

HARVEY NICHOLS

Est.1831

SNACKS

Olives (v) 4

Oysters: Tabasco and lemon or shallot and red wine vinegar 3 each

Braised oxtail Boxty balls, celeriac purée 4

Baby baked potato, sage, pancetta 4

Parsnip samosa, aubergine pickle, coriander cress 4

Homemade sourdough bread, smoked bacon butter, white truffle butter 4

BOTTOMLESS PRIX FIXE

Two courses 20 Three courses 25
Add Bottomless Harvey Nichols Wine* +10

*Bottomless wine is available for 1.5 hours from the point of ordering. Offer includes Harvey Nichols Rouge and Sauvignon blanc. Excludes dishes from the Classics and Grill.

STARTERS

62 degree egg, aubergine relish, shimeji mushroom, herb crumb (v) 7

Brasied pork stuffed cabbage, red pepper velouté, paprika sour cream 7

Red mullet, fermented kohlrabi, yuzu gel, gooseberry, red mustard 8

Creamed parsnip soup, pear, honey, parsnip crisp (v) 6

MAINS

Butter-poached skate wing, mashed creole pumpkin, sea foam, mussels, sea purslane 19

Confit goose leg, celeriac spaghetti, damson ketchup 19

Hungarian beef goulash, homemade beer sourdough bread 16

Jerusalem artichoke risotto, wild mushrooms, white truffle oil, Grana Padano cheese (v) 14

DESSERTS

Honey and hay mousse, caramelised poached pear, flaked almond 7

Cold chocolate fondant, dark chocolate and whisky liquid centre, whisky snap, coffee ice cream, espuma (v) 7

Pumpkin pie, maple-glazed pastry leaves, spiced pecan, maple syrup jelly (v) 7

CLASSICS

Superfood salad (grilled courgette, quinoa, baby spinach, tenderstem broccoli, avocado, edamame beans, pomegranate, lemon dressing) (ve) 10

Add chicken +5

Caesar salad (cos lettuce, Parmesan, anchovies, pancetta, lemon and thyme croutons, Caesar dressing) 10

Add chicken +5

Fish and chips, crushed peas, mint, tartare sauce 15

Beef burger, bacon, cheddar cheese, dill pickle, tomato, gem lettuce, French fries, onion rings 15

Roasted beef baguette, horseradish mayonnaise, watercress, French fries 15

Toasted sourdough bread, tomato relish, red Leicester cheese, crispy onion, pickled chilli, French fries (v) 12

FROM THE JOSPER GRILL

All of our beef is 28 day-aged from John Holcrofts Farm, Cheshire

35oz Tomahawk steak with a bottle of Harvey Nichols Malbec (based on two sharing) 25 per person

8oz flat iron steak 20

10oz rib-eye steak 28

8oz fillet steak 25

7oz tuna steak 18

Served with grilled tomato, confit garlic, watercress, French fries and a choice of herb butter or green peppercorn sauce.

SIDES

Colcannon, bacon crisp 4

Honey-glazed baby parsnips (v) 4

Soft creamed polenta, spinach, garlic mushrooms (v) 5

Hand-cut chips or French fries 4

Rocket and Parmesan salad 5

Blackberry and apple cornmeal bread, vanilla set custard, blackberry sorbet, thyme pulled caramel 7

Homemade sweet treats 5
(Please see server for today's selection)

Selection of cheese, chutney, celery, crackers 9
(Please see server for today's selection)

HARVEY NICHOLS WHITE WINE

	175ml	750ml
Sauvignon Blanc, AC Bordeaux, France, 2018	6.5	24
Chenin Blanc, Stellenbosch, South Africa, 2018	7.5	27.5
Pecorino, Offida, Italy, 2018	7.75	30
Treixadura, Ribeiro, Spain, 2015	8.5	33
Sauvignon Blanc, Marlborough, New Zealand, 2018	9	34.5
Grüner Veltliner Kemptal, Austria, 2017	9	35
Riesling, Clare Valley, South Australia, 2018	9.75	38
Chardonnay, Aconcagua Costa, Chile, 2016	10.5	41
Sancerre, Loire, France, 2018	11.25	44
Chablis, Premier Cru, Burgundy, France, 2017	12.5	49

HARVEY NICHOLS ROSÉ WINE

Rosé, Languedoc, France, 2018	7.5	27.5
Pirineos Rosado, Somontano, Spain, 2017		26
Whispering Angel Provence, France, 2018	12.75	50

HARVEY NICHOLS RED WINE

Rouge, Vin de Pays de L'Aude, France, 2017	6.5	24
Malbec, Mendoza, Argentina, 2017	7.5	27.5
Ensemble, Stellenbosch, South Africa, 2017	7	27
Beaujolais-Villages, France, 2016	7.75	30.5
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2016	8	31
Shiraz, South Australia, 2017	8.75	35
Rioja Spain, 2016	8.5	34
Chianti, Tuscany, Italy, 2016	9.25	36
Etna Rosso Sicily, Italy, 2017	10.5	41
Douro Red, Portugal, 2017	10.5	41
Pinot Noir, Marlborough, New Zealand, 2016	11.25	43.5
Margaux, Bordeaux, France, 2010		60

HARVEY NICHOLS SPARKLING

	125ml	750ml
Non-alcoholic Sparkling Chardonnay, England		22
Prosecco, Valdobbiadene DOCG, Italy, NV	6.5	34.5
English Sparkling Brut, England, NV	10.75	56
Champagne Brut, France, NV	11.5	59
Champagne Rosé, France, NV	13	68

CRAFT BEERS, LAGER AND CIDER

Peroni Liberia, 330ml, Italy, 0.0%,	4.5
Peroni Gluten Free, 330ml, Italy	4.75
Peroni, Nastro Azzurro, 330ml, Italy	4.75
Einstock Toasted Porter, 330ml, Iceland	5.5
Harvey Nichols, Session IPA, 330ml, England	6
Beavertown, Gamma Ray, 330ml, England	7
Lowlander, IPA, 330ml, Netherlands	7
Schnieder Weiss, Tap 7, 500ml, Germany	7
No Brainer Cider, 330ml, England	6
Sweet Cheeks, Blush Cider, 330ml, England	7

SOFT DRINKS

Harvey Nichols, Cucumber and Lime Tonic Water	3
Cranberry, pineapple, tomato juice, 330ml	3.25
London Essence, 200ml	
Rhubarb and Cardamom Soda, Grapefruit and Verbena soda, Bitter Orange and Elderflower Tonic Water, Grapefruit and Rosemary Tonic Water, Pomelo and Pink Pepper Tonic Water, Ginger Ale, Ginger Beer	3.25
Fever-Tree, Elderflower Tonic Water, 200ml	3.25
Fever-Tree, Lemonade, 200ml	3.25
Coca-Cola or Diet Coke, 200ml	3.5
Harvey Nichols Still or Sparkling Water, 330ml/750ml	3/4
Luscombe, Raspberry Crush or Sicilian Lemonade, 270ml	4
Freshly squeezed orange juice, 330ml	4
Cloudy apple juice	4

PORT AND DESSERT WINES

	Glass	Bottle
Sherry, El Maestro Pedro Ximenez	8	23
Sauternes, Harvey Nichols, Chateau Coutet, Bordeaux, France, 2014	11	33
Late Bottled Vintage Port, Harvey Nichols, 2014	8.25	41
10 Year Old Tawny Port, Harvey Nichols	10.25	50

All still wines by the glass are 175ml
125ml by the glass is available on request