

HARVEY NICHOLS

Est.1831

SNACKS

- Olives (v) 4 Homemade sourdough bread, smoked bacon butter, white truffle butter (v) 4
Oysters: Tabasco and lemon or shallot and red wine vinegar 3 each
Honey-braised gammon balls, wholegrain mustard 5 Crispy polenta fries, sriracha sauce (ve) 4

WINTER MARKET MENU

TWO COURSES AND A COCKTAIL £19*

THREE COURSES AND A COCKTAIL £23*

Available Monday to Saturday from 5pm

*Excludes snacks, sides and dishes from the Jospers Grill

STARTERS

- Red onion and goat's cheese tart, rocket, orange, walnut, spiced wine glaze (v) 7
Ploughman's platter: ham, Cheddar cheese, apple, red onion chutney, pickles, sourdough bread 8
Salt and pepper mussels, rice crackers, sesame seeds, sprout leaves, soy gel 7
Beetroot spaghetti, homemade vegan feta cheese, hummus dressing (ve) 7
Celeriac and hazelnut soup, compressed apple (v) 6

MAINS

- Roasted chicken breast, carrot and lentil stew, herb crème fraîche 17
Lamb shank, minted crushed sweet potato, gremolata, curly kale 20
Stone bass, new potato medallions, preserved lemon, capers, grilled red pepper 18
Butternut squash risotto, roasted butternut squash, goat's cheese, crispy sage, Grana Padano (v) 14
Thai coconut and vegetable curry, jasmine rice, pickled chilli (ve) 15
Fish and chips, crushed peas, mint, tartare sauce 15
Chicken superfood salad (grilled courgette, quinoa, baby spinach, tenderstem broccoli, avocado, edamame beans, pomegranate, lemon dressing) 15 (Vegan option available)

JOSPER GRILL

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

- 8oz Sirloin steak 22 8oz Rib-eye steak 24 7oz Tuna steak 18
Served with watercress, French fries and a choice of herb butter or green peppercorn sauce
Beef burger, cheddar cheese, dill pickle, tomato, gem lettuce, French fries, onion rings 16

SIDES

- Honey-glazed baby parsnips (v) 5 Roasted sweet potatoes, buttermilk, coriander 5
Hand-cut chips or French fries (v) 4 Rocket and Parmesan salad 5

DESSERTS

- White chocolate cheesecake, poached clementine 7 Mont Blanc baked Alaska, chestnut purée (v) 7
Spiced wine-poached pear, cinnamon custard tart, toasted almonds (v) 7
Selection of cheese, chutney, celery, crackers 9
(Please see server for today's selection)

(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.

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
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
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	60

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, 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 Coutelet, Bordeaux, France, 2014	12	35
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

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