

# Food Menu

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## FRIED

French fries	7.00
French fries with parmesan & truffle oil	10.00
Halloumi sticks <i>Served with sweet chilli sauce</i>	15.00
Chicken bites <i>Plain or spicy chicken bites, served with Hari sauce</i>	18.00
Calamari <i>Served with tartar sauce on the side</i>	18.00
Deep fried tiger prawns <i>Served with tartar sauce on the side</i>	22.00

## SANDWICHES & MAINS

Tomato and mozzarella sandwich <i>Focaccia with caprese and basil pesto</i>	16.00
Smoked salmon sandwich <i>Focaccia with smoked salmon and cream cheese</i>	16.00
Bresaola sandwich <i>Focaccia with cured beef, rocket and parmesan shavings</i>	16.00
Beef sliders <i>Mini beef patties, cheddar cheese and Hari sauce</i>	18.00
Chicken sliders <i>Breaded fried chicken breast, cheddar cheese and Hari sauce</i>	18.00
Pulled ox sliders <i>Stewed ox cheek, horseradish dressing, gherkins</i>	20.00
The Hari Club <i>Club sandwich with pulled chicken salad, bacon, avocado, lettuce and egg, served with fries</i>	20.00
Beef burger <i>Beef patty, cheddar cheese, lettuce, tomato, onion, gherkins, Hari sauce, served with fries</i>	20.00
Chicken burger <i>Breaded fried chicken, cheddar cheese, lettuce, tomato, onion, gherkins, Hari sauce, served with fries</i>	20.00
Penne arrabbiata <i>Penne pasta with spicy tomato sauce</i>	20.00
Gnocchi tomato <i>Potato gnocchi with fresh tomato sauce and basil</i>	20.00
Lasagna <i>With bolognese sauce</i>	25.00

## SALAD

Tomato and onion salad <i>Fricassé of tomatoes with red onion from Tropea and basil</i>	10.00
Seasonal salad	12.00
Caprese salad <i>Buffalo mozzarella with datterino tomatoes and basil</i>	15.50
Burrata with datterino tomatoes and basil salad	16.00
Prawns and avocado salad <i>Steamed tiger prawns with avocado, celery, datterino tomatoes and basil</i>	18.00

## DESSERTS

Affogato <i>Vanilla ice cream served with coffee</i>	7.50
Oreo cheesecake	10.00
Doughnut balls <i>Filled with Nutella or caramel, served with a vanilla milkshake</i>	12.00
Special edition doughnut balls - until end of June 2019 <i>Orange blossom doughnut balls served with elderflower milkshake</i>	15.00

*For allergen information, please speak to a member of our team. Our full food menu is available between 11.00am until 12.30am every day.*

# Cocktails

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## THE HARITINIS

The Hari	18.00
<i>Jensen Gin, Masala Chai, Honey &amp; Gold</i>	
The Hari 2.0	18.00
<i>Star of Bombay Gin, The Hari Vermouth Blend &amp; Electric Bitters</i>	
The Kangaroo	16.00
<i>Grey Goose Vodka, The Hari Vermouth Blend &amp; Orange Bitters</i>	
Tamaya No. 2	16.00
<i>Pisco El Gobernador, Italicus Bergamot, Lillet Blanc &amp; Orange Bitters</i>	
El Presidente	16.00
<i>Banks 5 Rum, Martini Bianco, Orange Liqueur Blend, Grenadine &amp; Angostura Bitters</i>	
Spicy Martinez	16.00
<i>Martini Rosso, Bols Genever, Maraschino, Tabasco &amp; Angostura Bitters</i>	
Belgravia Secret Garden	17.00
<i>Tanqueray 10, Cucumber, Mint, Aloe Vera &amp; Agave Syrup</i>	

