

# HARVEY NICHOLS

Est.1831

## PRIX FIXE MENU

Monday to Saturday from 5pm

2 courses for 22 3 courses for 25

3 courses and bottomless Harvey Nichols Prosecco (1.25ml),  
Harvey Nichols red or white wine (1.75ml) for 35

## STARTERS

Chilled pea soup, buttermilk, pumpkin seeds

Smoked-haddock fishcake, creamed leek, watercress

Pulled pork, apple purée, pork crackling, spring vegetables

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## MAINS

Chicken breast, sweet corn puree, chicken croquette, spinach, gravy

Cod fillet, sweet potato cream, truffle-mashed potatoes, crispy onion

Red onion goat's cheese tarte tatin, baby leaves

225g Holcroft farm dry aged beef sirloin steak,  
French fries, watercress, peppercorn sauce + 6

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## SIDES

Sugar snap peas, mint vinaigrette 4

Balsamic glazed baby carrots, sunflower seeds 4

Rocket and Parmesan salad 4, Mixed leaf salad, tomatoes, cucumber 4

French fries or hand-cut chips 4

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## DESSERTS

Banoffee crème brûlée

Vanilla fool, rhubarb compote, crumble

Carrot cake, goat's cheese frosting, citrus zest

(V) denotes suitable for vegetarians. Should you have any food allergies or special dietary requirements please inform your waiter.

Please note that nuts are used in our kitchen. A discretionary 10% service charge will be added to your bill