

HARRY'S

VICTORIA

COCKTAIL
MENU

BELLINI'S

THE CLASSIC £10.00

Peach purée, Prosecco

HARRY'S BELLINI £10.00

Strawberry & Peach purée, Barolo, Prosecco

RASPBERRY & LYCHEE BELLINI £10.00

Raspberry & Lychee purée, Prosecco

SPRITZ SERVES

APEROL SPRITZ £10.00

Aperol, Prosecco, Soda

BLOOD ORANGE & PASSIONFRUIT £10.00

*Aperol, Passion Fruit liqueur, Prosecco,
Blood Orange Soda*

HUGO £10.00

*Plymouth, Elderflower Cordial, Mint,
Bitters, Prosecco, Soda*

SCROPPINO

HARRY'S SGROPPINO £12.00

*Sicilian Lemon sorbet, Absolut, Elderflower,
Citric Blend, Prosecco*

TROPICAL SGROPPINO £12.00

*Mango Sorbet, Coconut Liqueur & Syrup,
Citric Blend, Prosecco*

RASPBERRY SGROPPINO £12.00

*Raspberry Sorbet, Absolut, Citric Blend,
Rhubarb Liqueur, Custard syrup, Prosecco*

NEGRONI & SBAGLIATO

NEGRONI £13.00

Plymouth, Sweet Vermouth Blend, Campari

CHERRY NEGRONI £13.00

Plymouth, Cherry Vermouth, Campari

SBAGLIATO £12.00

Campari, Sweet Vermouth Blend, Prosecco

SOURS

THE AMARETTO SOUR £10.00

Amaretto, Mandorla Grappa, Lemon, Aquafaba

CLARIFIED NEW YORK SOUR £14.00

*Makers Mark, Peach Syrup and Citric Blend clarified
with milk. Finished with a Chianti Float*

MASQUERADE SOUR £12.00

*Plymouth, Sipello, Campari, Cabernet Grape juice,
Citric Blend, Honey & Grapefruit cordial*

INDULGENT

AFFOGATO ESPRESSO MARTINI £12.50

*Absolut, Coffee Liqueur, Salted Caramel, Espresso,
Vanilla Gelato, Chocolate*

SICILIAN MERINGUE MARTINI £12.50

*Absolut, Harry's Limoncello, Amaretto, Citric Blend topped
with Sicilian Lemon Curd Meringue*

TIRAMISU MARTINI £12.50

*Absolut, Coffee Liqueur, Vanilla, Espresso
served on top of a Tiramisu*

ITALIAN BOTANICAL G&T'S

It's a little-known fact that gin's precursor Genever was created by the Dutch, but very few people know that the spirit's true origins can actually be found in Italy. In the 11th century, Italian monks mixed juniper berries with other botanical ingredients to create their own homemade spirit.

Gin's Italian influence is still strong today, with many distillers using botanicals sourced from across the country.



PLYMOUTH £11.00

Fever-Tree Elderflower Tonic, Lemon

MONKEY 47 £16.00

Fever-Tree Light Tonic, Lemon zest

BEEFEATER PINK £11.00

Fever-Tree Rhubarb & Raspberry Tonic, Berries, Mint

ROKU £11.50

Fever-Tree Indian Tonic, Ginger

BOMBAY BRAMBLE £11.00

Fever-Tree Lemon Tonic, Lemon, Berries

BOMBAY PREMIER CRU £12.50

Fever-Tree Mediterranean Tonic, Lemon, Rosemary

RAMSBURY £12.50

Fever-Tree Indian Tonic, Apple

TANQUERAY 10 £12.50

Fever-Tree Indian Tonic, Grapefruit

CHASE GB £13.50

Fever-Tree Elderflower Tonic, Lemon, Ginger

WINES BY THE GLASS

SPARKLING WINE

Prosecco, Apericena, Veneto, NV	125ml £9.50
Franciacorta, Extra Brut, Castel Faglia, Lombardy, NV	£11.00
Prosecco, Bottega Gold, Veneto, Italy	£11.00
Prosecco Rosé, Bottega, Veneto, NV	£13.00
Veuve Clicquot, Yellow Label, Champagne, France, NV	£16.00
Veuve Clicquot Rosé, Champagne, France, NV	£17.50

