

HARVEY NICHOLS

Est.1831

STARTERS

Pork shoulder rillettes, spiced roast pistachio, piccalilli, apricot chutney

Hand-dived scallop, crabcake, roast pumpkin, tikka masala +7

Pan fried red mullet fillet, pan-roast artichoke, bok choy, confit garlic

Black rice and vegetable sushi, cashew nut cream cheese, radish, soy sauce dressing, wasabi (v)

Courgette soup, basil oil, black olive soil (v)

Roast veal sweetbreads, bone marrow, cauliflower cream, Masala reduction, Romanesco

MAINS

Halibut, cider butterbeans, almonds, glazed chicory, baby navets

Roast duck breast, pickled red cabbage, honey glazed carrot and beetroot, Parisienne potato

Beef fillet, truffle mash, creamed spinach, onion rings, peppercorn sauce +10

Cep risotto, baby carrots, mixed wild mushrooms, Parmesan, brioche crumbs, truffle

Pan-fried stone bass, sweetcorn purée, clam chowder, roast cherry tomatoes, chorizo oil, lemongrass foam

Stuffed aubergine, spiced lentil salad, dried figs, tomato sauce, feta (v)

DESSERTS

Tiramisu mousse, chocolate cake, espresso ice cream

Apple crumble cheesecake, roast apple sorbet

French and Italian meringue, lemongrass, lemon and basil sorbet, caramelised pastry

Pear and almond tart, raspberry jam ice cream

Selection of British and continental cheeses, grapes, Arran oatcakes +5

TWO COURSES 27.5

THREE COURSES 34.5

Matched wines available on request

Should you have any allergies or special dietary requirements please inform your waiter.

(v) denotes suitable for vegetarians. Please note nuts are used in our kitchen.

A discretionary 10% service charge will be added to your bill