



# BELUGA

NOBLE RUSSIAN VODKA

## BELUGA NOBLE VODKA COCKTAIL MENU

### MARTINI

#### Strawberry Martini

Beluga Noble Vodka, Cocchi Rosa Aperitif infused with strawberries and strawberry shrub syrup.  
Served with delicious raspberry caviar. 18

#### Bees Knees Martini

Beluga Noble Vodka, lime juice and Acacia honey.  
Garnished with a Parmesan cheese crisp. 15

#### Beluga Espresso Martini

Beluga Noble Vodka, espresso and cocoa Port.  
Adorned with an edible blueberry paint. 15



### SPRITZ

#### Worth Its Weight

Beluga Noble Vodka, Fever-Tree Sweet Rhubarb Tonic.  
Topped with Harvey Nichols Prosecco.  
Garnished with a rhubarb blade. 15

#### Tropical Summer

Beluga Noble Vodka, Passion Fruit Kombucha.  
Topped with Fever-Tree Soda.  
Adorned with an edible mango paint. 13



### FROZEN

#### Respect Your Elders

Beluga Noble Vodka, elderflower cordial, raspberry sorbet.  
Topped with Fever-Tree Cucumber Soda.  
Garnished with fresh mint sorbet. 18



### LONG DRINKS

Beluga Noble Vodka & Fever-Tree Tonic 12

Beluga Noble Vodka & Fever-Tree Mexican Lime Soda 12

Beluga Noble Vodka, Passion Fruit & Fever-Tree Blood Orange Soda 13

Upgrade your cocktails to **BELUGA Gold Line** +8

# HARVEY NICHOLS

Est.1831

## BRUNCH until 2pm

Coconut yoghurt, mango and chilli salsa, low gluten granola (ve) 7

Seasonal fruit salad (ve) 6.5

Smoked salmon, scrambled or poached eggs 11

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

## STARTERS

Creamed corn, caramelised figs, vanilla, crumbled feta cheese (ve) 7

Crushed burrata, maple glazed pumpkin, seeded granola (v) 12

Coddled duck egg, buttermilk and pea soup, potato, and caviar 7

Smoked salmon and crab tartare, horseradish cream, citrus and soya dressing 18

Charcuterie: cured duck, chorizo, Parma ham, figs, smoked salmon tartare, herb garlic bread, pickled carrot and daikon 12/17

## MAINS

Mixed grain bowl, baba ghanoush, charred cauliflower, pickled bean sprout (ve) 19

Pumpkin and sage tortelloni, king oyster mushroom, red wine and mushroom reduction (v) 21

Pan fried seabream, ratatouille, fish bisque and chimichurri 18.5

Braised venison shoulder, garlic mash, red wine bourguignon and garniture 24

Slow cooked pork chop, pear, fennel, artichoke, celeriac purée, crackling 20

Low gluten fish and chips, crushed peas, tartare sauce 21

## HERO DISHES

Madhu's - Chilli chicken toasted wrap. Madhu's signature succulent chilli chicken, tossed with peppers, wrapped in a soft roomali roti 11

Madhu's - Vegan toasted wrap. A medley of vegetables spiced with chilli and fenugreek, tossed with peppers, wrapped in a soft roomali roti (ve) 11

Madhu's - Lamb Biryani, masala lamb, basmati rice, fried onions, saffron, rosewater, coriander 20

Madhu's - Vegetable Biryani, basmati rice, mixed vegetables, fried onions, saffron, rosewater, coriander (ve) 16

*\*Subject to availability*

**MADHU'S 2GO**

Green Olives 5 | Smoked Almonds 5

Sourdough bread roll to share 3.5

Almond croissant / Apricot Danish / Cherry Danish 4.5

Butter croissant / Pain aux raisins / Pain au chocolat 3.5

Cake slice selection 4

Carrot | Cherry & Coconut | Marble

## 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

## THE BURGER

Pulled beef brisket, cheddar cheese, Kimchi, truffle mayonnaise, chunky chips 19

Soft-shell crab burger, crushed avocado, beef tomato, gem lettuce, ranch dressing and chunky chips 22

