

HARVEY NICHOLS

Est.1831

BRUNCH - until 2pm

Greek yoghurt, autumn compote, low gluten granola 7

Seasonal fruit salad 6.5

Smoked salmon, scrambled or poached eggs 11

Smashed avocado, lime, chilli, coriander, shallots, slow roast tomato, poached egg, toasted sourdough 12.5

Green Olives 5 | Smoked Almonds 5

Sourdough bread roll to share 3.5

Tartlets 3.5

Plum Bakewell / Dark chocolate and orange / Pecan (v)

Almond croissant / Apricot Danish / Cherry Danish 4.5

Butter croissant / Pain aux raisins / Pain au chocolat 3.5

STARTERS

Scallop, split pea soup, potato and herbs 10.5

Crushed burrata, confit tomato, Romesco, picada, basil oil 10.5

Smoked salmon, lime and yoghurt, apple, keta caviar and sea vegetables 11.5

Chicken ballotine, truffle and cauliflower purée, pickled onion, turnip and girolles 11

MAINS

Superfood salad bowl, cabbage salad, spicy courgette chutney, honey aubergine (ve) 19 *Add roast chicken +3*

Caserecce pasta, pine nut, wild mushroom cream sauce 17.5

Seabass, fennel curd, butternut squash boudin, broccoli, almond foam 19

Roasted hake, crayfish, potato and white bean purée, shimeji mushroom, crustacean oil 20

Fish and chips, crushed peas, tartare sauce 21
Upgrade to sweet potato fries +1.5

Confit duck leg, cannellini bean and cabbage cassoulet 22

Braised short rib, black garlic mash, Roscoff onion 24

Double cheeseburger, confit onion, chips and gravy 18.5
Upgrade to sweet potato fries +1.5

Beyond burger, cabbage, pumpkin relish, mushroom ketchup, sweet potato fries (ve) 20

AFTERNOON TEA

Available 11am - 5pm 25

Perfect egg and mayonnaise on granary bread
Camembert and mango chutney on granary bread
Spinach and feta pie

Plain and raisin scones, Cornish clotted cream,
HN strawberry jam, salted caramel sauce,
includes HN tea or Illy coffee

Caramel cake

Baked cheesecake

Tiramisu éclair

Hazelnut tart

Cocoa nib s'more

To make future reservations, please click on the link below:

<https://www.sevenrooms.com/reservations/knightsbridgedining>

SIDES

Chips (v) 5

Sweet potato fries (v) 6

Steamed broccoli (v) 5

Black garlic mash with gravy 5

Sautéed courgette and chickpea with herb and garlic butter 5

Mac & cheese, parmesan crumble, to share 7

THE CLUB

THE CLUB (mayonnaise, iceberg lettuce, avocado, tomato, cheddar cheese) (v) 18

Chicken Club (roast chicken, bacon) 20

Salmon Club (smoked salmon) 23

THE CAESAR

The Caesar (cos lettuce, Parmesan, anchovies, Parma ham, lemon and thyme croutons, Caesar dressing) 15

Roasted Chicken Caesar 17

Smoked salmon Caesar 19

Crayfish Caesar 21

DESSERTS

Chocolate brownie, salted-caramel sauce, vanilla ice-cream (v) 8.5

Hazelnut chocolate and pear tart, milk ice cream (v) 8

Baked vanilla and prune cheesecake, roasted plums (v) 8

Caramel cake, yoghurt mousse and lavender figs 8

Spiced pumpkin brûlée, blackberries compote, biscotti (ve) 8

Neal's Yard cheese selection, mango chutney, oat crackers (v) 9/12

Ice-cream and sorbet selection (v)
One scoop 3 | Two scoops 5.5 | Three scoops 7.5

Chocolate truffles 4.5 | Cookies 2

SPARKLING CREAM TEA

Three plain or raisin scones, Cornish clotted cream 13
HN strawberry jam, salted caramel sauce (v)
Includes HN tea or Illy coffee
Add glass of HN Prosecco +5

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LONDON RESTAURANT FESTIVAL **3 courses 25**

