

# HARVEY NICHOLS

Est.1831

## PRIX FIXE MENU

Monday to Saturday from 5pm

2 courses for 22 3 courses for 25

3 courses and bottomless Harvey Nichols Prosecco (125ml),  
Harvey Nichols red or white wine (175ml) for 35\*

## STARTERS

Tomato and basil gazpacho (v)  
Smoked-haddock fishcake, creamed leek, watercress  
Pulled pork, apple purée, pork crackling, spring vegetables

## MAINS

Spinach, feta and mint tart fine, tomato jam, rocket salad (v)  
Cajun chicken breast, lemon couscous, cucumber raita  
Miso-marinated cod, pak choi, bonito yoghurt, cashew nuts  
225g Holcroft farm dry aged beef sirloin steak, French fries,  
watercress, peppercorn sauce +6

## SIDES

Sugar snap peas, mint vinaigrette 4  
Balsamic-glazed baby carrots, sunflower seeds 4  
Rocket and Parmesan salad 4, Mixed leaf salad, tomatoes, cucumber 4  
Mixed leaf salad, tomatoes, cucumber 4, French fries, or hand cut chips 4

## DESSERTS

Banoffee crème brûlée  
Vanilla fool, rhubarb compote, crumble  
Carrot cake, goat's cheese frosting, citrus zest

\*Bottomless Prosecco available for 1.5 hours from point of ordering.  
Maximum number of 10 guests per booking.

(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.