

HARVEY NICHOLS

Est.1831

PLANT-BASED MENU

Focaccia, lemon oil, balsamic, selection of dips 6

Celery/Sulphites/Ask your server for additional allergens

Jerusalem artichoke, leek, broccoli, pickled pear,
hazelnuts, sherry vinegar reduction 10/18

Nuts (Hazelnut)/Sulphites

Turnip carpaccio, sesame carrot, dashi jelly, spiced fennel ketchup,
coriander powder, puffed buck wheat 9/17

Sesame/Sulphites

Butternut squash, kale and cranberry salad,
toasted mixed seeds, ginger dressing 9/17

Mustard/Sesame/Sulphites

Smoked tofu, teriyaki cauliflower, pak choi, rice noodles, pink ginger 10/18

Sesame/Soya

Char grilled king oyster mushrooms, cavolo nero,
brussel sprouts, chestnuts, confit garlic and chilli dressing 10/18

Nuts (Chesnut)/Sulphites

Spiced apple granola, vanilla ice cream 8

Cereal (Wheat/Oats)/Nuts (Almonds/Cashew/Hazelnuts/Pecans)/Sulphites

Charred pineapple, passionfruit, lime leaf syrup, coconut ice cream 8