

# HARVEY NICHOLS

Est.1831

## VEGAN MENU

### STARTERS

- Wood-cooked beetroot, beetroot ketchup, beetroot crisps, beetroot powder, tofu 7  
Welsh rarebit, cherry tomatoes, baby onion, chive oil 6  
Smoked vichyssoise, croutons, leek heart, leek crisp, herb oil 6

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### MAINS

- Super food salad (grilled courgette, quinoa, baby spinach, tenderstem broccoli, avocado, edame beans, pomegranate, lemon dressing) 10  
Moving Mountains® plant-based B12 Burger™, pulled jackfruit, onion ring, smoked garlic, paprika-seasoned fries 13  
Chick pea and spinach tagine, spiced vegetable couscous, pomegranate 12

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### DESSERTS

- Chocolate orange pot au chocolate 6  
Vanilla crème brûlée, cashew nut 6  
Selection of vegan cheese, cracker, fig and apple chutney, grapes 7

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### VEGAN WINES

	175ml	Bottle
Garnacha Blanco, Reverte, 2016		29
Primitivo, Fataleone, 2013		35
Treixadura Riheiro, Spain, 2015	8.5	33
Malbec, Mendoza, Argentina, 2013	6.75	26

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.

Should you have any food allergies or special dietary requirements please inform your waiter.  
Please note that nuts are used in our kitchen. A discretionary 10% service charge will be added to your bill.