

HARVEY NICHOLS

Est.1831

SUMMER DINING MENU

2 courses with a glass of Chandon Garden Spritz 27

3 courses with a glass of Chandon Garden Spritz 33

Available: Monday to Friday from 12pm to 6.30pm

CHANDON GARDEN SPRITZ

STARTERS

Green asparagus, broad beans and radish, sauce mousseline (ve)

Dorset crab, mango salsa, cucumber gazpacho

Braised lamb, Greek salad, tapenade sauce

MAINS

Roast miso aubergine, summer couscous salad, coconut yoghurt (ve)

Poached plaice, potato and caviar, buttermilk, dill sauce

Beef rump, summer beans, parmesan polenta chips

DESSERT

Black forest layered cake, cherry compote (v)

Raspberry and pistachio custard tart, yogurt sorbet (v)

Lemon posset, blueberry compote, poppyseed tuile (v)

SIDES

Watermelon, feta, cucumber, and mint salad (v) 6

Heritage tomato salad, seeds, and mixed herbs (ve) 6

Rocket, Parmesan, crispy shallot, and balsamic salad (v) 6

Chunky chips (v) 5.5

Sweet potato fries (v) 7

(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 nuts are used in our kitchen.

All prices include V.A.T. A discretionary service charge of 13.5% will be added to your bill.