

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 42

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, Boursin cheese, shaved vegetables, fine herb aïoli

Falafel Burger (V) 21

Falafel patty, hummus, fattoush salad, cucumber yogurt, butter lettuce

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, frisee, butter lettuce

1849 Burger 80

Served with Truffle Parmesan Fries Australian 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, served on a sesame seeded bun made in house daily

SALADS

Roasted Beetroot Salad (V) 17

roasted croutons, pickled shallots,

Baby red and golden beets,

warm chèvre, avocado, butter-

watercress, orange and sherry

vinegar dressing

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

FRIES & ONION RINGS

Truffle Parmesan Fries 9 *Truffle aïoli, house ketchup*

Just Fries (V) 6 House ketchup

Sweet Potato Fries (V) 6 Vanilla-powdered sugar, honey jalapeño mayo

Beer-battered Onion Rings 8 Parmesan, chipotle ketchup, ranch dip

Stilton cheese, ranch dressing, Hellfire sauce

Hellfire Chicken Salad 18

lettuce, marinated tomatoes,

Grilled chicken breast, baby gem

avocado, cucumber, crispy onions,

SHAKES & DESSERTS

Crème Brûlée Pudding & Oreo Shake 12

Strawberry Pudding & Biscoff Shake 12

Sticky Toffee Pudding & Brown Butter Shake 12

Triple-chocolate Fudge Cake 9 Home-made with grand-cru chocolate

English Trifle 9 Vanilla sponge with raspberry jam, vanilla custard, fresh strawberry compote, crème Chantilly

(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 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 Sweet Smoke Johnnie Walker Black whisky, cream soda, Madagascan vanilla

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

ROSE Harrods, Provence Rosé, France 12 / 46

RED

Harrods, Rioja Crianza, Spain 10 / 38 Harrods, Pinot Noir, France 15 / 56 Château Citran, Bordeaux, France 21 / 80

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 19 / 98 Harrods, Grand Cru, Blanc de Blancs Champagne Brut NV 125 (bottle)

BEER

Harrods Lager 500ml 9.50 Curious Brew IPA 330ml 7.50

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HARRODS TEAS & INFUSIONS 5.75

English Breakfast No.14 Earl Grey No.42 Green No.07 Rose No.55 Peppermint No.123 Lemongrass & Ginger No.115

SOFT DRINKS

Harrods still / sparkling water small 4.75 large 6.50 Coke / Diet / Coke Zero / 7UP 4.75 Orange juice / apple juice 5.75

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