

# HARVEY NICHOLS

Est.1831

## SNACKS

- Lindisfarne oysters, shallot vinegar 2.5 each
- Marinated gordal olives (ve) 4
- Artisan bread selection (v) 3.5
- Wild mushroom croquettes (v) 4
- Serrano ham, Pecorino 4

## MAINS

- Pulled lamb shoulder, cous cous, chickpeas, feta, olives, pomegranate, mint and caper dressing 17.5
- Pan-fried cod, gnocchi, wild mushrooms, peas, wild garlic, smoked mussel velouté 17
- Arbroath smokie risotto, poached egg, hollandaise, crispy onions 15.5
- Spiced butternut squash, radicchio, endive, toasted coconut, pickled grapes, charred halloumi (v) 13
- Fregola pasta, peas, broadbeans, asparagus, shiitake, candied lemon, herb dressing (ve) 13.5

## CLASSICS

- Steak sandwich, caramelised onions, mustard mayonnaise, fries, foccacia roll 15
- Barbecue pulled pork burger, smoked Applewood cheese, dill pickled gherkin, fries 14.5
- Scottish mussels, white wine sauce, crusty bread 14
- Chicken tortilla salad, ranch dressing 12
- Trio of Scottish salmon (hot smoked, cold smoked, treacle cured), traditional garnish 15.5

## DESSERTS

- Parisian custard tart, poached rhubarb, rhubarb ice cream (v) 7.5
- Chocolate avocado pudding, banana ice cream and flax seed cookie (v) 7
- Selection of I.J. Mellis cheeses, crackers, chutney 10

## STARTERS

- Seasonal soup of the day, bread, butter (v) 6.5
- Burrata, serrano ham, baked pineapple, basil oil, sourdough 8.5
- Smoked duck breast, waldorf salad, baked fig, watercress 9
- Hummus, falafel, zhug, dukkah, pomegranate, pitta bread (ve) 7.5
- Watermelon, cucumber, feta and pickled red onion salad, candied pistachios (v) 7

## FROM THE GRILL

- 225g Scottish Borders rump steak 25
- 225g Scottish Borders rib-eye steak 27
- 225g Scottish Borders sirloin steak 29

Served with watercress, fries and a choice of béarnaise, herb butter or peppercorn sauce

Add +2 per item for fried egg, flat cap mushroom or roasted plum tomatoes

All our steaks are Scotch beef certified and sourced locally from Shaw's Fine Meats based in Lauder, 25 miles south of Edinburgh.

## SIDES

- Homemade coleslaw (v) 3.5
- Buttered spring greens (v) 4
- Watercress and shallot salad (ve) 4
- Polenta chips (v) 4.5
- Chips, aioli (v) 4
- Chargrilled courgette, Pamesan, chilli 4

Crispy coconut rice pudding, mango and passion fruit sorbet (ve) 7

Dark chocolate brownie, mint chocolate chip ice cream, peanut butter, toffee sauce (v) 7.5

Stewart Tower dairy ice creams and fruit ices (v) 4.75 (please ask for today's flavours)

## WINE COLLECTION

### HARVEY NICHOLS WHITE WINE

	175ml	750ml
Sauvignon Blanc, AC Bordeaux, France, 2016	6	23
Chenin Blanc, Stellenbosch, South Africa, 2018	7	27
Pecorino, Offida, Italy, 2017	7.75	30
Sauvignon Blanc, Marlborough, New Zealand, 2017	8.75	34
Douro White, Douro Valley, Portugal, 2016		34
Grüner Veltliner, Kamptal, Austria, 2017		35
Riesling, Clare Valley, South Australia, 2014	9.75	38
Chardonnay, Aconcagua Costa, Chile, 2016	10.25	41
Sancerre, Loire, France, 2017		44
Chablis, Premier Cru, Burgundy, France, 2016	12.5	49

### HARVEY NICHOLS ROSÉ WINE

Rosé, Corbières Languedoc, France, 2017	6.75	26
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### HARVEY NICHOLS RED WINE

Rouge, Vin de Pays de L'Aude, France, 2017	6	23
Ensemble, Stellenbosch, South Africa, 2017	7	27
Malbec, Uco Valley, Argentina, 2015	6.75	26
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2015		31
Shiraz, South Australia, 2015	8.5	33
Rioja, Spain, 2016	8.5	33.5
Chianti, DOCG, Tuscany Italy, 2015	9.25	36
Douro Red, Portugal, 2016	10.5	41
Pinot Noir, Marlborough, New Zealand, 2014	11.25	43.5
Margaux, Bordeaux, France, 2014	15.25	61

### DESSERT WINE

	75ml	Bottle
Brachetto d'Acqui, Contero, Piedmont, Italy, 2017 (750ml)	5.25	50
Harvey Nichols, Sauternes, Chateau Coutet, Bordeaux, France, 2012 (375ml)	7.25	34

All still wines by the glass are 175ml

### HARVEY NICHOLS SPARKLING

	125ml	750ml
Prosecco, Valdobbiadene DOCG, Italy, NV	6.25	33
English Sparkling Brut, England, NV		56
Champagne Brut, France, NV	11	58
Champagne Rosé, France, NV	13	68

### HARVEY NICHOLS PORT & SHERRY

	50ml	500ml
India Cream Sherry, Spain	4	27
L.B.V. Port, Portugal, 2013	5.25	41
10 Year Old, Tawny Port, Portugal	6.25	51

### CRAFT BEER, LAGER & CIDER

Peroni, Libera, 330ml (non-alcoholic), Italy	4.5
Peroni, Nastro Azzurro, 330ml, Italy	4.75
Peroni, Gluten Free, 330ml, Italy	4.75
Estrella Damm, Inedit, 330ml, Spain	5.25
Barney's, Volcano IPA, 330ml, Scotland	6
Edinburgh Beer Factory Moonstrips, Smoky Wheat, 330ml, Scotland	6.5
Urban Orchard Cider, 330ml, England	6
Edinburgh Beer Factory Soho Jazz, Cherry Saison, 330ml, Scotland	7
Barney's, Marshmallow Milk Stout, 330ml, Scotland	7
Sweet Cheeks, Blush Cider, 330ml, England	7

### SOFT DRINKS

Pineapple, tomato, cranberry juice	3.25
London Essence Minerals, 200ml	all 3.25
Classic Tonic	
Grapefruit & Rosemary Tonic	
Bitter Orange & Elderflower Tonic	
Pomelo & Pink Pepper Tonic	
Ginger Beer	
Delicate Ginger Ale	
Soda Water	
Rhubarb & Cardamom Soda	
Lemon Verbena Soda	
Fever-Tree Lemonade	3.25
Coca-Cola or Diet Coke, 330ml	3.5
Irn-Bru or Diet Irn-Bru, 330ml	3.5
Freshly squeezed orange or apple	4
Harvey Nichols Still or Sparkling Water, 330ml/750ml	3/4