

HARVEY NICHOLS

Est.1831

SNACKS

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

MAINS

- Ox cheek, salsify white chocolate velouté, king oyster mushroom, spiced almond 17
- Pan-fried sea bass, celeriac purée, puy lentil, nduja, chive oil 19
- Beetroot risotto, homemade ricotta, walnut, watercress (v) 13
- Braised lamb breast, smoked mashed potatoes, onion soubise, caramelised shallot, bay leaf powder 18
- Pan-fried cod, squid ink risotto, salmon roe, mascarpone 17

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
- Chicken club sandwich (iceberg lettuce, avocado, tomato, smoked streaky bacon, cheddar cheese, tarragon mayonnaise) 15
- 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

- Selection of cheese, Harvey Nichols chutney, crackers 9
- Pear and almond tart, marzipan ice cream, almond brittle (v) 9
- Orange panna cotta, poached cranberries, oat biscuit 6

STARTERS

- Smoked vichyssoise, leek heart, croutons, herb oil (v) 6
- Whisky-cured salmon, anchovy mayonnaise, pickled cucumber spaghetti, dill snow 8
- Bresaola, port-roasted fig, Colsten Bassett cheese 8
- Duck liver parfait, sour cherry and currant sourdough 7
- Mussels, cider cream, soda bread, bacon 8

FROM THE GRILL

- All of our beef is 28 day-aged from John Holcrofts Farm, Cheshire
- Red snapper 18
- 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.

- Moving Mountains® plant-based B12 Burger™, cos lettuce, beef tomato, ginger mayonnaise, chimichurri, cheese, courgette tempura, Asian slaw (ve) 13

SIDES

- Heritage carrots, cinnamon, parsley (v) 5
- Chakalaka, coriander, bacon 5
- Butternut squash, honey, toasted pine nut (v) 4
- Fermented vegetables (v) 4
- Rocket and Parmesan salad 4
- Hand-cut chips or French fries (v) 4

- Chocolate sweet treats (v) 4
- Chocolate and banana bread pudding, banana set custard, chocolate ganache 6
- Selection of miniature desserts 10
(Please see server for today's selection)

(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
Tabali Viognier Reserva, Limari, Chile, 2016		24
Chenin Blanc, Stellenbosch, South Africa, 2017	7	27
Pecorino, Offida, Italy, 2016	7.5	30
Treixadura, Ribeiro, Spain, 2015	8.5	33
Sauvignon Blanc, Marlborough, New Zealand, 2016	8.75	34
Pinot Grigio, Erste & Neue, Alto Adige, Italy, 2016		36
Riesling, Clare Valley, South Australia, 2014	9.75	38
Chardonnay, Aconcagua Costa, Chile, 2016	10.25	41
Gavi, La Meirana, Broglia, Gavi, Italy, 2016		39
Sancerre, Loire, France, 2016	11.25	44
Albarino Zarate, Rias Baixas, Spain, 2016		42
Chablis, Premier Cru, Burgundy, France, 2016	12.5	49

HARVEY NICHOLS ROSÉ WINE

Rosé, Languedoc, France, 2017	6.75	26
Secateurs Rosé, Badenhorst, South Africa, 2014	7.25	27.5
Whispering Angel Provence, France, 2016	12.75	50

HARVEY NICHOLS RED WINE

Rouge, Vin de Pays de L'Aude, France, 2017	6	23
Garnacha Reverte, Fitero, Spain, 2016		24
Malbec, Mendoza, Argentina, 2015	6.75	26
Ensemble, Stellenbosch, South Africa, 2014	7	27
Old Vine Zinfandel, Scotto, California, USA, 2014		26
Beaujolais-Villages, France, 2015	7.75	30.5
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2015	8	31
Shiraz, South Australia, 2015	8.5	33
Cabernet Sauvignon, Pannunzio, Mendoza, Argentina, 2014		36
Chianti, Tuscany, Italy, 2016	9.25	36
Douro Red, Portugal, 2014	10.5	41
Pinot Noir, Marlborough, New Zealand, 2014	11.25	43.5
Chianti Classico, Castello di Fonterutoli, Tuscany, Italy, 2015		44
Margaux, Bordeaux, France, 2010		60

All still wines by the glass are 175ml
125ml by the glass is available on request

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, 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
Fever-Tree, Elderflower Tonic Water, 200ml	3.25
Fever-Tree, Lemonade, 200ml	3.25
Cranberry, pineapple, tomato juice, 330ml	3.25
London Essence, 275ml	
Bitter Orange and Elderflower Tonic Water, Grapefruit and Rosemary Tonic Water, Pomelo and Pink Pepper Tonic Water, Ginger Ale, Ginger Beer	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