

HARVEY NICHOLS

Est.1831

PRIX FIXE MENU

2 courses for 20 3 courses for 22

Pressing of ham hock, pea, egg

Lime and fennel marinated salmon, cucumber, radish, watercress

Cauliflower velouté, Yorkshire cask cheese on toast (v)

Braised shoulder of Dales lamb, Serrano ham, new potatoes,
charred spring onions, peas, rosemary jus

Olive oil poached cod, quinoa, confit fennel, pak choi

Spring vegetable broth, sweet potato dumplings, basil oil (v)

Mojito sorbet, coconut, pineapple salsa (ve)

Passion fruit mousse, compressed mango, Amaretti (v)

Chocolate brownie, orange, milk ice cream (v)

(v) denotes suitable for vegetarians (ve) suitable for vegans and vegetarians. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. A discretionary 10% service charge will be added to your bill.