## HOUSE COCKTAILS

- Worldwide Cuba 16.00  
*Bombay Sapphire Gin, Lime Juice, Honey Syrup, Mint Leaves & Prosecco*
- Seventh Heaven 16.00  
*Patron Silver, Mezcal, Lime Juice, Sugar Syrup, Raspberries & Egg White*
- Negroni Sour 16.00  
*Star of Bombay Gin, Campari, Martini Rosso, Orange Liqueur Blend, Lime Juice, Orange Juice, Sugar Syrup & Egg White*
- Guyanese Jazz 16.00  
*El Dorado 12 Year Old Rum, Martini Rosso, Bénédictine D.O.M Liqueur, Absinthe & Peychaud's Bitters*
- Sweet Tree 16.00  
*Bacardi Ocho, Chestnut Liqueur, Lime Juice & Chestnut Honey, topped with Champagne*
- Pacific Partners 18.00  
*Woodford Reserve, Koko Kanu Coconut Rum, Mango Purée, Sugar Syrup, Mint Leaves, Tabasco & Ginger Beer*
- Matcha from the Barrel 18.00  
*Nikka from the Barrel Whisky, Lemon Juice, Rice Syrup, Matcha Powder & Egg White*
- #drinkfrenchfluently 18.00  
*Grey Goose Vodka, St. Germain Elderflower Liqueur, Chambord & Raspberries, topped with Champagne*
- Almond & Cherry Caipiroska 16.00  
*Grey Goose Vodka, Lime Juice, Cherry Heering, Orgeat Syrup & Cherries*
- Les Pommes de Belgravia 18.00  
*Hennessy Fine, Calvados, Apple Shrub, Apple Juice, Sugar Syrup & Lemon Juice, topped with Soda Water*

Madagascan Espresso Martini 16.00  
*Grey Goose La Vanille Vodka, Mozart Chocolate Vodka, Coffee Liqueur & Espresso*

Señor Gimlet 16.00  
*Mezcal, Lemongrass & Lime Cordial*

Pisco Punch 16.00  
*Pisco El Gobernador, Pineapple Syrup, Lemon Juice & Pineapple Juice, topped with Prosecco*

Salted Caramel Old Fashioned 16.00  
*Woodford Reserve, Chestnut Liqueur, Caramel Syrup with a pinch of salt*

Gin & Tonic of the Month 16.00  
*Ask a member of our team for more details*

## MOCKTAILS

Virgin Mojito 12.00  
*Fresh Mint, Sugar & Lime*  
*(Available in strawberry, berries, passion fruit & peach)*

Sweet Seduction 12.00  
*Passionfruit, Apple Juice, Honey, Aloe Vera & Egg White*

Moroccan Nights 12.00  
*Moroccan Tea, Mint, Lime & Sugar*

Gardener's Tipple 12.00  
*Apple, Lemongrass, Basil, Berries & Ginger Beer*

Cranberry Sour 12.00  
*Cranberry, Lime, Egg White*

# Champagne

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	125ml	Bottle
MOËT & CHANDON <i>Brut Impérial NV</i>	17.00	90.00
R DE RUINART <i>Brut NV</i>	18.00	120.00
RUINART <i>Blanc de Blanc</i>	20.00	140.00
BOLLINGER <i>La Grande Année, 2005</i>		280.00
DOM PERIGNON <i>Brut, Vintage 2009</i>		320.00
KRUG <i>Grand Cuvee NV</i>		380.00
LOUIS ROEDERER <i>Cristal, Vintage 2009</i>		500.00

