

HARVEY NICHOLS

Est.1831

WINTER DINING

3 courses and a cocktail **22**

2 courses and a cocktail **18**

Parsnip soup, hazelnut and orange brown butter (v)

Ham-hock croquette, poached egg, caper dressing

Quince, walnut and celeriac salad, bitter leaves, honey dressing

Grilled Brixham mackerel, cucumber, pickled mouli, wasabi mayonnaise

Roast leg of guinea fowl, braised savoy and puy lentils

Tamarind-spiced chickpeas, coconut rice, pomegranate yoghurt (v)

Pineapple upside-down cake, spiced rum caramel, clotted cream

Lemon tart, raspberry sorbet

Dark chocolate mousse, coffee cream, shortbread biscuit

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.