

# HARVEY NICHOLS

Est.1831

## SNACKS

Focaccia, lemon oil, balsamic vinegar, selection of dips (v) 6

*Cereal (Wheat)/Sulphites/Ask your server for additional*

Smoked mackerel éclair, horseradish cream 6

*Cereal (Wheat)/Egg/Fish/Milk/Mustard*

Parmesan madeleines, truffle and chive cream cheese 6

*Cereal (Wheat)/Egg/Milk*

Ham hock bonbons, mustard mayonnaise 6

*Celery/Cereal (Wheat)/Egg/Mustard/Sulphites*

Truffle macaroni cheese fritters, spiced tomato dip 6

*Cereal (Wheat/Barley)/Egg/Milk/Mustard*

## STARTERS

Tuna carpaccio, confit baby fennel, fennel meringue, carrot purée, soya, chilli, coriander 13

*Celery/Egg/Fish/Mustard/Soya*

Crab and sweetcorn tart, charred sweetcorn, brown crab mayonnaise, herb salad 13

*Celery/Cereal (Wheat)/Crustacean/Egg/Mustard/Sulphites*

Crispy pork belly, curried celeriac, raita, raw sugar snap peas, curry oil 11.5

*Celery/Cereal (Wheat)/Crustacean/Egg/Milk/Mustard/Sulphites*

Burrata, tomato salad, avocado, dukkah, truffle and honey dressing (v) 13

*Celery/Cereal (Wheat)/Egg/Mustard/Sesame/Sulphites*

## MAINS

Pan-fried halloumi salad, peas, sugar snap peas, radish, spinach, beansprouts, chilli, lemon and mint dressing (v) 22

*Milk/Sulphites*

Roasted chicken breast, tagliatelle, maitake mushroom, spinach, hazelnuts, truffle dressing 23

*Celery/Cereal (Wheat)/Egg/Milk/Nuts (Hazelnut)/Sulphites*

Pan-fried cod loin, creamed potatoes, ratatouille, black olive crumb, sun-blushed tomato sauce, pesto 24

*Celery/Cereal (Wheat)/Egg/Milk/Nuts (Pine Nuts)/Sulphites*

Pan-fried salmon, brown shrimp and watercress risotto, baby gem, crispy shallots, roasted fennel purée, shellfish vinaigrette 25

*Celery/Crustacean/Egg/Fish/Milk/Sulphites*

Roasted lamb rump, crispy lamb shoulder, smoked aubergine and goat's cheese tortellini, confit Jersey Royal potatoes, broccoli, garlic oil, lamb jus 25

*Celery/Cereal (Wheat)/Egg/Milk/Sulphites*

Warm beef sirloin salad, kale, crispy potatoes, artichokes, fennel, pickled turnip, cashew nuts, red pepper and chilli dressing 26

*Cereal (Wheat)/Nuts (Cashew)/Sulphites*

## SIDES

French fries, parmesan and truffle mayonnaise 5

*Cereal (Wheat)/Egg/Mustard/Sulphites*

Hand-cut chips, aioli 5

*Cereal (Wheat)/Egg/Mustard/Sulphites*

Rocket and parmesan salad, lemon and balsamic dressing 4.5

*Egg/Sulphites*

Beetroot, sour cream, chives (v) 5

*Milk*

## DESSERTS

Strawberries, balsamic, basil powder, lemon meringue tart, hazelnut ice cream 7

*Cereal (Wheat)/Egg/Milk/Nuts (Hazelnut)/Sulphites*

Vanilla panna cotta, pistachio and almond crumb, cherries 7

*Cereal (Wheat)/Egg/Milk/Nuts (Almonds/Pistachio)*

Chocolate ganache, honeycomb, raspberry, vanilla mascarpone, chocolate crisp 7

*Celery/Cereal (Wheat)/Egg/Milk/Mustard/Soya*

## WHITE WINE

	175ml	750ml
Harvey Nichols, Sauvignon Blanc, Bordeaux, France	6.5	24
Harvey Nichols, Pecorino, Italy	7.75	30
Harvey Nichols, Sauvignon Blanc, Marlborough, New Zealand	9	34.5
Harvey Nichols, Riesling, Clare Valley, South Australia	9.75	38
Harvey Nichols, Chablis, Premier Cru, Burgundy France	12.5	49

## ROSÉ WINE

Harvey Nichols, Rosé, Corbières, France	7.5	27.5
Whispering Angel, Caves d'Esclans, Côtes de Provence, France	15	60

## RED WINE

Harvey Nichols, Malbec, Mendoza, Argentina (ve)	7.5	27.5
Harvey Nichols, Beaujolais-Villages, France	7.75	31
Harvey Nichols, Shiraz, South Australia	9.75	35
Harvey Nichols, Pinot Noir, Marlborough, New Zealand (ve)	11.25	43.5
Harvey Nichols, Châteauneuf-du-Pape, Rhone, France		64

## SPARKLING WINE AND CHAMPAGNE

Harvey Nichols, Valdobbiadene Prosecco Superiore, Italy (ve)	6.5	34.5
Harvey Nichols, Prosecco Rosé, Italy (ve)	7	36
Harvey Nichols, Premier Cru Brut Champagne, France	11.5	59
Harvey Nichols, Premier Cru Brut Rosé Champagne, France	13	68
Bollinger Special Cuvee		100
Laurent Perrier Rosé		110

## SIGNATURE COCKTAILS

<b>BRIGGATE FIZZ</b> Slingsby rhubarb gin, elderflower cordial, pink grapefruit juice, Harvey Nichols Prosecco	9
<b>COSMOPOLITAN</b> Ketel One Citroen vodka, Cointreau liqueur, cranberry juice, lime juice, orange bitters	9
<b>OLD FASHIONED</b> Woodford Reserve bourbon, Heering cherry liqueur, cherry bitters, Angostura bitters	9
<b>APEROL SPRITZ</b> Aperol, Harvey Nichols Prosecco, Fevertree soda	9
<b>PORNSTAR MARTINI</b> Ciroc vanilla vodka, passion fruit syrup, pineapple juice, lime juice, passion fruit purée, Harvey Nichols Prosecco	11
<b>CLASSIC PINK COCKTAIL</b> Crème de Rhubarbe, Peychaud's Bitters, Harvey Nichols Champagne	14
<b>PINK PRINCESS</b> Vanilla syrup, Fraise de Bois, Harvey Nichols Brut Rosé Champagne	14

## MOCKTAILS

<b>APPLEBERRY FIZZ</b> Cloudy apple juice, cranberry juice, raspberry purée, Fever-Tree lemonade	5
<b>PASSIONFRUIT AND LYCHEE COOLER</b> Lychee juice, passionfruit purée, passionfruit syrup, lime juice	5

## BEER AND CIDER

	330ml	750ml
Peroni, Libera Alcohol-Free Beer	3.5	
Peroni, Nastro Azzurro Beer	4.75	
Estrella Damm, Inedit Beer	5.25	12
Beavertown Brewery, Gamma Ray American Pale Ale	6.5	
The Cotswold Cider Co, No Brainer Cider	6	
The Cotswold Cider Co, Sweet Cheeks Elderflower and Blackberry Cider	7	

(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 10% will be added to your bill. Please note that all beverages may contain sulphites