# Rosé Champagne

125ml Bottle

MOËT & CHANDON

20.00 130.00

*Rosé Impérial*

LAURENT PERRIER

140.00

*Cuvee Rosé Brut NV*

VEUVE CLIQUOT

175.00

*Rosé*

MOËT & CHANDON

320.00

*Rosé Impérial, Vintage 2004*

KRUG

490.00

*Rosé NV*

# Sparkling Wines

DOCG ASOLO

12.00 48.00

*Prosecco Superiore Spumante*

CHAPEL DOWN

15.00 70.00

*Kit's Coty Blanc de Blancs*

BELLAVISTA

16.00 75.00

*Franciacorta 'Alma' Gran Cuvée Brut NV*

BELLAVISTA

115.00

*Franciacorta Saten, Brut Vintage 2011*

BELLAVISTA

120.00

*Franciacorta Rosé, Brut Vintage, 2013*



# Wines

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## WHITE WINES

	175ml	Bottle
CA' DI ALTE SAUVIGNON BLANC <i>Italy Veneto, 2017</i>	7.50	29.00
GAVI DI GAVI, TERRE ANTICA <i>Italy Piedmont, 2017</i>	10.00	42.00
FRANZ HAAS, PINOT GRIGIO <i>Italy Alto-Adige, 2017</i>	12.50	48.00
MÂCON-VILLAGES CHARDONNAY <i>France Burgundy, 2017</i>	12.50	48.00
SANCERRE, DOMAINE DES BROSSES <i>France Loire, 2017</i>	13.50	55.00
CLOUDY BAY, SAUVIGNON BLANC <i>New Zealand Marlborough, 2018</i>	16.00	75.00
CHAPEL DOWN KIT'S COTY ESTATE CHARDONNAY <i>England</i>		80.00
CHABLIS 1ER CRU 'FOURCHAUME', DOMAINE VRIGNAUD <i>France Burgundy, 2015</i>	18.50	80.00
'POLISH HILL' CLARE VALLEY RIESLING <i>Australia, 2018</i>		85.00

## ROSÉ WINES

175ml Bottle

CHATEAU BEAULIEU

10.50 42.00

*France Provence, 2018*

ROSA DEI FRATI, CÀ DEI FRATI

11.00 45.00

*Italy Lombardia, 2017*

## RED WINES

MERLOT, CA' DI ALTE

7.50 29.00

*Italy Tuscany, 2018*

SHIRAZ/VIOGNIER, WILLUNGA 100

9.50 38.00

*Australia McLaren Vale, 2016*

COTES DU RHONE, MAISON LES

40.00

ALEXANDRINS

*France Rhone, 2016*

BORDEAUX SUPÉRIEUR,  
CHÂTEAU MAHON-LAVILLE

11.00 42.00

*France Bordeaux, 2016*

RIOJA RESERVA, COTO DI IMAZ

11.00 45.00

*Spain Rioja, 2014*

CHIANTI CLASSICO, ISOLE E OLENA

15.00 58.00

*Italy Tuscany, 2015*

CLOUDY BAY, PINOT NOIR

21.00 95.00

*New Zealand Marlborough, 2016*

BRUNELLO DI MONTALCINO,  
FOSSACOLLE

22.50 100.00

*Italy Tuscany, 2013*

NUMANTHIA

135.00

*Spain, 2012*

## DESSERT WINES

	125ml	Bottle
VAJRA MOSCATO D'ASTI <i>Italy, 2018</i>	8.00	35.00
SAUTERNES, CHÂTEAU LAVILLE <i>France, 2015</i>	12.00	52.00
CORDON CUT RIESLING, MOUNT HORROCKS <i>Australia, 2018</i>	12.00	54.00
FRANZ ZAAS, MOSCATO ROSA <i>Italy, 2017</i>	12.50	65.00
'BEN RYÉ' PASSITO DI PANTELLERIA <i>Italy, 2016</i>	16.00	85.00
VIN SANTO, ISOLE E OLENA <i>Italy, 2007</i>	16.00	90.00
RECIOTO DELLA VALPOLICELLA CLASSICO <i>Italy, 2013</i>	14.00	75.00
PORT		
GRAHAM'S 10 YEAR OLD TAWNY PORT <i>Portugal</i>	10.00	45.00

# Spirits

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## WHISKEY

### SCOTCH SELECTION

Ardbeg 10y	20.00
Aultmore 12y	20.00
Oban 14y	20.00
Lagavullin 16y   <i>Islay</i>	25.00
Bowmore 15y Darkest   <i>Islay</i>	25.00
Glenfiddich 12y   <i>Speyside</i>	25.00
Highland Park 18y   <i>Highlands</i>	35.00
Glenfiddich 21y   <i>Speyside</i>	44.00
Glenfarclas 30y   <i>Speyside</i>	55.00
Aberfeldy 12y	110.00
Laphroaig 10y   <i>Islay</i>	16.00
Laphroaig 18y   <i>Islay</i>	32.00
Glenmorangie Original   <i>Highlands</i>	16.00
Glenmorangie Nectar D'Or   <i>Highlands</i>	25.00
Glenmorangie 18y	40.00
Glenmorangie Signet   <i>Highlands</i>	45.00
Glenmorangie 25y	180.00
Glenlivet 18y   <i>Speyside</i>	30.00
Glenlivet 21y   <i>Speyside</i>	55.00
Macallan 18y   <i>Speyside</i>	48.00
Macallan 21y fine oak   <i>Speyside</i>	110.00

