

HARVEY NICHOLS

Est.1831

SNACKS

- Olives (v) 4
- Buffalo mozzarella bites, quince purée (v) 4
- Oysters; Tabasco and lemon or shallot and red wine vinegar 2.5 each
- Pulled pork arancini, tomato dip 5

MAINS

- Sous-vide pork belly, celeriac gratin, apple purée, pork crackling 15
- Lamb rump, pea cassoulet, bacon crème fraîche, gravy 20
- Pan fried trout, saffron and fennel purée, ruby chard, carrot crisp, beurre noisette 16
- Pea risotto, grilled courgette, Grana Padano, mint oil (v) 13
- Sous-vide halibut, cockles, Champagne velouté, creamed leeks, chive oil 21

CLASSICS HN

- 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

DESSERTS

- Frozen strawberry parfait, lemon meringues, shortbread crumb 6
- Dark chocolate delice, honeycomb, pistachio ice cream, chocolate tuile 8
- Lemon and rhubarb financier, rhubarb semi-gel, lemon cream, lemon balm (v) 7

STARTERS

- Citrus-cured bream, cucumber consommé, orange gel, samphire 8
- Asparagus, sweet potato purée, pine nut vinaigrette, rigatello cheese (v) 8
- Sous-vide pigeon breast, haggis cake, beetroot purée, baby carrot, gravy 8
- Duck leg terrine, duck liver parfait, port reduction, blueberries, mini brioche, rocket 7
- Seared tuna carpaccio, niçoise salad 8

FROM THE GRILL

- All of our beef is 28 day-aged from John Holcrofts Farm, Cheshire
- 225g Holcroft Farm dry-aged beef sirloin steak 22
- 225g Holcroft Farm dry-aged beef rib-eye steak 24
- 800g Holcroft Farm dry-aged beef prime rib (based on two sharing) 25 per person

Served with watercress, French fries and a choice of béarnaise, herb butter or green peppercorn sauce.

SIDES

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

(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 nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.

Harvey Nichols dining gift packages now available to purchase. Choose from Afternoon Tea, Cocktail Masterclasses or a dining experience for two. To buy a gift package, please speak to a member of the team.

HARVEY NICHOLS WHITE WINE

	175ml	750ml
Sauvignon Blanc, AC Bordeaux, France, 2016	6	23
Chenin Blanc, Stellenbosch, South Africa, 2018	7	27
Pecorino, Offida, Italy, 2017	7.5	30
Treixadura, Ribeiro, Spain, 2015	8.5	33
Sauvignon Blanc, Marlborough, New Zealand, 2017	8.75	34
Grüner Veltliner Kemptal, Austria, 2017	9	35
Riesling, Clare Valley, South Australia, 2018	9.75	38
Chardonnay, Aconcagua Costa, Chile, 2016	10.25	41
Sancerre, Loire, France, 2017	11.25	44
Chablis, Premier Cru, Burgundy, France, 2016	12.5	49

HARVEY NICHOLS ROSÉ WINE

Rosé, Languedoc, France, 2017	6.75	26
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	23
Malbec, Mendoza, Argentina, 2015	6.75	26
Ensemble, Stellenbosch, South Africa, 2017	7	27
Beaujolais-Villages, France, 2015	7.75	30.5
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2016	8	31
Shiraz, South Australia, 2015	8.5	33
Rioja Spain, 2016	8.5	33
Chianti, Tuscany, Italy, 2016	9.25	36
Etna Rosso Sicily, Italy, 2017	10.5	41
Douro Red, Portugal, 2016	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		21
Prosecco, Valdobbiadene DOCG, Italy, NV	6.25	33
English Sparkling Brut, England, NV		56
Champagne Brut, France, NV	11	58
Champagne Rosé, France, NV	13	68

CRAFT BEERS, LAGER AND CIDER

Peroni Gluten Free, 330ml, Italy		4.25
Peroni Liberia, 330ml, Italy, 0.0%		4.5
Peroni, Nastro Azzurro, 330ml, Italy		4.75
Peroni Ambra, 250ml, Italy		5
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
Lowlander, White Ale, 330ml, Netherlands		7
Schnieder Weiss, Tap 7, 500ml, Germany		7
Sweet Cheeks, Blush Cider, 330ml, England		7
Cidre de Normandie Drovin, 750ml, France		13.5

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, 2012	11	33
Late Bottled Vintage Port, Harvey Nichols, 2013	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