

# HARVEY NICHOLS

Est. 1831

## AUTUMN DINING MENU

3 courses and a cocktail 25

Availability: Monday to Saturday from 12pm to 8pm



**BELUGA**

NOBLE RUSSIAN VODKA

COCKTAILS

Blooming Peach - Beluga Nobel Vodka,  
fresh lemon juice, Crème de Peche,  
Fever-Tree white grape & apricot

Noble flirt - Beluga Nobel Vodka,  
Velvet Falernum liqueur,  
Italicus Rosolino di Bergamotto, lime juice

### STARTERS

Cream corn, caramelise figs, vanilla, crumbed goat's cheese (V)

Coddle duck egg, buttermilk and pea soup, potato, and caviar

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

### MAINS

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

Pan fried seabream, ratatouille, fish bisque and chimichurri

Saddle of venison, garlic mash, red wine bourguignon

### DESSERTS

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

Burnt cheesecake, roasted plums, honeycomb (v)

Vanilla and yoghurt bavarois, honey figs, polenta biscuit

### SIDES

Posh nosh cauliflower cheese (v) 5

Garlic creamed spinach (v) 5

Mixed leaves, house dressing 6

Chips (v) 5.5 Sweet potato fries (v) 6

(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.