## BLEND

Dewar's 12y	12.00
Monkey Shoulder	12.00
Chivas Regal 12y	12.00
Chivas Regal 18y	25.00
Chivas Regal Royal Salute 21y	50.00
Chivas Regal 25y	60.00
Johnnie Walker Black label	13.00
Johnnie Walker Gold label	25.00
Johnnie Walker Blue label	65.00
Johnnie Walker Oldest	350.00

## IRISH SELECTION

Slane Irish Whiskey	10.00
Red Breast	20.00
Jameson	10.00
Jameson Select Reserve	18.00
Jameson 18y Limited Reserve	25.00

## BOURBON

Buffalo Trace	13.00
Maker's Mark	14.00
Woodford Reserve	15.00
Wild Turkey	16.00
Elijah Craig	25.00
Pappy Van Winkle	50.00

## TENNESSEE

Jack Daniel's Old No. 7	10.00
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## JAPANESE

Nikka from the barrel	18.00
Yamazaki 12y	28.00
Hibiki Suntory 17y	40.00
Hakushu 12y	46.00

## COGNAC

Hennessy VS	16.00
Hennessy Fine de Cognac	18.00
Hennessy XO	55.00
Hennessy Paradis	240.00
Hennessy Paradis Imperial	580.00

## ARMAGNACS

Calvados	10.00
Baron de sigognac VSOP	15.00

## GIN

Bombay Sapphire	10.00
Jensen	10.00
Tanqueray	10.00
Beefeater	10.00
Beefeater Pink	12.00
Hendrick's	12.00
Tanqueray 10	12.00
Sipsmith London Dry Gin	12.00
No 209 San Francisco Gin	12.00
Sipsmith Sloe Gin	12.00
Opilhr Spiced	12.00
Portobello Gin	12.00
Star of Bombay	14.00
Gin Mare	14.00
Monkey 47 Schwarzald Gin	14.00
Conker Spirit Gin	16.00
Griffiths Brothers Gin Original	16.00
Griffiths Brothers No. 2	16.00
Copperhead	19.00

## RUM

Angostura 1919	10.00
Bacardi Carta Blanca	10.00
Goslings Black Seal   spiced rum	10.00
Chairman   spiced rum	10.00
Blackwell   Jamaican rum	10.00
Banks 5 island rum	14.00
Matusalem 15y Grand Reserve	14.00
Santa Teresa 1796	20.00
Angostura 1824	20.00
Diplomatico Réserve Exclusiva	20.00
Ron Zacapa 23y	24.00
Bacardi Carta OrO	24.00
La Hechicera Fine Aged Rum	25.00
Bacardi Ocho 8y	34.00
Ron Zacapa XO	45.00
Appleton Estate 21y	50.00
Havana Club Maximo	540.00

## VODKA

Finlandia   Russia	10.00
Ketel One   Netherlands	12.00
Beluga	14.00
Potocki	14.00
Grey Goose   France	14.00
Grey Goose, Le Citron   France	14.00
Grey Goose, L'Orange   France	14.00
Grey Goose, La Poire   France	14.00
Belvedere Pure   Poland	14.00
Stolichnaya Elit   Russia	16.00
Uluvka	16.00
Ciroc	16.00
Belvedere Smogory Forest   Poland	26.00

## TEQUILA & MEZCAL

Tequila 8 Blanco	12.00
Mezcal La Penca	14.00
Don Julio Blanco	15.00
Patron Silver	15.00
Patron XO Café	16.00
El Gobernador Pisco	16.00
Don Julio Reposado	18.00
Don Julio Anejo	20.00
Patron Reposado	20.00
Patron Anejo	22.00
Jose Cuervo De La Familia	45.00

## LIQUORS

Baileys	9.00
Jägermeister	9.00
Sambuca White Molinari	9.00
Sambuca Black	9.00
Amaretto Di Saronno	9.00
Limoncello	9.00
Cointreau	9.00
Kahlua	9.00
Frangelico Hazelnut Liqueur	9.00
Fernet Branca	9.00
Chambord	12.00
St-Germain	12.00
Grand Marnier	12.00
Drambuie	12.00
Absinthe	13.00

