HARVEY NICHOLS

Est.1831

SNACKS

Wild mushroom croquettes, aioli (v) 4 Parma ham, shaved Parmesan 4 Lindisfarne oysters 2.5 each

Sourdough bread selection (ve) 3 Gordal olives (ve) 4 Sea salt and herb peanuts (ve) 3.5

STARTERS

Seasonal soup of the day, bread, butter (v) 6

Burrata, pea and avocado guacamole, toasted sourdough, chilli flakes (v) 8

Hummus, zhug, dukkah, spinach falafel, pitta bread (ve) 7

Hot smoked salmon, potato salad, baby capers, candied lemon, horseradish crème fraîche 8.5

FROM THE GRILL

225g Scottish Borders steak

rump 26, sirloin 28, rib-eye 27

Served with rocket and your choice of béarnaise, herb butter or peppercorn sauce

100% Scotch beef burger, brioche bun, Emmental cheese, burger sauce, baby gem lettuce, tomato 15

MAINS

Pan-fried cod, gnocchi, wild mushrooms, peas, broad beans, samphire, smoked mussel velouté 19.5

Roasted cauliflower, tahini and coconut yogurt dressing, pomegranate, pickled red onions, mint salsa, toasted almonds (ve) 14 add roasted chicken breast +5

Five spice crusted duck breast, orange, rocket and cranberry salad, toasted pine nuts, brown butter and sherry vinegar dressing 20

SIDES

Chips, aioli (v) 4 New potatoes, herb butter (v) 4 Tenderstem broccoli, smoked garlic aioli, almonds (ve) 4.5

Chunky chips, truffle oil, Parmesan, avocado mayonnaise (v) 4.75 Buttered mixed greens (v) 4.5

DESSERTS

Peanut butter cup pie, chocolate sauce, coconut cream (ve) 7.5

Apple and raspberry crumble, vanilla ice cream (v) 7.5

Selection of I.J. Mellis cheeses, oatcakes, quince 10

Ice cream and sorbet selection (v) 4.75

(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. All prices inclusive of V.A.T. A discretionary 10% service charge will be added to your bill

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PRIX FIXE

2 courses 19 3 courses 24

Chunky vegetable soup, Emmental croutons, green pesto (v)

Chicken liver parfait, Cumberland jelly, toasted brioche

Thai fishcakes, carrot and cucumber salad, roasted peanuts, Asian dressing

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Pan-fried chicken breast, peas, bacon, shallots, baby gem, white wine cream sauce

Truffle macaroni, three cheese sauce, chives, garlic bread (v)

Pan-fried salmon, teriyaki sticky rice, kimchi, avocado salsa

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Homemade chocolate brownie, chocolate ice cream, caramel sauce (v)

Isle of Mull cheddar, oatcakes, chutney (v)

Ice cream and sorbet selection (v)

WEE ONES MENU

Available for 12 years and under

Soup of the day, bread and butter (v) 3

Homemade chicken strips, chips, salad 5

Sole goujons, chips, salad 5

Truffle mac'n'cheese (v) 5

Hummus, carrot sticks, pitta bread (ve) 5

Any regular dessert, kids size 3

Single scoop of ice cream 2

Kids orange, apple or milk 2

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