

HARVEY NICHOLS

Est.1831

WINTER DINING

Two courses and a cocktail 19
Three courses and a cocktail 23

Monday – Saturday, 12pm - 9pm

*Patron Symphony - Patron Silver tequila, Harvey Nichols Port,
Mozart dark liqueur, cinnamon syrup, orange bitters*

*Goose Fizz Grey Goose vodka, creme de peche, enamore yuzu,
lemon juice Lec aromatic tonic*

Mushroom soup, chanterelle, spinach and ricotta tortellini (v)

Charred mackerel, beetroot, buttermilk, herb cracker

Cured-duck salad, winter slaw, Pecorino, crisp parsnips, sweet soya sauce

Mixed-grain bowl, pumpkin, pickled red cabbage, melody of pulses (ve)

Seared salmon, creamed leek, caviar, clams

Pork belly, red cabbage, carrot purée, apple sauce

Rib-eye, mixed leaves, chips, red-wine sauce +7 supplement

Dark-chocolate cheesecake, spiced poached pears

Passion fruit panna cotta, coconut kisses (ve)

Sticky toffee pudding, vanilla ice cream

Regional cheese selection, chutney, crackers +4 supplement



(v) suitable for vegetarians (ve) suitable for vegans. 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 are inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

Please note that all beverages may contain sulphites