

The Coffee Bar menu celebrates the best of the Food Halls.  
Discover more from the Harrods range...

### **Knightsbridge Roast**

This coffee is made from four types of the highest-quality arabica beans, roasted in-house by our master coffee roaster to ensure the ultimate quality and freshness from bean to cup.

### **Loose-leaf teas**

Our garden-to-cup approach when sourcing means that we have complete traceability. We use only the highest-quality leaves, and our direct relationships with the estates ensure short delivery times to guarantee freshness.

### **Signature sourdough bread**

Baked freshly in The Bakery every day, the signature loaf used in our chicken club sandwich uses just three ingredients: flour, water and salt. The starter, nurtured by our master baker, uses a unique blend of wholemeal and white flour from Shipton Mill, and creates a perfectly crisp sourdough.

### **Viennoiserie**

Made with French Montagu butter and Viron flour, our croissants use a lamination technique that took more than a year to perfect. Our pains au chocolat are made with Harrods' grand-cru chocolate, while the almond croissants – with artisan frangipane – are twice-baked.

### **Grand-cru chocolate**

Four exclusive Harrods couvertures are used in our Viennoiserie, patisserie, hot chocolate and chocolate porridge.

### **Cotswold honey**

This mild and floral British honey comes from the rolling hills of the Cotswolds, where the bees feed on hedgerows of brambles and honeysuckle.

### **Luxury granola**

Twice-baked by Harrods chefs, our granola contains a blend of jumbo oats, honey, raisins, dates, apricots, walnut halves, blanched hazelnuts, sliced almonds, sea salt and vanilla.

*All available from the Food Halls*

# THE COFFEE BAR

From freshly roasted coffee beans to oven-warm Viennoiserie straight from The Bakery, The Coffee Bar menu celebrates the expertise of our in-house chefs and specialists

## **B E V E R A G E S**

### **H A R R O D S C O F F E E**

Two shots of Knightsbridge Roast espresso, made in the Roastery from the highest-quality arabica beans, are used in our signature coffees

Espresso (single/double) £4.50/£5	Latte £5.50
Macchiato (single/double) £4.50/£5	Flat white £5.50
Americano £5	Cortado £5
Cappuccino £5.50	Harrods grand-cru- chocolate mocha £5.50
	Iced coffee £5.50

### **Turmeric Latte** £6.50

Homemade turmeric spice blend with coconut milk

### **Chai Latte** £6.50

Harrods Indian Chai Blend, sugar, milk and cinnamon

### **H A R R O D S L O O S E - L E A F T E A S**

*From the tea counter, all £5.50*

No. 14 English Breakfast	No. 118 Moroccan Mint
No. 42 Earl Grey	No. 149 Rose Buds
No. 49 Blend 49	No. 74 Blackcurrant & Hibiscus
No. 15 Ceylon Afternoon Special Blend	No. 207 Idulgashinna Green Camomile Flowers
Indian Chai Blend	

### **H O T C H O C O L A T E**

Made with Harrods grand-cru couverture £5.50

## SOFT DRINKS

Harrods still or  
sparkling water £4.50

Coca-Cola/Diet Coke  
£4.60/£4.50

Orange juice £5.50

Apple juice £5.50

## COFFEE COCKTAILS *(alcoholic)*

*Made with Harrods' Knightsbridge Roast*

### Espresso Martini £15

Espresso, vodka,  
coffee liqueur

### Espresso Negroni £15

Espresso, gin, amaro,  
vermouth, coffee liqueur

## EXCLUSIVE SINGLE-ESTATE POUR-OVER COFFEES

### No. 42 Ethiopian Yirgacheffe £7

A soft, floral coffee with a citrus acidity

### No. 23 Jamaican Blue Mountain £10

A superior-quality coffee with notes of caramel, plum and fig

### Coffee of the Month

*Please ask your server about our exclusive featured roast*

## BEER

Harrods Lager (500ml) £8.50

## WINE

	GLASS (125ml)	BOTTLE
<b>Champagne</b>		
Harrods Brut NV	£15	£88
Harrods Rosé NV	£17	£98
<b>White</b>	(175ml)	
Harrods Bordeaux Sauvignon Blanc, France	£9	£34
Harrods Pinot Grigio, Italy	£10	£40
Samuel Billaud Chablis Les Grands Terroirs, France	£16	£62
<b>Red</b>	(175ml)	
Harrods Rioja Crianza, Spain	£9	£34
Harrods Bourgogne Pinot Noir, France	£11	£45
Rutini Cabernet-Malbec, Argentina	£18	£70

## FOOD

### BREAKFAST

**Seasonal fruit** £10

### Harrods luxury granola

and fresh yogurt, served with mixed berries £10

### FRESH FROM THE BAKERY

*Served straight from the oven throughout the day*

**Sweet Viennoiserie** £5.50

### SIGNATURE SANDWICHES

*Made with freshly baked bread from The Bakery*

**Classic croque-monsieur**, with Gruyère  
and honey-roasted ham (served warm) £12

**The ultimate truffle toast**, with Brie  
and goat's cheese (served warm) £14

**Scottish smoked salmon**, with cream  
cheese and pickled beetroot on rye bread £16

**Chicken club sandwich on signature sourdough** £14  
(can be made without bacon on request)

**Lobster roll**, with crab meat, prawns, avocado and herbs £16

### SOUP & SALAD

*Made daily by our chefs*

**Seasonal soup of the day**, served with freshly baked bread £9

**Chicken Caesar pasta salad**, with fresh croutons £13  
(can be made without bacon on request)

### PLATTERS

*Made with freshly baked bread from The Bakery*

Sourdough baguette, served with **28-month-cured  
Langhirano Parma ham and Parmesan** £10

Sourdough baguette, served with  
**Brie de Meaux, Nduja and olives** £10

Olive stick, served with **salsiccia Napoli salami  
and Kalamata olives** £9

### DESSERTS - £10.50

*Made daily by our pastry chefs*

Only food purchased at The Coffee Bar can be consumed at the counter. All items are freshly prepared and cooked at Harrods, so availability may vary. Harrods cannot guarantee that products are nut-free or have been produced in a nut-free environment. Allergies must be communicated to a waiter prior to ordering. Harrods monitors suppliers and does not knowingly serve dishes with genetically modified ingredients.

A discretionary service charge of 10% will be added to your bill, of which more than 97% is paid to our restaurant and kitchen staff. The remainder is used to cover card fees, bank charges and other direct costs; Harrods makes no profit from this fee. VAT is charged at the applicable rate.