

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.