WHITE WINE

Languore Bianco, Emilia-Romagna, Italy, 2022	175ml £8.50
Falaghina, Mozzafiato, Campania, Italy, 2023	£9.00
Soave Classico, Clivus, Veneto, Italy, 2022	£10.00
Pinot Grigio, San Giorgio, Veneto, Italy, 2022	£11.00
Verdicchio dei Castelli di Jesi Classico, Zaccagnini, Marche, Italy, 2022	£12.00
Grillo, Appasimento, Nero Oro, Sicily, 2022	£13.50
Gavi di Gavi, Campo dell'Olio, Roberto Sarotto, Piemonte, Italy, 2022	£15.00

ROSE WINE

Pinot Grigio Rosé, Bel Canto, Veneto, 2022	175ml £8.50
Pinot Grigio Rosé, Le Colline di San Giorgio, Veneto, 2022	£11.50
Lady A, Chateau La Coste, Vin de Pays de Méditerranée, France, 2021	£15.00
Whispering Angel, Chateau d'Esclans, Côtes de Provence, France, 2022	£17.50

RED WINE

Sangiovese, Languore, Emilia-Romagna, 2022	175ml £8.50
Primitivo, Mozzafiato, Puglia, 2022	£9.50
Barbera d'Asti, Araldica, Piemonte, 2020	£12.50
Terre del Buontalenti, Tuscany, 2019	£14.50
Chianti Rufina Riserva, Torraccino, Tuscany, 2020	£15.50
Barbaresco, De Forville, Piemonte, 2020	£18.00
Tenuta dell'Ornellaia, Le Volte, Tuscany, Italy, 2021	£19.00

BIRRA

PERONI, NASTRO AZZURO
330ml, 5.1% £6.50

ICHNUSA, ANIMA SARDA
330ml, 4.5% £6.50

PERONI, GLUTEN-FREE
330ml, 5% £6.50

SOFT DRINKS

COCA-COLA / DIET COKE £4.95

FEVER-TREE SOFT DRINKS £4.95

LURISIA CHINOTTO 275ml £4.95

MINERAL WATER
STILL / SPARKLING 750ml £4.95

JUICES, COOLERS & NON-ALCOHOLIC COCKTAILS

CHOICE OF FRESH JUICES £4.95
Orange, Apple, Grapefruit

DETOX SMOOTHIE £5.95
Avocado, Mint, Spinach, Apple, Parsley

MIXED BERRY SMOOTHIE £5.95
Raspberry, Strawberry, Blueberry, Banana

CRODINO SPRITZ £7.00
Crodino Aperitivo with Lime

SOFT BELLINI £7.00
*White Grape & Apricot soda with either -
Peach, Strawberry & Peach or Lychee & Raspberry purée*

SOFT SGROPPINO £8.00
*White Grape & Apricot soda with either -
Lemon, Pineapple or Raspberry Sorbet*

AMARETTINO SOUR £7.00
*Lyre's Amaretti, Peach, Pineapple,
Aquafaba, Citric Blend*

CHERRY HIGHBALL £8.00
Feragaia, Cherry Soda

GRAPEFRUIT &
ELDERFLOWER HIGHBALL £7.00
*Grapefruit & Honesy Cordial, Elderflower,
Citric Blend, Soda*

POMEGRANATE NO-GRONI £7.00
Bitter Syrup, Ferragaia, DG Wine, Pomegranate Elixir

All spirits are served 50ml as standard, 25ml available on request.

