

HARVEY NICHOLS

Est.1831

WINTER DINING

Two courses and a cocktail 18

COCKTAILS

Vanilla Swing

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

Paloma

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

Spiced pumpkin soup, maple crème fraîche, toasted pumpkin seeds,
smoked paprika oil (v)

Balsamic roasted beetroot, crispy goat's cheese, truffle honey dressing (v)

Parma ham, sun-blushed tomato and mozzarella tart, rocket, pesto

Scotch steak and Guinness pie

Loch Arthur Cheddar and leek croquettes, sweet and sour tomato sauce (v)

Pan-fried North Sea hake, saffron risotto, semi-dried cherry tomatoes

30-day-aged rump steak, chunky chips, béarnaise sauce +8

Trifle of apple crumble and rice pudding

Chocolate fondant, bloodorange sorbet, sugared almonds

Ice cream/sorbets

Regional cheese selection, chutney, crackers +5

SIDES

Buttered mashed potatoes (v) 4 Chips and aioli (v) 4 Glazed carrots (v) 4

Rocket and Parmesan, balsamic 4 Creamed mushrooms, shallots, Parmesan 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 include V.A.T. A discretionary service charge of 10% will be added to your bill.