STARTERS

Split pea soup, potato and herbs (v)

Smoked salmon, lime and yoghurt, apple, char cucumber, keta caviar and sea vegetable

Chicken ballotine, truffle and cauliflower purée, pickled onion, turnip and girolles

MAINS

Superfood salad bowl, cabbage salad, spicy courgette chutney, honey aubergine (ve)

Roasted hake, cray fish, potato and white bean purée, shimeji mushroom, crustacean oil

Braised short rib, black garlic mash, Roscoff onion

DESSERT

Hazelnut chocolate and pear tart, milk ice cream

Baked vanilla and prune cheesecake, roasted plum

Spiced pumpkin brûlée, blackberries compote, biscotti (ve)

SIDES

Sweet potato fries (ve) 5 Chips (ve) 4.5

Black garlic mash with gravy 5 Steamed broccoli (v) 4.5

Sautéed courgette and chickpea with herb and garlic butter 5

Mac & cheese, parmesan crumble to share 7

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COCKTAILS

MIMOSA Orange juice, HN Champagne Brut	16
BLOODY MARY Ketel One vodka, Tabasco sauce, Worcester sauce mix, lemon, tomato juice, celery salt	14
DIVA Virtuous raspberry vodka, passion fruit, raspberry, apple juice	14
FRENCH MARTINI, Ketel One vodka, Chambord liqueur, pineapple juice. Garnish: raspberry	14
CLASSIC CHAMPAGNE COCKTAIL, Courvoisier VSOP, Angostura bitters, brown sugar, HN champagne NV. Garnish: orange peel	16
KIR ROYAL, crème de Cassis, HN champagne NV. Garnish: orange peel	14
APEROL SPRITZ, Aperol, HN prosecco, soda. Garnish: orange	14
THE SKY CRUISE, HN Brut Rose NV, Ketel One vodka, vanilla syrup, passion fruit puree Garnish: Passion fruit	18

BEERS AND CIDERS

Harvey Nichols HN Session IPA, 330ml	3.8%	6
Hitachino Nest Red Rice Ale, 330	7%	6.5
Hitachino Nest White Ale, 330ml	5.5%	8
La Trappe Dubbel, 330ml	7%	6.5
Peroni Nastro Azzurro Gluten Free, 330ml	5.1%	5.5
Peroni Libera, 330ml	0%	5
Peroni Nastro Azzurro, 330ml	5.1%	5.5
Paolozzi Lager, 330ml	5.2%	7

CIDER

Hawkes Urban Orchard Apple Cider, 330ml	4.5%	7
Sweet Cheeks Blackberry Cider, 330ml	4%	7.5
No Brainer Cloudy Apple Cider, 330ml	4.8%	6

MOCKTAIL

Virgin Colada — pineapple juice, coconut cream, lemon juice, sugar syrup. Garnish: lime	7
Virgin Diva — passion fruit, raspberry, apple juice. Garnish: passion fruit	
Virgin Mojito — lime, mint, sugar syrup, apple juice, LEC soda water. Garnish: apple	
Virgin Mary — Tabasco sauce, Worcester sauce mix, lemon, tomato juice, celery salt. Garnish: celery salt, lime, celery, rosemary	

SMOOTHIES

PEANUT & STRAWBERRIES, Coconut milk, strawberries, peanut butter, banana	6
MAJESTIC Fresh apple, fresh carrot, ginger	
THE RECOVERY Strawberry, blueberry, raspberry, banana, coconut cream, lime	

MILKSHAKE (milk, double cream)

Banana — fresh banana, sugar syrup	6
Chocolate — chocolate ice cream, chocolate sauce, sugar syrup	
Strawberry — fresh strawberry, sugar syrup	
Vanilla — vanilla ice cream, vanilla syrup	

COLD PRESSED JUICES

Pineapple, Cranberry, Pink grapefruit, Tomato, Lychee	3.5
Fresh orange, Fresh apple	4.5
Ginger shot	2

