursin cheese, shaved vegetables, fine herb aïoli

### American Burger 21

American cheese, tomato, pickles, red onion, burger relish, butter lettuce

#### Yardbird Burger 24

Packington Farm free-range chicken patty, smoked-paprika dressing, dill pickles, sliced tomatoes, white-cabbage slaw

#### Forest Burger 25

Gruyère cheese, sauté mushrooms, fried Arlington White egg, cep mayonnaise, rocket

#### Farm Burger 24

Barber's Vintage Cheddar, smoked Yorkshire pancetta, fried Arlington White egg

#### Blue Cheese Burger 24

Cashel Blue cheese, balsamic glazed onions, crispy onion ring, blue-cheese dressing, frisée, butter lettuce

#### 1849 Burger 80

Served with Truffle Parmesan Fries Chilean Wagyu beef patty – Japanese Kobe A5, truffle Pecorino cheese, mushroom ragu, freshly shaved black truffle, porcini aïoli, 12-year balsamic vinegar, watercress

# **HOT DAWGS**

### Cheeky Dawg 21

Heritage beef hot dog, braised ox cheek, horseradish, house pickles, mustard cress

### Chipotle Dawg 21

Heritage beef hot dog, Cheddar cheese, pepper relish, chipotle ketchup, avocado mousse, jalapeños

All our beef burgers and hot dawgs are made using UK heritage beef, and served on a sesame seeded bun made in house daily

## **SALADS**

### Caesar Salad 15

Creamy garlic dressing, kale, frisée, romaine lettuce, green apple, garlic croutons, Parmesan, lemon zest

w/ chicken 17 w/ avocado 15 w/ prawns 19

# Roasted Beetroot Salad (V) 17

Baby red and golden beets, warm chèvre, avocado, butterroasted croutons, pickled shallots, watercress, orange and sherry vinegar dressing

### Hellfire Chicken Salad 18

Grilled chicken breast, baby gem lettuce, marinated tomatoes, avocado, cucumber, crispy onions, Stilton cheese, ranch dressing, Hellfire sauce

### **FRIES & ONION RINGS**

Truffle Parmesan Fries 9.50

Truffle aïoli

Just Fries (V) 6.50

House ketchup

#### Sweet Potato Fries (V) 6

Vanilla-powdered sugar, honey jalapeño mayo

### Beer-battered Onion Rings 8

Parmesan, chipotle ketchup, ranch dip

### **DESSERT SHAKES**

Crème Brûlée Pudding & Oreo Shake 12

Strawberry Pudding & Biscoff Shake 12

Sticky Toffee Pudding & Brown Butter Shake 12

#### (V) VEGETARIAN (DF) DAIRY-FREE

These products may contain nuts - please inform your waiter if you have a food allergy. A discretionary service charge of 10% will be added to your bill. Of this, 97% is paid to our restaurant and kitchen staff with the remainder used to cover card fees, bank charges and other direct costs; Harrods will make no profit from this charge. VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.

# **CLASSIC SHAKES** 8.50 each

Strawberry Vanilla Banana Chocolate Mango & Coconut with chia seeds (DF)

## **COCKTAILS** 12 each

### Wild Way

Johnnie Walker whisky, lacto-fermented tomato, mushroom whey cordial

#### Golden Thread Tonic

Tanqueray No. Ten gin, saffron-infused-honey and salt cordial, pink grapefruit, fresh citrus

#### Lime Rickey

Tequila, lime peel, coriander cordial

#### Dark Side of the Moon

Fairtrade coffee liqueur, Ketel One vodka, coffee, sugar syrup

All of the above are available alcohol-free 9 each To order, please speak to your waiter

### WINE (glass / bottle)

#### WHITE

Harrods, Pinot Grigio, Italy 12 / 46 Harrods, Chablis, France 15 / 56

#### ROSÉ

Harrods, Provence Rosé, France 13 / 47

#### RED

Harrods, Rioja Crianza, Spain 10 / 38 Harrods, Pinot Noir, France 15 / 56 Château Citran, Bordeaux, France 21 / 80 Ornellaia Le Serre Nuove, Bolgheri, Italy 26 / 98

### **SPARKLING WINE & CHAMPAGNE** (glass / bottle)

Villa Marcello, Prosecco Millesimato Brut NV 11 / 55 Harrods, 1er Cru Champagne Brut NV 19 / 98 Harrods, Rosé Champagne Brut NV 21 / 98 Harrods, Grand Cru, Blanc de Blancs Champagne Brut NV 125 (bottle)

## BEER

Harrods Lager 500ml 9.50 Curious Brew 330ml 7.50

### **COFFEE**

The Ramsay Roast is a bespoke blend of Las Lajas' Perla Negra from Costa Rica and Daterra from Brazil

Espresso single 5 double 5.25 Macchiato single 5 double 5.25

Latte 6

Cappuccino 6 Americano 6 Flat white 6

Mocha 6

Hot chocolate 6

Decaf and dairy-free options are available; please speak to your waiter

### **HARRODS TEAS & INFUSIONS** 5.75

English Breakfast No.14
Earl Grey No.42
Green No.07
Rose No.55
Peppermint No.123

16 84 16

Lemongrass & Ginger No.115

### **SOFT DRINKS**

Harrods still / sparkling water small 4.75 large 6.50 Coke / Diet Coke / Coke Zero / 7UP 4.75

Orange juice / apple juice 5.75