APERITIVO

CAMPARI £8.00

SELECT £8.00

LUXARDO BITTER BIANCO £8.00

LUXARDO APERITIVO £8.00

CYNAR £8.00

APEROL £8.00

RINOMATO APERITIVO £8.00

STARLINO ROSA £8.00

ITALICUS ROSOLIO £8.00

VODKA

WYBOROWA £9.00

ABSOLUT ELYX £10.00

BELVEDERE £10.50

GREY GOOSE £11.00

STOLICHNAYA ELIT £12.00

RUM

APPLETON ESTATE £9.00

BACARDI CARTA BLANCA £9.00

GOSLINGS BLACK SEAL £9.00

HAVANA CLUB ESPECIAL £9.00

HAVANA 3 YEAR OLD £9.00

KOKO KANU £9.00

HAVANA 7 YEAR OLD £9.50

BRUGAL 1888 £10.50

ZACAPA XO £28.00

GIN

BEEFEATER £9.00

BOMBAY SAPPHIRE £9.00

SILENT POOL £10.00

BEEFEATER 24 £9.50

BEEFEATER PINK £9.50

MALFY CON LIMONE £10.25

MALFY ARANCIA £10.25

MALFY ROSA £10.25

PLYMOUTH £10.00

RAMSBURY £10.75

TANQUERAY 10 £10.00

HENDRICKS £10.00

CHASE GB £12.00

BOMBAY SAPPHIRE PREMIERE CRU £10.50

O'NDINA RIVIERA GIN £11.00

WILLIAM BARENTZ £11.00

PANAREA ISLAND £11.00

GIN DEL PROFESSORE MONSIEUR £13.00

GIN DEL PROFESSORE MADAME £13.00

SEATRUS ACQUA DI MARE GIN £13.00

MONKEY 47 £14.00

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SCOTCH WHISKY

CHIVAS 12 YEAR OLD £9.00

JOHNNIE WALKER BLACK LABEL £10.00

TALISKER 10 YEAR OLD £10.50

DALWHINNIE 15 YEAR OLD £10.50

OBAN 14 YEAR OLD £11.00

AUCHENTOSHAN THREE WOOD £12.00

LAGAVULIN 16 YEAR OLD £13.50

MACALLAN DOUBLE CASK
12 YEAR OLD £16.00

JOHNNIE WALKER BLUE LABEL £35.00

MACALLAN RARE CASK £55.00

WORLD WHISKEY

MAKERS MARK BOURBON £9.00
KENTUCKY, UNITED STATES

WOODFORD RESERVE £10.00
KENTUCKY, UNITED STATES

JIM BEAM RYE £10.00
KENTUCKY, UNITED STATES

REDBREAST 12 YEAR OLD £14.00
POT STILL, IRELAND

SUNTORY "THE CHITA" £14.00
JAPAN

All spirits are served 50ml as standard, 25ml available on request.

LIQUEURS

HARRY'S LIMONCELLO (25ML) £3.50

RINQUINQUIN À LA PÊCHE £8.00

GALLIANO £8.00

FRANGELICO £9.00

SALIZA AMARETTO TOSOLINI £9.00

EXPRÈ TOSOLINI,
ESPRESSO LIQUEUR £9.00

SAMBUCA TOSOLINI £9.00

NARDINI ACQUA DI
CEDRO LIQUEUR £9.00

SOLERNO BLOOD
ORANGE LIQUEUR £9.50

CADELLO 88
VENETIAN LIQUEUR £11.00



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AFTER DINNER - GRAPPA

TOSOLINI ARTIGIANALE CIVIDINA £9.00

TOSOLINI MERLOT £9.50

TOSOLINI STAGIONATA ROVERE £11.00

NARDINI MANDORLA £12.00

NARDINI BIANCA £10.00

POLI MERLOT £14.00

POLI LAMPONI £14.00

POJER TRAMINER £15.00

POJER ROSSO £16.00

NONNINO PICOLIT £19.50

POLI AMOROSA DI SETTEMBRE £19.50

POLI ARZENTE £19.50

POLI SASSICAIA £35.00

EVO FUMO GRAPPA RISERVA £40.00

EVO GRAPPA RISERVA £40.00

AFTER DINNER - BRANDY

VECCHIA ROMAGNA £9.00

COURVOISIER VSOP £11.00

REMY MARTIN 1738 ACCORD ROYALE £14.00

LEYRAT XO VIEILLE RESERVE £22.50

COURVOISIER XO £26.00

AFTER DINNER - AMARO

MONTENEGRO £8.00

NARDINI £8.00

AMARO RAMAZZOTTI £8.00

FERNET BRANCA £8.00

FERNET BRANCA MENTA £8.00

AVERNA SICILIANO £9.00

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