

HARVEY NICHOLS

Est.1831

SUNDAY BRUNCH MENU

Why not start your meal with a Bloody Mary cocktail?

Alcoholic - 9

Non-alcoholic - 5

Smoked salmon, scrambled eggs, sourdough 9.5

Poached egg avocado, chilli, sourdough (V) 8

Buttermilk pancakes, bacon, maple syrup 8

Second Floor cooked breakfast, smoked back bacon, homemade baked beans, black pudding, pork sausage, toasted bread, fried egg, roasted field mushrooms 12

Huevos rancheros, chorizo, salsa, fried egg, Manchego cheese 14

Pea and potato frittata, poached egg, rocket salad, lemon dressing (V) 14

AFTERNOON TEA 22

CHAMPAGNE AFTERNOON TEA 30

Served 2.30PM - 4.00PM

A selection of sandwiches:

Cucumber, poppy seed, and mascarpone (V)

Smoked salmon and cream cheese

Egg and chive mayonnaise (V)

Selection of homemade sweet treats:

Apple and courgette cake (V)

Lemon polenta cake, yoghurt (V)

Pavlova, rhubarb, vanilla sauce (V)

Chocolate and passion fruit cake (V)

Homemade scones, clotted cream, HN jam (V)

All served with unlimited Harvey Nichols tea

(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 allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

NIBBLES

Selection of house baked bread, butter (V) 4

Nocellara and Kalamata olives (V) 4

Andalusian pickled carrots (V) 4

A LA CARTE

STARTERS

Wye Valley asparagus, soft egg yolk ravioli, Parmesan (or Parmigiano Reggiano V) 9

Venison, broth, spring onion, chilli, lime 9

Seared scallops, chorizo, cuttlefish, squid ink reduction 12 (Main 20)

Asian salad, rice noodles, peanuts, spring onion, sesame (VE) 8

MAINS

Lamb rump, crisp lamb belly, buttered ginger peas and spinach, mint dressing, potato dauphinoise 28

Beef sirloin, croquette, monkey gland sauce, chive and mustard butter 30

Grilled whole Brixham plaice, baby new potatoes, samphire, sauce vierge 27

Caramelised onion tart, tomato salad, basil oil (V) 22

Fregola pasta, peas, asparagus, oyster mushrooms, confit lemon, rocket, herbs lemon dressing (VE) 14

DESSERTS

Strawberry and vanilla Alaska (V) 8

Chocolate gateau, passion fruit curd (V) 8

Pavlova, rhubarb, vanilla sauce (V) 6

Coffee and petit fours 6

SIDES

Hand cut chips (V) 4

Rocket and fennel salad, lemon dressing (V) 4

New potatoes, parsley butter (V) 4

Purple sprouting broccoli (V) 4

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