MINERAL WATER

Harvey Nichols Still 330/750ml	2.5/4.5
Harvey Nichols Sparkling 330/750ml	2.5/4.5

SOFT DRINKS

Coke, Diet Coke 200ml	3
London Essence Soda Water, Tonic water, Ginger Ale	3
London Essence ginger beer 200ml, Fever-Tree Lemonade 200ml	3
Harvey Nichols Cucumber and Lime Tonic Water	3
Elderflower pressé still/sparkling	3

TEA

English breakfast, Earl Grey, Assam, Green, Chamomile, Darjeeling, Jasmine,	3.5
Fresh ginger, Peppermint & spearmint, Fresh mint leaves, Caramel vanilla rooibos (contains nuts)	

COFFEE

Espresso, Macchiato	2.5
Flat white, Filter, Americano, Cappuccino,	3.5
Mocha, Iced coffee	

LATTE SELECTION

Caffe Latte, Iced Latte	3.5
Matcha, Chai, Turmeric	4.5

MILK

Glass of milk, Oat milk, Soya milk, Almond milk	1.5
Hot chocolate	3.5

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. Wines 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 13.5% will be added to your bill.

HARVEY NICHOLS

Est.1831

WINE COLLECTION	Small 125ml	Medium 175ml	Bottle 750ml
HARVEY NICHOLS SPARKLING			
HN Prosecco, NV	8	9.75	37.5
HN English Brut, NV	12	15.25	60
HN Champagne, NV	13.5	18	65
HN Brut Rosé, NV	15	21	75
 SPARKLING NV			
Moët NV	16	21.5	82
Perrier Jouet NV	14		89
Billecart-Salmon Brut, NV			90
Bollinger, NV			115
Ruinart, Blanc De Blanc, NV			130
 SPARKLING PRESTIGE			
Moët, 12			130
Louis Roederer, '12			133
Billecart-Salmon, '08			155
 SPARKLING ROSÉ NV			
Moët Rosé, NV	19		105
Perrier Jouet Rosé NV	21.75		120
Bollinger Rosé, NV			120
Billecart-Salmon Rosé, NV			130
Laurent Perrier Rosé, NV			130
 ROSÉ WINES			
HN Rosé, '19	6	8	30
Minuty LTD Edition, '19	8.5	12	49
Whispering Angel, '19	11	16.5	66

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Est.1831

WINE COLLECTION	Small 125ml	Medium 175ml	Carafe 500ml	Bottle 750ml
WHITE WINES				
HN Blanc, '19	5.5	7	20	27
Picpoul Mirande, '19	6	7.5	21	30
HN Pecorino, '19	6	8.5	22	32
HN Chenin Blanc, '19	6.5	9	25	34
Ashbourne SB/Chard, '18	6.5	9	25	35
Geoffroy Petit Chablis, '18	6.5	9.5	26	38
HN NZ Sauvignon Blanc, '18	7.5	10	29	39
HN Grüner Veltliner, '17	8	10.5	27	40
HN Sancerre, '19	9	13.5	35	52
HN Chablis, '18	9.5	14	37	55
Pouilly Fuissé L'Ame Forest, '16	10	15	40	60
	Small 125ml	Medium 175ml	Carafe 500ml	Bottle 750ml
RED WINES				
HN Rouge, '18	5.5	8	18	27
HN CDR Villages, '17	7	9	26	35
Duas Quintas Tinto, '16	7	9		37
HN Rioja, '16	6.5	9.5	25	38
HN Chianti, '18	7.5	10.5	27	40
HN Malbec, '17	7.5	10.5	27	40
HN Australian Shiraz, '18	7.5	10.5	29	41
Corralillo Carmenere, '15	8	11.5		45
Arboleda Cab Sauv, '16	8	12		46
HN NZ Pinot Noir, '16	9	12.5		49
Vina Alberdi Rioja Reserva, '13	8.5	12.5		50
Difese, '16	9.5	14		55
Ronan by Clinet, '12	10	15		59
P+S Post Scriptum, '17	10.5	15.5		62
Gigondas Les Pallières, '16	11	16		64

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