

HARVEY NICHOLS

Est.1831

SNACKS

- Sourdough, olive oil, balsamic (ve) 3
Add curry spiced hummus (ve) 1
- Ham hock bonbons, piccalilli mayonnaise 4
- Prawn toast bites, sweet chilli dip 4
- Parmesan doughnuts, truffle cream cheese 4

MAINS

- Roasted fillet of beef, ox cheek hash brown, beetroot relish, pickled shallot, green beans, truffle red wine jus 25
- Pan fried halibut, kale, fennel and potato crumble, caper and parsley beurre noisette 23
- Corn fed chicken breast, wild mushroom arancini, spinach, heritage carrot, wholegrain mustard jus 23
- Smoked tofu, soba noodle, charred spring onion, pak choi, coriander, miso broth (ve) 19
- Spiced butternut squash salad (spinach, kale, pomegranate, edamame beans, quinoa, broccoli, hazelnut dukkha, citrus dressing) (ve) 14
Add chargrilled chicken 5

SIDES

- Hand-cut chips, aioli 4
- Curry roasted piccolo parsnips (ve) 4
- Sweet potato falafel, mint yoghurt (v) 4
- Warm butternut squash, lentil and fennel salad (ve) 4

Harvey Nichols dining gift packages now available to purchase.

Choose from Afternoon Tea, Cocktail Masterclasses or a dining experience for two.

To buy a gift package, please speak to a member of the team.

STARTERS

- Fennel and coriander crusted venison carpaccio, walnut, parsley, pickled red cabbage, horseradish cream 12
- Charred mackerel, potato, confit shallot, dill powder, smoked paprika aioli 10
- Poached lemon sole, cucumber, tarragon, smoked leek sauce 11
- Butternut squash mousse, pumpkin seed granola, pickled beetroot (v) 9

FROM THE GRILL

- All served with hand cut chips, rocket and parmesan salad
- 225gm Beef Ribeye 27
- Seabass fillet 20
- Harissa and rosemary marinated pork fillet 20
- Lamb kofta, pitta bread, pickled red cabbage, mint tzatziki 18
- Add peppercorn sauce, lime and chilli butter or chimichurri 1.5

We source our meat from producers we support in North Yorkshire and ensure we can trace it back to the farms.

DESSERTS

- Honeycomb mousse, caramelised pecans, crispy filo pastry, passion fruit (v) 7
- Vanilla crème brûlée, lime jelly, pistachio biscotti, blueberry sorbet (v) 7
- Chocolate brownie ice cream, charred oranges, orange madeleine (v) 6
- Steamed cinnamon pudding, apple, vanilla crème anglaise (v) 6
- Rhubarb Bakewell, elderflower poached rhubarb, mascarpone (v) 7
- Selection of cheese, chutney, crackers 10

WINE BY THE GLASS

WHITE WINE

	175ml	750ml
Sauvignon Blanc, AC Bordeaux, France, 2018	6.5	24
Chenin Blanc, Stellenbosch,, South Africa, 2019	7.5	27.5
Pecorino, Offida, Italy, 2018	7.75	30
Harvey Nichols, Sauvignon Blanc, Marlborough, New Zealand, 2018	9	34.5
Riesling Zepplelin, 2018, Germany	10	40
Marqués de Murrieta, Capellania, Rioja Reserva, Blanco, Spain, 2014	11	43
Harvey Nichols, Chablis, Premier Cru, Burgundy, France, 2017	12.5	49

SPARKLERS AND CHAMPAGNES

Harvey Nichols, Prosecco, Valdobbiadene DOCG, Italy, NV (ve)	6.5	34.5
Pinot Grigio Sparkling Rosé, La Jara, Italy, NV	6	34
Nyetimber, Classic Cuvee, Multi-Vintage (ve)	12	65
Nyetimber, Rosé, Multi-Vintage (ve)		75

PORT

	100ml	500ml
Harvey Nichols, LBV	8.25	41
Harvey Nichols, 10 Year Old Tawny	10.5	51

DESSERT WINE

Harvey Nichols, Sauternes, France, 2012		34
Franz Haas, Rosso Moscato 2015		110

ROSE WINE

	175ml	750ml
Harvey Nichols, Rosé, Corbières, France, 2018	7.5	27.5
Whispering Angel, Caves d'Esclans, Côtes De Provence, France, 2018	15	60
Marqués de Murrieta, Primer Rosé, Spain, 2015	19	75

RED WINE

Harvey Nichols, Rouge, Vin de Pays de L'Aude, France, 2018	6.5	24
Harvey Nichols, Malbec, Mendoza, Argentina, 2017 (ve)	7.5	27.5
Harvey Nichols, Beaujolais-Villages, France, 2016	7.75	30.5
Harvey Nichols, Plan de Dieu, Côtes-Du-Rhône Villages, Rhône, France, 2016	8	31
Harvey Nichols, Shiraz, South Australia, 2017	9.75	35
Harvey Nichols, Pinot Noir, Marlborough, New Zealand, 2016 (ve)	11.25	43.5

COCKTAILS

SPICED POMME LE GOOSE Grey Goose vodka, Licor 43, cinnamon syrup, lemon juice, apple juice, London Essence soda	9
CRUSH ON MARGARITA Patrón Silver tequila, Cointreau, Luscombe raspberry crush, lime	9
HN FRENCH MARTINI Belvedere vodka, Chambord liqueur, pineapple juice, raspberry purée	9
NEGRONI Tanqueray 43.1% Gin, Martini Rubino vermouth, Campari	9
CARAMEL ESPRESSO MARTINI Maker's Mark whiskey, Kahlúa coffee liqueur, Solerno liqueur, caramel syrup, Illy espresso, salt	9

(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