## APERITIFS

Martini Riserva Ambrato	9.00
Martini Rubino	9.00
Martini Bitter	9.00
Martini Extra Dry	9.00
Martini Rosso	9.00
Aperol	9.00
Campari	9.00
Noilly Prat Dry	9.00



# *Beer & Non-Alcoholic Beverages*

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## THE HARI BEER SELECTION

Curious Brew IPA   England   330ML	7.00
Peroni   Italy   330ML	7.00
Alhambra Lager   Spain   330ML	7.00
Menabrea   Italy   330ML	7.00

## THE HARI SOFT DRINKS

Kingsdown Still/Sparkling Water   750ML	5.00
Kingsdown Elderflower Sparkle   330ML	6.00
Coca Cola   330ML	4.00
Diet Coke   330ML	4.00
Franklin & Sons   200ML	4.00
<i>Tonic   Slim Tonic   Ginger Beer</i>	
<i>Ginger Ale   Lemonade   Soda Water</i>	
Juices	3.50
<i>Apple   Cranberry   Orange   Grapefruit</i>	
<i>Lychee   Pineapple   Tomato   Pomegranate</i>	

# Tea & Coffee

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## THE HARI TEA & COFFEE SELECTION

### BLACK TEA

The Hari Bespoke Blend 7.00  
*A rich black tea scented with sumptuous, moistly ripe vanilla and a soft, raisin-sweet edge enriched with black sour cherries*

Jing English Breakfast 4.50  
*Statuesque and broad Assam tea, with plenty of structure and malty richness*

Jing Earl Grey 4.50  
*Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base*

Jing Chai Tea 6.00  
*A unique blend of high quality Ceylon and spices. The resulting tea has a spicy flavour and sweet aroma*

### OOLONG TEA

Ali Shan 7.00  
*With its fresh, clean and creamy texture, it is extremely refreshing yet rich*

### WHITE TEA

Jing Jasmine Silver Needle 4.50  
*Delicate flavours in which light orchard-blossom sweetness combines with fragrant jasmine to soft, vanilla effect*

## GREEN TEA

Moroccan Mint 7.00  
*Moroccan Mint green tea is an outstanding organic and fair trade gunpowder green tea, blended with whole peppermint leaves*

Jasmine Pearl Tea 7.00  
*The Jasmine Pearl tea is composed of the most perfectly balanced spring green tea, repeatedly hand scented with fresh jasmine flowers*

## HERBAL TEAS

Peppermint Tea 4.50  
*Delicious caffeine free drink making the perfect soothing drink to round off a meal*

Whole Chamomile Flowers 4.50  
*Fresh, cleansing and intensely enjoyable to drink*

Redbush 4.50  
*High in anti-oxidants and caffeine free, for many people this herbal tea offers a great combination of health and flavour*

## COFFEE

Single Espresso 3.50  
Double Espresso 4.00  
Latte 4.00  
Cappuccino 4.50  
Macchiato 4.50  
Americano 4.50  
Cortado 4.50  
Hot chocolate 4.50  
Spanish latte 10.00  
Add flavoured syrups - caramel, vanilla 1.00

## INFUSIONS

Matcha Latte 5.50  
Turmeric Latte 5.50  
Red Velvet Beetroot Latte 5.50

*All of the above coffees are also available as decaffeinated*

# Cuban Cigars

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## COHIBA

VITOLA	GAUGE	PRICE
Robustos <i>Pair with: Havana Club Selección De Maestros</i>	50	50
Siglo I <i>Pair with: Picpoul de Pinet Baron de Badassiere</i>	40	23
Piramides extra <i>Pair with: Zacapa XO</i>	54	59

## HOYO DE MONTERREY

VITOLA	GAUGE	PRICE
Epicures No.2 <i>Pair with: Alhambra Lager</i>	50	30
Petit Robustos <i>Pair with: Elijah Craig Bourbon</i>	50	25
Hoyo De San Juan <i>Pair with: Bowmore 15yr</i>	50	43

## PARTAGAS

VITOLA	GAUGE	PRICE
Serie D No.4 <i>Pair with: Glenmorangie Nectar d'Or</i>	50	33
Serie P No.2 <i>Pair with: Appleton Estate</i>	52	39

