

HARVEY NICHOLS

Est.1831

SNACKS

Olives (v) 4

Homemade sourdough bread, smoked bacon butter,
white truffle butter 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

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 16

SUNDAY ROAST

Choice of meat, seasonal vegetables,
roasted potatoes, Yorkshire pudding,
red wine gravy 16

(Please see server for today's selection)

BRUNCH

Full English breakfast, Cumberland sausage ring,
smoked bacon, hash brown, grilled field mushroom,
baked beans, choice of free-range eggs,
homemade black pudding, tomato 12

Full vegetarian English breakfast, Quorn sausage,
soya bacon style rashers, grilled tomato,
grilled field mushroom, baked beans,
choice of free-range eggs (v) 12

Avocado on toasted sourdough, grilled tomatoes,
poached eggs, spinach (v) 8

Breakfast muffin with poached eggs, choice of
roasted ham, spinach (v) or smoked salmon +1
with hollandaise sauce 7

AFTERNOON TEA

Luxury Afternoon Tea 22

Champagne Afternoon Tea 30

Selection of sandwiches and miniature cakes,
please ask your server for today's selection.
Includes unlimited leaf tea or coffee

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

Spiced wine-poached pear, cinnamon custard tart,
toasted almonds (v) 7

Selection of cheese, chutney, celery, crackers 10
(Please see server for today's selection)

Mont Blanc baked Alaska, chestnut puree (v) 7

(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
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	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, Tuscanny, 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	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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