

HARVEY NICHOLS

Est.1831

Seasonality is at the heart of our Brasserie menu, each month two new dishes created by Head Chef Stewart Mackie will feature to highlight great seasonal flavours. For July we focus on British fennel and basil from Norfolk.

LUNCH (AVAILABLE UNTIL 5PM)

SNACKS

Marinated mixed olives (ve) 4

Grilled vegetables (ve) 4

Artisan bread selection (v) 4

Grilled vegetables, harissa yoghurt (v) 4

Arancini balls, tomato and chilli jam (v) 5

Duck croquettes, plum sauce 5

Tempura fish 5

SALADS

Caesar salad 10 (add chicken +5)

Cos lettuce, Parmesan, anchovies, pancetta, lemon and thyme croutons, Caesar dressing

Niçoise salad 12

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

Asian duck salad 12

Radish, mouli, sesame seeds, glass noodles

Heritage tomatoes 10

Basil consommé, baby mozzarella, artichoke (v)

Chopped chicken salad 15

Mediterranean vegetables, avocado, tarragon, little gem lettuce

SEASONAL SPECIALS

Superfood salad (ve) 12

Orange, fennel, quinoa, baby spinach, avocado, edamame beans, pomegranate, lemon dressing

Basil panna cotta 9

Basil purée, blackberries, buttermilk snow, Italian meringue

MAINS

Mussels 16

Garlic & white wine sauce, skinny fries

Beer-battered haddock 15

Skinny fries, crushed peas, mint, tartare sauce

Leek risotto (v) 14

Leek purée, crispy leeks, pea shoots

Halloumi burger (v) 14

Pea and mint hummus, little gem lettuce, tomato, red onion

Chicken thigh laksa (n) 16

Buckwheat noodles, butternut squash, coconut milk, peanut, spring onion

GRILL

Beef and pork burger 15

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

Chicken tikka flatbread 16

Spiced fried onions, cucumber, mint and coriander yoghurt

Lobster tail 22

Pineapple and mango chilli salsa, skinny fries

225g rib-eye steak 26

Slow-roasted onion and tomato, skinny fries

250g rump steak 21

Slow-roasted onion and tomato, skinny fries

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

SIDES

Baby Caesar salad 5

Tenderstem broccoli, almond butter (v) 5

Feta and potato Greek hash (v) 5

Skinny fries, aioli (v) 5

Creamy spinach gratin (v) 5

Flat-cap mushroom, chilli butter (v) 5

DESSERTS

Gluten-free chocolate brownie (v) (n) 8

Chocolate sauce, vanilla ice cream

Baked New York cheesecake (v) 8

Blueberry compote

Vanilla crème brûlée (v) 8

Shortbread, berries

Tropical mess (ve) 8

Meringue, mango, passionfruit, pineapple

Strawberry and apricot summer delight (v) 9

Fresh strawberries, strawberry parfait, apricots, almond sponge, strawberry ice cream

(v) suitable for vegetarians (ve) suitable for vegans (n) contains nuts. Should you have any food allergies or special dietary requirements please inform your waiter.

Please note that nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.

WINE COLLECTION

HARVEY NICHOLS WHITE WINE

	175ml	750ml
Sauvignon Blanc AC Bordeaux, France, 2016	6.5	24
Chenin Blanc Stellenbosch, South Africa, 2017	7.5	27.5
Sauvignon Blanc, Marlborough, New Zealand, 2017	9	34.50
Grüner Veltliner Hirsch, Kamptal, Austria, 2017	9	35
Chardonnay, Aconcagua, Chile, 2016	10.5	41
Sancerre Loire Valley, France, 2017	11.25	44
Chablis Premier Cru, Burgundy, France, 2016	12.5	49

HARVEY NICHOLS ROSÉ WINE

Rosé Corbières Languedoc, France, 2018	7.5	27.5
Whispering Angel, Château d'Esclans, Provence, France, 2017	12.75	50
Château Miraval Cotes de Provence, France, 2016		42

HARVEY NICHOLS RED WINE

Rouge, Vin de Pays de l'Aude, France, 2017	6.5	24
Malbec, Mendoza, Argentina, 2015	7.5	27.5
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2015	8	31
Shiraz, South Australia, 2017	8.75	35
Rioja, Spain, 2016	8.5	34
Pinot Noir Framingham Wines, Marlborough New Zealand, 2014	11.25	43.5
Margaux, Bordeaux, France, 2014	15.25	61

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, 2012	11.25	34

WHITE WINE

	750ml
K-Naia, Bodagas Naia, Castilla y Leon, Spain, 2017 (ve)	26.5
Pinot Grigio Erste & Neue, Alto Adige, Italy 2017	36
Albarino Zarate, Rias Baixas, Spain, 2016/17 (ve)	42
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand, 2017	57

RED WINE

Scotto, Old Vine Zinfandel, Lodi, California, 2014	26
Finca Altamira Malbec, Achaval Ferrer, Altamira, Argentina, 2015 (ve)	42
Buro de Depenalosa Crianza, Bodegas Pascual, Ribera del Duero, Spain, 2014 (ve)	41
Syrah, Renegade London Wine, London, England, 2017	58.5

CHAMPAGNE

Perrier-Jouët, Grand Brut, France, NV	89
Moët, Brut Imperial, France, NV (ve)	82
Dom Pérignon, France, 2009 (ve)	225

ROSÉ CHAMPAGNE

Moët, Brut Imperial Rose, France, NV (ve)	90
Perrier-Jouët, Blason Rosé, France, NV	120
Laurent-Perrier, Brut Rosé, France, NV (ve)	130

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

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Please note that wines may contain sulphites, eggs, fish, crustaceans, milk or gluten used as a fining agent.

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