

HARVEY NICHOLS

Est.1831

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