Beyond burger, vegan cheese, black bean and sweet corn salsa, gem lettuce, piquillo pepper, chunky chips (ve) 21

## SIDES

Posh nosh cauliflower cheese (v) 5

Garlic creamed spinach (v) 5

Chips (v) 5.5

Sweet potato fries (v) 6

Mixed leaves, house dressing 6

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

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

# HARVEY NICHOLS

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## DESSERTS

Dark chocolate souffle tart, caramelised pears,  
Frangelico ice cream (v) 8

Burnt cheesecake, roasted plums, honeycomb (v) 7

Vanilla and yoghurt bavarois, honey figs, polenta biscuit 8

Advieh and coconut rice pudding, poached quince,  
pistachio, pomegranate (ve) 8

Milk chocolate brownie, vanilla ice cream,  
caramel sauce 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

Cookies 2 | Truffles (ve) 6

## AFTERNOON TEA

35 per person

Available 12pm - 5.30pm  
Add a glass of Harvey Nichols Champagne +10

### SANDWICHES

Egg salad and capers, white bread  
Ploughman's sandwich, mustard cress, tomato bread  
Chicken coronation, granary bread  
Cucumber, dill cream cheese, wholemeal bread

### SAVOURY BITES

Feta and spinach swirls

### SWEETS

Plain and raisin scones, Cornish clotted cream,  
HN strawberry jam, lemon curd (v)  
includes HN tea or Illy coffee

Chocolate hazelnut tart  
Lemon meringue pie  
Yoghurt and honey bavarois  
Plum financier  
Pumpkin cake

## CREAM TEA 13

Three plain or raisin scones, Cornish clotted cream

Homemade strawberry jam, lemon curd (v)

Includes HN tea or Illy coffee

## SPARKLING CREAM TEA 18

A glass of HN Prosecco

Three plain or raisin scones, Cornish clotted cream

Homemade strawberry jam, lemon curd (v)

Includes HN tea or Illy coffee

## DRINKS

### TEA

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

### COFFEE

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

4

### LATTE SELECTION

Caffe Latte, Iced Latte 4  
Matcha, Chai, Turmeric 5

### MILKSHAKE (milk, double cream)

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

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# HARVEY NICHOLS

Est.1831

<b>WINE COLLECTION</b>	Small 125ml	Medium 175ml	Carafe 500ml	Bottle 750ml
WHITE WINES				
HN Pecorino, '19	6	8.5	22	32
HN Chenin Blanc, '20	6.5	9	25	34
Ashbourne SB/Chard, '18	6.5	9	25	35
Geoffroy Petit Chablis, '18				38
HN NZ Sauvignon Blanc, '20	7.5	10	29	39
HN Grüner Veltliner, '17				40
HN Sancerre, '19	9	13.5	35	52
HN Chablis, '19	7.75	11.25	30	45
Pouilly Fuissé L'Ame Forest, '16				60

	Small 125ml	Medium 175ml	Carafe 500ml	Bottle 750ml
RED WINES				
HN CDR Villages, '18	7	9	26	35
Duas Quintas Tinto, '17				37
HN Rioja, '18	7	9	27	38
HN Chianti, '19	7.5	10.5	27	40
HN Malbec, '19	7	10.5	29.5	40
HN Australian Shiraz, '19				41
Corralillo Carmenere, '15				45
Arboleda Cab Sauv, '16	9	12	29	46
HN NZ Pinot Noir, '18				48.5
Vina Alberdi Rioja Reserva, '15				50
Difese, '18				55
Ronan by Clinet, '14				59
Gigondas Les Pallières, '18				62

(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.  
Please note that all beverages may contain sulphites

