

HARVEY NICHOLS

Est.1831

SNACKS

Marinated mixed olives (ve) 4

Grilled vegetables (ve) 5

Artisan bread selection (v) 5

Pane halloumi, lemon (v) 6

Smoked salmon and prawn taco 7

BBQ chicken croquettes 7

STARTERS

Beetroot carpaccio (v) 8

Popcorn, wasabi, goats' cheese

Leek (v) 8

Celeriac, pear, truffle, celery

Soup of the day (v) 8

Scallops 13

Black pudding, apple

Wasabi pea tuna 13

Bean sprouts, dashi gel, ponzu

Smoked duck 13

Turnip, blackberry

SALADS

Caesar 10 (add chicken +5)

Parmesan, anchovies, pancetta, croutons, Caesar dressing

Tuna niçoise 14

Anchovies, black olives, boiled egg, little gem lettuce, chive, tomatoes, green beans, spring onion, house dressing

Fig and duck 16

Confit red onion, peas, feves, quinoa

Chopped chicken 16

Mediterranean vegetables, avocado, tarragon, little gem lettuce, Parmesan, lemon dressing

SEASONAL SPECIAL

Sous vide aubergine (ve) 10

Red pepper tagine, sweet potato

Butternut squash superfood salad (ve) 10

Grilled courgette, quinoa, baby spinach, butternut squash, avocado, edamame beans, pomegranate, lemon dressing

MAINS

Seafood risotto 16

Mascarpone, sea herbs

Pan-fried chicken 18

Linguini, baby onions, chicken crumb, Parmesan

Duck leg ramen 19

Noodles, sesame, pickled ginger, egg yolk

Wild mushroom and celeriac cannelloni (v) 15

Tuscan salad

Fish and chips 19

Harvey Nichols IPA batter, pea purée, curry sauce

GRILL

Beef and pork burger 17

Bacon, Applewood cheese, dill pickle, tomato, little gem lettuce, skinny fries

Luxury burger 19

As above plus fig jam, Taleggio cheese, rocket, bacon crumb, loaded fries

Tandoori chicken flatbread 17

Red onion, cucumber, coriander, chilli, red pepper, paneer cheese

Walnut whole seabass 19

Green beans, lemon

225g rib-eye steak 26

Slow-roasted onion and tomato, skinny fries

200g fillet steak 32

Slow-roasted onion and tomato, skinny fries

(add peppercorn sauce or garlic butter +2.5, béarnaise sauce +3)

SIDES

Skinny fries, aioli (v) 5

Spenwood mash 5

Pak choi, ginger and chilli (v) 5

Rocket, fig salad, balsamic dressing (v) 5

Leek and prawn gratin 6

Ox cheek, mac and cheese 6

DESSERTS

Gluten-free chocolate brownie (v) 8

Cherry, cherry ice cream, roasted white chocolate

Blackberry pavlova 8

Sorbet, red amaranth

Banana split 9

Chocolate sauce, cherry purée

Carrot cake (v) 9

Cream cheese frosting, walnut tuile, pear ice cream, walnuts

Crème brûlée 9

Biscotti

Selection of cheeses (v) 11

Chutney, crackers

WINE COLLECTION

HARVEY NICHOLS WHITE WINE

	175ml	750ml
Sauvignon Blanc AC Bordeaux, France, 2018	6.5	24
Chenin Blanc Stellenbosch, South Africa, 2019	7.5	27.5
Sauvignon Blanc, Marlborough, New Zealand, 2018	9	34.5
Grüner Veltliner Hirsch, Kamptal, Austria, 2017	9	35
Sancerre Loire Valley, France, 2018	11.25	44
Chablis Premier Cru, Burgundy, France, 2017	12.5	49

HARVEY NICHOLS ROSÉ WINE

Rosé Corbières Languedoc, France, 2018	7.5	27.5
Whispering Angel, Château d'Esclans, Provence, France, 2018	12.75	50
Château Miraval Cotes de Provence, France, 2018		56

HARVEY NICHOLS RED WINE

Rouge, Vin de Pays de L'Aude, France, 2018	6.5	24
Malbec, Mendoza, Argentina, 2017	7.5	27.5
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2016	8	31
Shiraz, South Australia, 2017	9.75	35
Rioja, Spain, 2016	8.5	34
Pinot Noir Framingham Wines, Marlborough New Zealand, 2016	11.25	43.5
All still wines by the glass are 175ml, 125ml by the glass is available on request.		

HARVEY NICHOLS SPARKLING

	125ml	750ml
Prosecco, Valdobbiadene Italy, NV	6.5	34.50
English Sparkling Brut, England, NV (ve)	10.75	57
Conca del Riu Anoia, Penedès, Spain, 2015/16	8.25	49
Champagne Brut, France, NV	11.5	59
English Sparkling Rose England, NV (ve)	10.75	63.5
Champagne Rosé, France, NV	13	68

DESSERT WINE

	125ml	375ml
Harvey Nichols, Sauternes, Château Coutet, Bordeaux, France, 2014	12	35

WHITE WINE

	750ml
K-Naia, Bodagas Naia, Castilla y Leon, Spain, 2017 (ve)	26.5
Pinot Grigio Erste & Neue, Alto Adige, Italy 2018	36
Albarino Zarate, Rias Baixas, Spain, 2018 (ve)	46
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand, 2019	65

RED WINE

Scotto, Old Vine Zinfandel, Lodi, California, 2016	26
Finca Altamira Malbec, Achaval Ferrer, Altamira, Argentina, 2016 (ve)	50
Buro de Depenalosa Crianza, Bodegas Pascual, Ribera del Duero, Spain, 2015 (ve)	45
Syrah, Renegade London Wine, London, England, 2017	58.5

CHAMPAGNE

Perrier-Jouët, Grand Brut, France, NV	82
Moët, Brut Imperial, France, NV (ve)	76
Dom Pérignon, France, 2009 (ve)	215

ROSÉ CHAMPAGNE

Moët, Brut Imperial Rose, France, NV (ve)	95
Perrier-Jouët, Blason Rosé, France, NV	105
Laurent-Perrier, Brut Rosé, France, NV (ve)	110

BOTTLED LAGER AND CRAFT BEER

Peroni, Nastro Azzurro, Italy, 5.1%, 330ml	4.75
Einstök, White Ale, Iceland, 5.2%, 330ml	6
Harvey Nichols, Session IPA, England, 4.5%, 330ml	6
Lowlander, IPA, Holland, 6%, 330ml	7

CIDER

Cotswold Cider Company, No Brainer, England, 6%, 330ml	6
Hawkes, Urban Orchard Apple Cider, England, 4.5%, 330ml	6

(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.