

Purchase any bottle of wine from the Wine Shop and enjoy in our Delicatessen.

Corkage fee 10

Please note all bottle prices listed include corkage

OPEN SANDWICHES

All served on lightly toasted sourdough bread

Smoked-chicken, ras-el-hanout mayonnaise, little gem lettuce, cucumber, cherry tomato, smoked olives	7
Parma ham, truffle mayonnaise, rocket, grated Ubriaco Prosecco cheese, olives	7
Pastrami, Emmental cheese, rocket, tomato, cornichon, homemade red cabbage slaw	7
Avocado, little gem lettuce, red onion, cherry tomato, cucumber, sumac (ve)	6.5

ANTIPASTI

Olives (v)	4
Salted Marcona Almonds (v)	4
Cheese stuffed peppers	4
Artisan breads (v)	4

HARVEY NICHOLS WHITE WINE

	125ml	175ml	Bottle
Sauvignon Blanc Bordeaux, France, 2016	4	5.75	19.5
Sauvignon Blanc Marlborough, New Zealand, 2016	5.75	7	24.5
Grüner Veltliner Kamptal, Austria, 2017	5.75	7	24.5
Chablis Premier Cru Burgundy, France, 2016	7.5	9.25	32

HARVEY NICHOLS RED WINE

Rouge, Vin De Pays L'Aude France, 2017	4	5.75	19.5
Ensemble Red Blend Stellenbosch, South Africa, 2017	4.75	6.5	22.5
Rioja, Spain, 2016	5.75	7	24.5
Chianti, Tuscany Italy, 2016	6	6.75	25.5

ROSÉ WINE

	125ml	175ml	Bottle
Harvey Nichols Rosé Languedoc, France, 2018	4.75	6.5	21.5
Chateau d'Esclans, Whispering Angel Rosé, Provence, France, 2018	8.5	10.5	37

(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. Beverages may contain sulphites, eggs, fish, crustaceans, milk or gluten used as a fining agent. All prices are inclusive of V.A.T.

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HARVEY NICHOLS

Est.1831

CHAMPAGNE AND SPARKLING

	200ml	Bottle	
Harvey Nichols Champagne Brut, NV	14	39.5	
Harvey Nichols, Champagne Rosé, NV	17	44	
	125ml	175ml	Bottle
Harvey Nichols, Prosecco Valdobbiadene, Italy, NV	6	8	26

BOTTLED BEER

Estrella Damm Spain, 4.6%, 330ml	4.75
Binary Botanicals England, 4%, 250ml	4.75
Harvey Nichols Session Ale England, 3.8%, 330ml	4.75

MANCHESTER THREE RIVERS GIN

THE MEDLOCK Manchester Three Rivers gin, Harvey Nichols elderflower and pomegranate tonic water	8.5
THE IRWELL Manchester Three Rivers gin, Harvey Nichols orange and lavender tonic water	8.5
THE IRK Manchester Three Rivers gin, Harvey Nichols raspberry and mint tonic water	8.5

SOFT DRINKS

Harvey Nichols still or sparkling water 330ml / 750ml	3/4
Fever-Tree Lemonade 200ml	3.25
San Pellegrino Orange, Lemon, Grapefruit or Blood Orange	3.5
Coca-Cola or Diet Coke	3.5
Luscombe Elderflower Bubbly 320ml	4
Luscombe Raspberry Crush 320ml	4

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DELICATESSEN MENU

Experience the very best of the Harvey Nichols Delicatessen with cured meats, continental cheeses, antipasti and artisan bread.

Please ask our resident experts for recommendations and place your order at the counter.

DELICATESSEN SHARING PLATES

CHEESE PLATE Three cheeses, crackers, fruit jelly	12
CHARCUTERIE PLATE Three cured meats, artisan bread	12
DELICATESSEN PLATE Three cured meats, three cheeses, crackers, artisan bread, fruit jelly, mixed antipasti	20
THE MIGHTY Six cured meats, four cheeses, olives, crackers, cheese stuffed peppers, mixed antipasti, artisan bread Includes a bottle of Harvey Nichols own label Blanc, Rouge or Rose	40
VEGAN PLATE Hummus, black olive tapanade, avocado salsa, mixed antipasti, sourdough toast (ve)	9

SMALL PLATES

Cheese and cured meats	4 each
Jamón Ibérico	10
Ortiz tuna, dill mayonnaise, olive sourdough toast	6.5
Buffalo mozzarella, beef tomato, basil, pesto oil	6.5
Dorset n'duja, Olde Yorke ewe's cheese, cherry tomato, basil, sourdough toast	5.5
Hummus, sourdough toast (ve)	5

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