

HARVEY NICHOLS

Est.1831

SNACKS

Sourdough, Netherend Farm butter (v) 4

Gordal olives (ve) 4

Crispy pork belly bites, apple teriyaki 4

MAINS

Roasted cauliflower curry, pickled red onions, mango salsa, tamarind glaze (ve) 16

Thai beef salad, kale, cashew nuts, beansprouts, edamame beans, coriander, roasted peppers, tahini, soya and lime dressing 20

Pan-fried cod loin, puy lentils, celeriac, apple, parsley oil, crispy kale 20

Roasted rump of lamb, sumac braised lamb shoulder, chickpeas, courgette, smoked paprika crumb, red pepper coulis, smoked yoghurt 24

SIDES

Hand-cut chips, aioli, baked potato salt 4

Sautéed spinach, chilli and garlic 4

Peas, chorizo, goat's cheese 4

DESSERTS

Dark chocolate and olive oil tart, spiced poached pear, vanilla mascarpone (v) 6

Sticky toffee pudding, salted caramel sauce, candied pecans, vanilla ice cream (v) 6

Vanilla panna cotta, mixed berries, blackberry and gin soup, crispy puff pastry 6

Selection of cheese, apple chutney, crackers 10

STARTERS

Cured sea trout, saffron potatoes, escabeche vegetables, crème fraîche 10

Goat's cheese cheesecake, fig, pinenuts, caramelised red onion gougères (v) 8

Sesame roasted carrots, kimchi, quinoa, cashew nut and tofu mousse (ve) 8

SUMMER DINING

3 courses and a cocktail 25

Monday to Thursday 12pm - 5pm

Friday to Saturday 12pm - 8pm

Cocktails

Solstice Martini Hugo Fizz

Pea velouté, seeded scone,
bacon jam, goat's cheese cream

Smoked mackerel mousse, mackerel tartare,
miso-roasted aubergine, muesli toast, pickled
cucumber, honey and sesame dressing

Tomato salad, guacamole, chilli,
mozzarella, black olive

Roasted pork fillet, baby gem lettuce, crispy
onions, carrot, pulled pork hash brown,
spiced red wine jus

Pan-fried sea bream, new potatoes, broccoli,
radish, beetroot, lemon and herb cream cheese

Gnocchi, halloumi, Mediterranean vegetables,
rocket, chilli and sun-blushed tomato sauce (v)

Dark chocolate and olive oil tart, spiced
poached pear, vanilla mascarpone (v)

Sticky toffee pudding, salted caramel sauce,
candied pecans, vanilla ice cream (v)

Vanilla panna cotta, mixed berries, blackberry
and gin soup, crispy puff pastry

WINE BY THE GLASS

WHITE WINE

	175ml	750ml
Harvey Nichols Sauvignon Blanc, AC Bordeaux, France, 2019	6.5	24
Harvey Nichols Chenin Blanc, Stellenbosch, South Africa, 2019	7.5	27.5
Harvey Nichols Pecorino, Offida, Italy, 2018	7.75	30
Harvey Nichols, Sauvignon Blanc, Marlborough, New Zealand, 2018	9	34.5
Harvey Nichols, Riesling, Clare Valley, South Australia, 2018	9.75	38
Harvey Nichols, Chablis, Premier Cru, Burgundy, France, 2018	12.5	49

ROSE WINE

Harvey Nichols, Rosé, Corbières, France, 2019	7.5	27.5
Whispering Angel, Caves d'Esclans, Côtes De Provence, France, 2019	15	60

RED WINE

OXO, 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, 2017	7.75	31
Harvey Nichols, Plan de Dieu, Côtes-Du-Rhône Villages, Rhône, France, 2017	8	31
Harvey Nichols, Shiraz, South Australia, 2018	9.75	35
Harvey Nichols, Pinot Noir, Marlborough, New Zealand, 2016 (ve)	11.25	43.5

SPARKLERS AND CHAMPAGNES

	125ml	750ml
Harvey Nichols, Prosecco, Valdobbiadene DOCG, Italy, NV (ve)	6.5	34.5
Harvey Nichols Brut Champagne	11.5	59
Harvey Nichols Brut Rose Champagne	13	68

MOCKTAILS

COCONUT ICED COFFEE	5
APPLEBERRY FIZZ	5
PASSIONFRUIT & LYCHEE COOLER	5

COCKTAILS

BRIGGATE FIZZ	9
Slingsby rhubarb gin, elderflower cordial, pink grapefruit juice, Harvey Nichols Prosecco	
CLASSIC ESPRESSO MARTINI	9
Ketel One vodka, Kahlúa coffee liqueur, Illy espresso	
COSMOPOLITAN	9
Ketel One Citroen vodka, Cointreau liqueur, cranberry juice, lime juice, orange bitters	
NEGRONI	9
Tanqueray 43.1% gin, Martini Rubino vermouth, Campari	
PORNSTAR MARTINI	11
Cîroc Vanilla vodka, passion fruit syrup, pineapple juice, lime juice, passion fruit purée, Harvey Nichols Prosecco	
SUMMER BREEZE	12
Ketel One grapefruit & rose botanical, honey syrup, lemon juice, Harvey Nichols Prosecco	
CAUGHT IN THE RAIN	12
Plantation dark rum, Aluna coconut rum, coconut purée, pineapple juice, passionfruit purée, salt	
PEAS IN A POD	13
Ketel One mint & cucumber botanical, Seedlip 108, lemon juice, mint syrup, matcha powder	
RASPBERRY CHAMPAGNE MOJITO	13
Plantation 3 Stars rum, lime juice, mint, raspberry purée, simple syrup, Harvey Nichols Champagne	
PINK PRINCESS	14
Crème de Fraise des Bois, vanilla syrup, Harvey Nichols Brut Champagne	
TEA, COFFEE AND SOFT DRINKS	
HARVEY NICHOLS TEA	3.25
English Breakfast, Earl Grey, Green Tea, Chamomile, Jasmine, White Tea, Assam, Decaf	
HARVEY NICHOLS FRUIT + HERBAL TEAS	4
Pepperminty, Green Tea Rose China, Ginger & Chocolate, Get Fruity, Thirst Quencher	
ILLY COFFEE	3.25
Americano, Latte, Cappuccino, Flat white, Iced coffee	
VALRHONA CHOCOLATE	4.25
Hot chocolate, Mocha, Iced chocolate, Iced mocha	
LONDON ESSENCE	3.25
Lemonade, Soda, Tonic water, Ginger Ale	
Coke, Diet Coke	3.5
Still or Sparkling water	Small 3 Large 4

(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