## ROMEO Y JULIETA

VITOLA	GAUGE	PRICE
Short Churchill <i>Pair with: Chivas Regal 18yr</i>	50	30
Wide Churchill <i>Pair with: Macallan 21yr Fine Oak</i>	55	39
Petit Royale <i>Pair with: Negroni</i>	47	20

## MONTECRISTO

VITOLA	GAUGE	PRICE
Petit Edmundo <i>Pair with: Espresso Martini</i>	52	29
No.2 <i>Pair with: Tawny Pot</i>	52	37
No.4 <i>Pair with: Americano/Double espresso</i>	42	20
80th Anniversario <i>Pair with: Cloudy Bay Pinot Noir</i>	55	60

## RAMON ALLONES

VITOLA	GAUGE	PRICE
Club Allones Limited Edition 2015 <i>Pair with: La Hechicera</i>	47	31

## TRINIDAD

VITOLA

Vigia

*Pair with: Chivas 18yr*

GAUGE

54

PRICE

37

## JUAN LOPEZ

VITOLA

Seleccion Superba

*Pair with: Johnnie Walker Blue Label*

GAUGE

57

PRICE

43

# *New World Cigars*

## DOMINICAN REPUBLIC

THE DAVIDOFF 'GRAND CRU' RANGE

*Lightly floral with a sweet finish, medium-bodied.*

VITOLA

Grand Cru No. 3 Corona

*Pair with: Cloudy Bay Pinot Noir*

GAUGE

43

PRICE

43

Grand Cru No. 5 Petit Corona

*Pair with: Macon Villages Chardonnay*

41

30

## THE DAVIDOFF 'SIGNATURE' RANGE

*The ideal companion for the beginning of a novices' cigar journey.*

VITOLA	GAUGE	PRICE
No. 2 Panatela <i>Pair with: Ruinart Blanc de Blanc</i>	38	29
Toro – Toro <i>Pair with: Lagavulin 16Yr</i>	54	40

## THE DAVIDOFF '702' SERIES

*The new blend is surprising and will delight both lovers of our iconic cigars, as well as Aficionados who wish to re- discover Davidoff.*

VITOLA	GAUGE	PRICE
Signature 2000 – Corona <i>Pair with: The Hari</i>	43	30
Special R - Robusto <i>Pair with: Hakushu 12yr</i>	50	40

## WINSTON CHURCHILL' RANGE

*Each cigar offers a unique taste profile resembling the complex character of Churchill himself.*

VITOLA	GAUGE	PRICE
Robusto - Statesman <i>Pair with: Glenmorangie Nectar D'Or</i>	52	33
Churchill – Aristocrat <i>Pair with: Glenmorangie Signet 18yr</i>	47	37

## WINSTON CHURCHILL' THE LATE HOUR

*The blend of Winston Churchill - The Late Hour contains Condega Visus tobacco which is aged in scotch single malt whisky casks.*

VITOLA	GAUGE	PRICE
Robusto	52	35
<i>Pair with: Ron Zacapa 25yr</i>		

## NICARAGUA

### THE DAVIDOFF 'NICARAGUA' RANGE

*Using Tobacco from 4 very different growing regions in Nicaragua, this is a cigar with full complexity and a full scale of aromas.*

VITOLA	GAUGE	PRICE
Robusto Cello	50	20
<i>Pair with: Laphroaig 10yr</i>		

## HONDURAS

### CAMACHO

*A complex and intense new cigar experience inspired by the uncompromising American spirit, with bourbon barrel-aged Corojo, filler at its heart.*

VITOLA	GAUGE	PRICE
ABA Robusto Cello	50	27
<i>Pair with: Wild Turkey Bourbon</i>		

### THE ROBUSTO TUBOS

*The Camacho Connecticut is the perfect smoke for those craving something "milder-mannered", but don't want to sacrifice flavour.*

VITOLA	GAUGE	PRICE
Connecticut Robustos Tubos	54	25
<i>Pair with: Coffee</i>		



All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please note that a £35.00 per person minimum spend will be applied in The Terrace for every 90 minutes spent by non-resident guests throughout the day. The same applies in The Bar for the evening only.

All spirits are served at 50ml, 25ml and multiples are available upon request. Wines are served at 175ml as standard, but also available at 125ml upon request.

We have a large selection of cigars which we are happy to provide.

