

HARVEY NICHOLS

Est.1831

SUMMER DINING MENU

3 courses and a cocktail 25

ASCENTI ELDERFLOWER FIZZ

Villa Ascenti gin, lemon, elderflower, soda, mint

or

BOTANICAL SUMMER

Ketel One botanical peach and orange blossom, fresh raspberries, lime

Chunky vegetable soup, Emmental croutons, green pesto, bread and butter (v)

Chicken liver parfait, Cumberland jelly, pickled walnut salad, toasted brioche

Thai fishcakes, carrot and cucumber salad, baby gem roasted peanuts, Asian dressing

Pan-fried chicken breast, peas, bacon, shallots, baby gem,
white wine cream sauce, new potatoes

Truffle macaroni, three cheese sauce, chives, rocket salad, garlic bread (v)

Pan-fried salmon, teriyaki sticky rice, kimchi, avocado salsa

30 day aged rump steak, chunky chips, roasted cherry tomatoes,
portobello mushroom, béarnaise sauce **+5 supplement**

Homemade chocolate brownie, chocolate ice cream, caramel sauce (v)

Isle of Mull cheddar, oatcakes, chutney

Ice cream and sorbet selection (v)

WEE ONES MENU

Available for 12 years and under

Soup of the day, bread and butter (v) 3

Homemade chicken strips, chips, salad 5

Sole goujons, chips, salad 5

Truffle mac'n'cheese (v) 5

Hummus, carrot sticks, pitta bread (ve) 5

Any regular dessert, kids size 3

Single scoop of ice cream 2