HARVEY NICHOLS

Edinburgh Forth Floor Restaurant

Mother's Day Menu

£40

Amuse bouche

Wye Valley asparagus, wild garlic pesto, truffle hollandaise, quail egg (v)

Green and yellow courgette velouté, black olive soil, feta, dried tomatoes, basil (v)

Quail, pistachio and hazelnut praline ballotine, celeriac and beetroot remoulade

Seared tuna loin, black sesame seeds, compressed cucumber, wasabi mayonnaise

Hand-dived scallop, Stornoway black pudding, caramelised cauliflower purée

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Roosted lamb loin, fennel cream, spring vegetables, potato crisp, black olive soil, smoked anchovies

White asparagus risotto, morel mushrooms, garden peas, preserved lemon (v)

Roasted Scottish prime beef rib, duck fat roasted potatoes, seasonal vegetables, Yorkshire pudding, rosemary jus

Octopus, purple potatoes, roasted cherry tomatoes, samphire, black garlic, sweetcorn

Pan-fried turbot, black rice, roasted artichoke heart, courgette, red pepper sauce

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Rhubarb and blood orange rice pudding soufflé, blood orange sorbet (v)

"Not So" millionaire shortbread

Apple crumble custard tart, flaming sorbet (v)

Selection of Stewart Tower Dairy ice creams and sorbets (v)

Selection of I. J. Mellis British and continental cheeses, Arran oatcakes **+4 supplement**

ELEMIS

30-MINUTE ELEMIS BIOTEC TECHNOLOGY FACIAL

BIOTEC facial treatments are where groundbreaking technology meets active ingredients and transformative touch. The pioneering innovation of the BIOTEC machine works to switch the skin back on, increasing its natural cellular energy.

(v) suitable for vegetarians

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 inclusive of V.A.T. A discretionary 10% service charge will be added to your bill.