

# HARVEY NICHOLS

Est.1831

## SNACKS

Focaccia, lemon oil, balsamic vinegar, selection of dips (v) 6

*Cereal (Wheat)/Sulphites/Ask your server for additional*

Wild mushroom arancini, rocket pesto 6

*Cereal (Wheat)/Egg/Milk*

Spiced falafel, mint yoghurt dip 6

*Cereal (Wheat)/Egg/Milk*

Ham hock bonbons, mustard mayonnaise 6

*Celery/Cereal (Wheat)/Egg/Mustard/Sulphites*

## STARTERS

Warm butternut squash custard, puffed rice and quinoa, parmesan and parsley sauce 10

*Celery/Egg/Milk*

Confit corn-fed chicken breast, sweet and sour celeriac, egg yolk purée, herb emulsion, serrano ham crumb 11.5

*Celery/Egg/Milk/Mustard/Sulphites*

Honey and rosemary baked Crottin cheese, pickled beetroot, apple, charred shallots, hazelnut dressing, focaccia crisps (v) 12

*Cereal (Wheat)/Milk/Mustard/Nuts (Hazelnuts)/Sulphites*

Pan-fried monkfish tail, octopus cassoulet, pickled fennel, samphire, Champagne and caviar sauce 15

*Celery/Fish/Milk/Sulphites*

## MAINS

Braised pork belly, bacon and onion crumb, carrot purée, rainbow chard, fennel and turnip salad 24

*Celery/Milk/Sulphites*

Pan-fried skrei cod, smoked creamed leeks, Jerusalem artichokes, pickled mussels, red wine fish sauce 24

*Celery/Fish/Milk/Molluscs/Sulphites*

Pan-fried turbot, crushed potatoes and crab, brown crab rouille, spinach, baby fennel, bouillabaisse sauce 27

*Celery/Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Sulphites*

Roasted venison loin, braised red cabbage, celeriac, venison faggot, garlic and thyme mashed potato, red wine jus 27

*Celery/Cereal (Wheat)/Egg/Milk/Sulphites*

Jerusalem artichoke tart, mushroom, kale, brie, truffle and honey dressing (v) 20

*Cereal (Wheat)/Milk/Mustard/Sulphites*

## SIDES

Caesar salad 4.5

*Cereal (Wheat)/Egg/Fish/Mustard/Sulphites*

Hand-cut chips, aioli 5

*Cereal (Wheat)/Egg/Mustard/Sulphites*

French fries, truffle and parmesan mayonnaise 5

*Cereal (Wheat)/Egg/Mustard/Sulphites*

Mixed chantenay carrots, miso butter, spiced cashew nuts (v) 5

*Milk/Nuts (Cashew)/Soya*

## DESSERTS

Lemon curd cream, brandy snap, Italian meringue, red wine poached pear (v) 7

*Cereal (Wheat)/Eggs/Milk/Sulphites*

Rhubarb Bakewell tart, ginger crumb crème patisserie, poached rhubarb (v) 7.5

*Cereal (Wheat)/Eggs/Milk/Nuts (Almond)*

White chocolate panna cotta, macadamia nuts, figs, blood orange 7.5

*Cereal (Wheat)/Egg/Milk/Nuts (Macadamia)/Sulphites*

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent.

All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.