

HARVEY NICHOLS

Est.1831

WINTER MARKET MENU

Two courses and a cocktail 19

Three courses and a cocktail 23

COCKTAILS

SPICED POMME LE GOOSE

Grey Goose vodka, Licor 43, cinnamon
syrup, lemon juice, apple juice,
London Essence soda

CRUSH ON MARGARITA

Patrón Silver tequila, Cointreau,
Luscombe raspberry crush, lime

Potato and truffle terrine, broccoli, hazelnut dukkah, goat's cheese bonbons (v)

Jerusalem artichoke velouté, chicken, roasted Jerusalem artichokes

Charred-vegetable salad, pickled shellfish, salsa verde dressing

Pan-fried hake, almond mashed potato, cauliflower, caper and parsley dressing

Braised pork belly, savoy cabbage, pease pudding,
pancetta and shallot crumb, red-wine jus

Harissa patatas bravas, halloumi, kale, lemon oil (v)

Chocolate brownie ice cream, charred oranges, orange madeleine (v)

Steamed cinnamon pudding, apple, vanilla crème Anglaise (v)

Rhubarb Bakewell, elderflower poached rhubarb, mascarpone (v)



(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