

HARVEY NICHOLS

Est.1831

LIAM DILLON, THE BOAT INN AT HARVEY NICHOLS

Snacks to start

Roasted hand-dived Scottish scallop, courgette, radish, scallop butter sauce, caviar

Beer-soaked spelt loaf, cultured butter and chicken butter, crispy chicken skin

'The Apple'

Dorset crab, brown crab emulsion, kombu jelly, wild berries, lavoche crackers

Mount Grace Farm (Yorkshire) ex-dairy cow sirloin, wild ox eye leaf emulsion, glazed turnip, horseradish & pine berry sauce, bone marrow bread and butter pudding

A selection of three cheeses that are selected from UK & Ireland, duck fat crackers & chutney +15

'The Jigsaw'

Lemon, cucumber, meringue, bee pollen, honeycomb, dill

Chocolate parfait, white chocolate aero, lapsang syrup, peanut ice cream

Treats to finish