# HARVEY NICHOLS

Est.1831

<b>WINE COLLECTION</b>	Small 125ml	Medium 175ml	Bottle 750ml
<b>HARVEY NICHOLS SPARKLING</b>			
HN Prosecco, NV	8	9.75	37.5
HN English Brut, NV			60
HN Champagne, NV	13.5	18	65
HN Brut Rosé, NV	15	21	75
 <b>SPARKLING NV</b>			
Moët NV	16	21.5	82
Perrier-Jouët NV	17	25	100
Billecart-Salmon Brut, NV			90
Bollinger, NV			115
Ruinart, Blanc De Blanc, NV			130
 <b>SPARKLING PRESTIGE</b>			
Moët, 12			130
Louis Roederer, '13			133
Billecart-Salmon, '08			155
 <b>SPARKLING ROSÉ NV</b>			
Moët Rosé, NV	19	26.5	105
Perrier-Jouët Rosé NV	21.75	30.25	120
Bollinger Rosé, NV			120
Billecart-Salmon Rosé, NV			130
Laurent Perrier Rosé, NV			130
 <b>ROSÉ WINES</b>			
HN Rosé, '20	6	8	30
Whispering Angel, '20	13	16.5	74
Minuty LTD Edition, '19			49

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## COCKTAILS

STRAWBERRY MARTINI, Beluga Noble Vodka, Cocchi Rosa Aperitif infused with strawberry shrub syrup. Served with delicious raspberry caviar	18
BEE'S KNEES MARTINI, Beluga Noble Vodka, Lime juice and Acacia honey. Garnished with a Pecorino cheese crisp.	15
BELUGA ESPRESSO MARTINI, Beluga Noble Vodka, espresso and cocoa Port. Adorned with an edible blueberry paint.	15
WORTH ITS WEIGHT, Beluga Noble Vodka, Fever-Tree sweet rhubarb tonic. Topped with Harvey Nichols Prosecco. Garnished with a rhubarb blade	15
TROPICAL SUMMER, Beluga Noble Vodka, Passion fruit kombucha. Topped with Fever-Tree soda. Adorned with edible mango paint.	13
RESPECT YOUR ELDERS, Beluga Noble Vodka, elderflower cordial, raspberry sorbet. Topped with Fever-Tree cucumber soda. Garnished with fresh mint.	18
BLOODY MARY Ketel One vodka, Tabasco sauce, Worcester sauce mix, lemon, tomato juice, celery salt	15
DIVA Virtuous raspberry vodka, passion fruit, raspberry, apple juice	15
FRENCH MARTINI, Ketel One vodka, Chambord liqueur, pineapple juice.	15
CLASSIC CHAMPAGNE COCKTAIL, Courvoisier VSOP, Angostura bitters, brown sugar, HN champagne NV.	16
KIR ROYAL, crème de Cassis, HN champagne NV.	16
APEROL SPRITZ, Aperol, HN prosecco, soda. Garnish: orange	15
THE SKY CRUISE, HN Brut Rose NV, Ketel One vodka, vanilla syrup, passion fruit purée	20

## BEERS

Portobello Polari Pale Ale, 330ml	4.2%	6
Hitachino Nest Red Rice Ale, 330ml	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%	5.5
Peroni Nastro Azzurro, 330ml	5.1%	6.5
Binary Botanical, 250ml	4%	5.5

## CIDERS

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

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

## COLD PRESSED JUICES

Pineapple, Cranberry, Pink grapefruit, Tomato, Lychee	4
Fresh orange, Fresh apple	4.5
Ginger shot	2

## MINERAL WATER

Harvey Nichols Still 330/750ml	3.5/5
Harvey Nichols Sparkling 330/750ml	3.5/5

## SOFT DRINKS

Coke, Diet Coke 200ml	4
Fever-Tree Soda Water, Tonic Water, Ginger Ale	4
Fever-Tree Ginger Beer, Lemonade 200ml	4
Elderflower pressé still/sparkling	4

## MOCKTAIL

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

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