

# HARVEY NICHOLS

Est.1831

## BRUNCH MENU

Why not start your meal with a Bloody Mary cocktail?

Alcoholic - £9.00    Non-alcoholic - £5.00

|   |     |
|---|-----|
| Scrambled egg, chives, toasted brioche  | 6.5 |
| French toast, coffee and maple glazed bacon   | 8   |
| Sauté mushrooms, Gruyere, toasted brioche   | 7   |
| Soy fried egg, bok choy, chilli dressing  | 7   |
| <br>  |     |
| Second Floor cooked breakfast – Smoked back bacon, homemade baked beans, black pudding, toasted brioche, fried egg, roast mushrooms, tomato | 11  |
| Inverawe smoked salmon, soft poached egg, hollandaise, toasted muffin   | 16  |
| Huevos rancheros, fried eggs, chorizo, Manchego* cheese, tomato salsa<br><small>*contains animal rennet</small>                             | 14  |
| Venison cottage pie, buttered Savoy cabbage   | 15  |
| <br>  |     |
| Berry pancakes, lemon curd, clotted cream   | 7   |
| Homemade doughnuts, caramel sauce, whipped cream  | 6.5 |
| Dark chocolate mousse, coffee cream, shortbread biscuit   | 6.5 |
| Pineapple upside down cake, spiced rum caramel, crème anglaise  | 6.5 |

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.