

# HARVEY NICHOLS

Est.1831

## SNACKS AND STARTERS

Olives (v) 4

Soup Of The Day - Brown Soda Bread 6

Fried Calamari - Tomato-rose harissa sauce, roasted garlic 6

Chicken Liver Parfait - Red onion marmalade, Pedro Ximenez sherry, toasted brioche 8

Lambay Island Crab Claws - Garlic, chilli, lemon & herb butter 10

Devilled conflake whitebait, lovage mayanaise 6

Baked Goats Cheese Crottin - Seedless grapes, black figs, wild honey, thyme (v) 10.5

Mozzarella Tonbridge - slow cooked herb tomatoes crispy parmasen, avocado puree, basil oil (v) 10.5

Morocan spiced lamb flat bread, manchego, hummas Baba ganoush 12

Hummas, Olives, Baba ganoush, pickle herb infused cheese, flat bread 11

## CLASSICS HN

**Superfood salad** - grilled courgette, quinoa, baby spinach, tenderstem broccoli, avocado, edamame beans, pomegranate, lemon dressing (ve) 10

Add chicken +5

**Caesar Salad** - Hearts of Romaine lettuce, garlic croutons, parmesan cheese & Caesar dressing 11

Add chicken +5

**Fish and Chips** - Beer batter, crushed peas, tartare sauce 15

**Beef Burger**, bacon, swiss cheese, dill pickle, tomato, coss lettuce, French fries, onion rings 15

## DESSERTS

Sicilian Lemon Tart - Raspberry coulis 6

Warm Chocolate Brownie, salted caramel, ice cream 7

White chocolate mousse, cardamom infused cream, orange sorbet 6

Frozen mango parfait, strawberry, pink pepper tuile (v) 6

## MAINS

**Chicken Curry** - Mixed pepper, diced onion, cucumber raita, basmati rice & naan bread 14

**Spinach & Ricotta Tortellini Au Gratin** - Gorgonzola cream, swiss gruyere cheese gratin, sundried tomato 14

Add chicken +5

**Quinoa Salad** - Quinoa, heirloom tomato, sweet potato, radish, mozzarella, parsley, lemon & olive oil (v) 13

**Baked Fillet of Cod** - whipped potato, asparagus, chorizo & basil oil sauce 23

**Fillet of Irish Salmon** - spaghetti vegetables, herb terriyaki sauce, rice & crispy sweet potatoe 21

**Pizza** - (Please see server for today's selection) - 12

## FROM THE GRILL

225g dry-aged beef sirloin steak 22

225g dry-aged beef rib-eye steak 24

Served with Crispy onion, arugula, cherry vibe tomato, horseradish French fries or whipped potatoe and a choice of béarnaise, herb butter or green peppercorn sauce.

**Steak Sandwich** - Seared Irish Hereford flank steak, aioli, oven dried tomatoes, caramelised onions, rocket and charred toast french fries 16

**Roast Chicken Supreme** - Mushroom risotto, butternut squash fondant, taragen & mushroom sauce 17.5

## SIDES

Mixed plum tomatoe, basil salad 6

Mixed leaf salad, tomatoes, cucumber (v) 5

Roasted vegetables (v) 5

French fries, Sweet potato fries (v) 4.5

Herb butter Potatoes - 5

Selection of Ice Cream 5

(Please see server for today's selection)

Selection of miniature desserts 10

(Please see server for today's selection)

Selection of cheese, chutney, celery 10

(Please see server for today's selection)

**HARVEY NICHOLS WHITE WINE**

	175ml	750ml
Sauvignon Blanc, AC Bordeaux, France, 2016	7	25
Chenin Blanc, Stellenbosch, South Africa, 2018	8	29
Pecorino, Offida, Italy, 2017	8.5	32
Treixadura, Ribeiro, Spain, 2015	9	34
Sauvignon Blanc, Marlborough, New Zealand, 2017	9.5	35
Grüner Veltliner Kempthal, Austria, 2017	9.5	35
Riesling, Clare Valley, South Australia, 2018	10.5	40
Chardonnay, Aconcagua Costa, Chile, 2016	11	42
Sancerre, Loire, France, 2017	12	46
Chablis, Premier Cru, Burgundy, France, 2016	13	49

**HARVEY NICHOLS ROSÉ WINE**

Rosé, Languedoc, France, 2017	8	29
Whispering Angel Provence, France, 2018	13.5	54

**HARVEY NICHOLS RED WINE**

Rouge, Vin de Pays de L'Aude, France, 2017	7	25
Malbec, Mendoza, Argentina, 2015	8	29
Ensemble, Stellenbosch, South Africa, 2017	7.5	28
Beaujolais-Villages, France, 2015	8.5	32
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2016	8.5	32
Shiraz, South Australia, 2015	9.5	36
Rioja Spain, 2016	9	34
Chianti, Tuscany, Italy, 2016	10	37
Etna Rosso Sicily, Italy, 2017	11	42
Douro Red, Portugal, 2016	11	42
Pinot Noir, Marlborough, New Zealand, 2016	12	45
Margaux, Bordeaux, France, 2010		60

**HARVEY NICHOLS SPARKLING**

	125ml	750ml
Non-alcoholic Sparkling Chardonnay, England		23
Prosecco, Valdobbiadene DOCG, Italy, NV	8.5	35
English Sparkling Brut, England, NV		58
Champagne Brut, France, NV	13	60
Champagne Rosé, France, NV	15	70

**CRAFT BEERS, LAGER AND CIDER**

On Draught	Glass	Pint
Estrella Damm	3.25	6
Archway Lager	3	5.8
Shandon Stout	3	5.8
Chieftan IPA	3	5.8

**Bottle**

Blue Moon		5.5
O'Hara's Irish Pale Ale		6
Heineken		5.5
Estrella Daura Gluten Free		6
Bavario 00		5.5
Harvey Nichols, Session IPA, 330ml, England		6
Rekordling Wild Berry or Strawberry & Lime		6
Orpens Vintage Cider		5.5

**SOFT DRINKS**

Harvey Nichols, Cucumber and Lime Tonic Water		3.5
Cranberry, pineapple, tomato juice, 330ml		4.95
Fever-Tree, Elderflower Tonic Water, 200ml		3.5
Fever-Tree, Lemonade, 200ml		3.5
Coca-Cola, Diet Coke or Sprite 200ml		3.5
San Pellegrino Orange or Lemon		4
Harvey Nichols Still or Sparkling Water, 330ml/750ml		3/4.5
Freshly squeezed orange juice, 330ml		4.95
Cloudy apple juice		4.95

**PORT AND DESSERT WINES**

	Glass	Bottle
Sherry, El Maestro Pedro Ximenez	9	25
Sauternes, Harvey Nichols, Chateau Coutet, Bordeaux, France, 2012	12	35
Late Bottled Vintage Port, Harvey Nichols, 2013	9	43
10 Year Old Tawny Port, Harvey Nichols	11	50

All still wines by the glass are 175ml  
125ml by the glass is available on request