

# HARVEY NICHOLS

Est.1831

## APERITIVO MENU

Sunday 4pm - 8pm  
Monday 4pm - 7pm  
Tuesday - Friday 4pm - 8pm

### ANTIPASTI PLATE 5

Antipasti, Oxspring ham, Great Glen salami, marinated artichokes,  
mixed olives, sun-dried tomatoes, sourdough croutes

Two classic cocktails 10

### WHISKY SOUR

Maker's Mark whisky, lime juice,  
sugar syrup, Angostura bitters

### BRANDY SIDECAR

Courvoisier VSOP brandy,  
Cointreau liqueur, lemon juice,  
sugar syrup

### MARGARITA

Patron Silver tequila, Cointreau liqueur,  
sugar syrup, lime juice

### OLD FASHIONED

Maker's Mark whisky, sugar syrup,  
Angostura bitters

### GIN MARTINI

Tanqueray Ten gin, Noilly Prat vermouth

### PORNSTAR MARTINI

Ketel One vodka, passion fruit syrup,  
vanilla syrup, pineapple juice,  
Harvey Nichols Prosecco

### COSMOPOLITAN

Ketel Citroen vodka, Cointreau liqueur,  
sugar syrup, lime juice

### CHAMPAGNE COCKTAIL

Courvoisier VSOP brandy,  
Angostura bitters,  
Harvey Nichols Champagne

### ESPRESSO MARTINI

Ketel One vodka, Fair Café liqueur,  
sugar syrup, vanilla syrup, illy espresso

### MOJITO

Plantation 3 Stars White rum,  
sugar syrup, lime juice,  
London Essence soda water, mint

### PENICILLIN

Copper Dog whisky,  
Laphroaig 10 year old whisky,  
lemon juice, homemade honey and  
ginger syrup

(v) denotes suitable for vegetarians (ve) suitable for vegans and vegetarians. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. A discretionary 10% service charge will be added to your bill.