

# HARVEY NICHOLS

Est.1831

## A LA CARTE

### STARTERS

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Brixham crab salad, crab jelly, apple, herb mayonnaise	10
Seared scallops, boudin noir, cauliflower and apple	10
Braised pork cheek, crisp noodle cake, shitake mushrooms, bok choi, chilli, broth	9
Double baked cheese soufflé, crispy oyster mushrooms, mushroom puree, gribiche sauce	9
Jerusalem artichoke risotto, soft boiled quail egg	8.5

### MAINS

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Whole grilled Brixham plaice, turned potatoes, sauce vierge, basil, samphire	25
Organic beef rendang, coconut rice, seared lime	20
Lamb rump, slow cooked shoulder, mushroom barley risotto, Jerusalem artichoke, Parmesan crisp	24
Seared sirloin, potato pie, roast Roscoff onion, celeriac purée, kale, red wine jus	26
Crisp pork belly, sweet potato mash, lime, corriander, squid, bok choi, sweet chilli dressing	22

### SIDES

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Hand-cut chips	Roast carrots, tarragon crème fraiche	4
Dauphinoise potatoes	Rocket salad, Parmesan, lemon dressing	
Winter greens, honey mustard dressing, crisp Parmesan		

Should you have any food allergies or special dietary requirements, please inform your waiter

A discretionary 10% service charge will be added to all bills.