

HARVEY NICHOLS

Est.1831

SET MENU

3 courses 22

Carrot soup, parsley and almond pesto

Spring salad, soft boiled egg, homemade tarragon salad cream

Crisp polenta and rosemary pancake, devilled lambs kidneys, mushrooms, watercress

Seared Chalk Stream trout, braised baby gem, nettle velouté, horseradish, confit lemon

Crisp lamb belly, broccoli puree, haricot, green bean and wild garlic dressing

Artichoke and leek tart, spinach and lemon cream, ewe's cheese mousse

Crème brûlée, Armagnac prunes

Passion fruit parfait, coconut tuille, lime curd

Chocolate and vanilla ice cream profiteroles

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.