

# HARVEY NICHOLS

Est.1831

## SUMMER MARKET MENU

Two courses and a cocktail 19

Three courses and a cocktail 23

**Cherry Blossom Negroni:** Roku gin, Campari, Martini Rubino, Maraschino syrup

**Kyoto Mule:** Haku vodka, lime juice, London Essence Company Ginger Beer

**Toki Clover Club:** Toki whisky, rhubarb liqueur, Grenadine, lemon juice, egg white

## STARTERS

Sous vide mackerel, vegetable summer roll, guacamole

Lemon and thyme chicken, panzanella salad

Za'atar-roasted aubergine, pomegranate , hummus dressing (v)

## MAINS

Poached trout, daikon puree, pickled daikon, radish

Cider-braised pork cheeks, carrot and mango puree, confit potato balls,  
carrot crisps, marjoram jus

Falafel, Baba ghanoush, date, pickled summer vegetables (v)

Lamb Kofta, mint Tzatziki, pomegranate molasses, flat bread

225g Holcroft Farm dry aged beef rib-eye steak ( +7 supplement)

## SIDES

Apple slaw (v) 4 Cajun corn on the cob, homemade cream cheese (v) 4

French fries or hand-cut chips (v) 4 Rocket and Parmesan salad 4

## DESSERTS

Coconut and rum tart, lime gel, cola sorbet

Summer pudding, lemon cream

Feta and fig croquette, quince purée, fennel crackers (v)



(v) denotes suitable for vegetarians (ve) suitable for vegans and vegetarians. Should you have any food allergies, intolerances or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. Please note that wines may contain sulphites, eggs, fish, crustaceans, milk or gluten used as a fining agent. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill