

# HARVEY NICHOLS

Est.1831

## SNACKS

- Sourdough, Netherend Farm butter (v) 4  
Gordal olives (ve) 4  
Braised beef bonbons, horseradish truffle cream 4

## MAINS

- Thai beef salad, kale, cashew nuts, beansprouts, edamame beans, coriander, roasted peppers, tahini, soya and lime dressing 20  
Crab risotto, charred sweetcorn, pickled fennel, sea vegetables, coriander 21  
Roasted rump of lamb, sumac braised lamb shoulder, chickpeas, courgette, smoked paprika crumb, red pepper coulis, smoked yoghurt 24

## SIDES

- Hand-cut chips, aioli, baked potato salt 4  
Sautéed spinach, chilli and garlic 4  
Peas, chorizo, goat's cheese 4

## DESSERTS

- Whipped milk chocolate ganache, cherry ice cream, pickled cherries, caramelised white chocolate (v) 6  
Roasted watermelon, mascarpone custard mousse, coconut and mixed nut granola (v) 6  
Vanilla panna cotta, mixed berries, blackberry and gin soup, crispy puff pastry 6  
Selection of cheese, apple chutney, crackers 10

## STARTERS

- Cured sea trout, saffron potatoes, escabeche vegetables, crème fraîche 10  
Goat's cheese cheesecake, fig, pinenuts, caramelised red onion gougères (v) 8

## SUMMER DINING

3 courses and a cocktail 25

Monday to Thursday 12pm - 5pm  
Friday to Saturday 12pm - 8pm

### Cocktails

Solstice Martini Hugo Fizz

Pea velouté, seeded scone,  
bacon jam, goat's cheese cream

Smoked mackerel mousse, mackerel tartare,  
miso-roasted aubergine, muesli toast, pickled  
cucumber, honey and sesame dressing

Tomato salad, guacamole, chilli,  
mozzarella, black olive

Roasted pork fillet, baby gem lettuce, crispy  
onions, carrot, pulled pork hash brown,  
spiced red wine jus

Pan-fried sea bream, new potatoes, broccoli,  
radish, beetroot, lemon and herb cream cheese

Gnocchi, halloumi, Mediterranean vegetables,  
rocket, chilli and sun-blushed tomato sauce (v)

Whipped milk chocolate ganache, cherry ice  
cream, pickled cherries, caramelised white  
chocolate (v)

Roasted watermelon, mascarpone custard  
mousse, coconut and mixed nut granola (v)

Vanilla panna cotta, mixed berries, blackberry  
and gin soup, crispy puff pastry

## WINE BY THE GLASS

### WHITE WINE

	175ml	750ml
Sauvignon Blanc, AC Bordeaux, France, 2019	6.5	24
Chenin Blanc, Stellenbosch, South Africa, 2019	7.5	27.5
Pecorino, Offida, Italy, 2018	7.75	30
Harvey Nichols, Sauvignon Blanc, Marlborough, New Zealand, 2018	9	34.5
Harvey Nichols, Chablis, Premier Cru, Burgundy, France, 2018	12.5	49

### ROSE WINE

Harvey Nichols, Rosé, Corbières, France, 2019	7.5	27.5
Whispering Angel, Caves d'Esclans, Côtes De Provence, France, 2019	15	60

### RED WINE

OXO, Rouge, Vin de Pays de L'Aude, France, 2018	6.5	24
Harvey Nichols, Malbec, Mendoza, Argentina, 2017 (ve)	7.5	27.5
Harvey Nichols, Beaujolais-Villages, France, 2017	7.75	31
Harvey Nichols, Plan de Dieu, Côtes-Du-Rhône Villages, Rhône, France, 2017	8	31
Harvey Nichols, Shiraz, South Australia, 2018	11.25	43.5

### SPARKLERS AND CHAMPAGNES

	125ml	750ml
Harvey Nichols, Prosecco, Valdobbiadene DOCG, Italy, NV (ve)	6.5	34.5
Harvey Nichols Brut Champagne	11.5	59
Harvey Nichols Brut Rose Champagne	13	68

### COCKTAILS

<b>BRIGGATE FIZZ</b>	9
Slingsby Rhubarb gin, elderflower cordial, pink grapefruit juice, Harvey Nichols Prosecco	
<b>CLASSIC ESPRESSO MARTINI</b>	9
Ketel One vodka, Kahlúa coffee liqueur, Illy espresso	
<b>COSMOPOLITAN</b>	9
Ketel One Citroen vodka, Cointreau liqueur, cranberry juice, lime juice, orange bitters	
<b>NEGRONI</b>	9
Tanqueray 43.1% Gin, Martini Rubino vermouth, Campari	
<b>PORNSTAR MARTINI</b>	11
Cîroc Vanilla vodka, passion fruit syrup, pineapple juice, lime juice, passion fruit purée, Harvey Nichols Prosecco	
<b>RASPBERRY CHAMPAGNE MOJITO</b>	13
Plantation 3 Stars rum, lime juice, mint, raspberry purée, simple syrup, Harvey Nichols Champagne	
<b>PINK PRINCESS</b>	14
Crème de Fraise des Bois, vanilla syrup, Harvey Nichols Brut Champagne	
<b>TEA, COFFEE AND SOFT DRINKS</b>	
<b>HARVEY NICHOLS TEA</b>	3.25
English Breakfast, Earl Grey, Green Tea, Chamomile, Jasmine, White Tea, Assam, Decaf	
<b>HARVEY NICHOLS FRUIT + HERBAL TEAS</b>	4
Pepperminty, Green Tea Rose China, Ginger & Chocolate, Get Fruity, Thirst Quencher	
<b>ILLY COFFEE</b>	3.25
Americano, Latte, Cappuccino, Flat white, Iced coffee	
<b>VALRHONA CHOCOLATE</b>	4.25
Hot chocolate, Mocha, Iced chocolate, Iced mocha	
<b>LONDON ESSENCE</b>	3.25
Lemonade, Soda, Tonic water, Ginger Ale	
Coke, Diet Coke	3.5
Still or Sparkling water	Small 3 Large 4

(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 10% will be added to your bill. Please note that all beverages may contain sulphites