HARVEY NICHOLS

Est.1831

MARKET MENU 3 courses and a cocktail 22 2 courses and a cocktail 18

COCKTAILS

Vanilla Swing

Paloma

Grey Goose La Vanille Vodka, Cartron Vanilla Liqueur, orange juice, Lemonade

Patrón Silver Tequila, pink grapefruit juice, agave syrup, London Essence Soda Water

Sweet potato soup, crispy shallot and coconut cream (ve)

Rabbit balloting, potato confit, olives and capers sauce

Citrus cured salmon, lemon cream fresh, crispy beets

Pan fried salmon, shaved carrot, pock choi, capers sauce

Slow cooked lamb, vegetable fregula, thyme scented broth, mint vinaigrette

Vegetables curry, jasmine rice, coconut crisps (ve)

Citrus cheesecake, rhubarb, crème fraiche ice cream

Vegan chocolate brownies, coconut caramel sauce (ve)

Apple and quince crumble, vanilla crème Anglaise





(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 include V.A.T. A discretionary service charge of 12.5% will be added to your bill.