

# HARVEY NICHOLS

Est.1831

## SNACKS

Isle of Gigha Oysters, shallot vinegar 4 each    Marinated gordal olives (ve) 4    Artisan sourdough selection (v) 4.75  
Wild mushroom croquettes (v) 4    Dry-roasted salt and herb peanuts (ve) 3.75    Serrano ham, Pecorino 4

## STARTERS / SALADS

Seasonal soup of the day, bread, butter (v) 6.5  
Chicken liver parfait, apricot chutney, toasted brioche 8.5  
Pea guacamole, burrata, toasted sourdough, pea shoot salad (v) 8.5  
Hummus, pitta, zhug, dukkah, pomegranate, marinated carrot salad (ve) 8  
Heritage tomato, bocconcini, rocket and pesto salad (v) 9/12  
Caeser salad, sourdough croutons, fresh anchovies, Parmesan 9/12  
Add chicken 4    Add hot smoked salmon 4  
Watermelon, mixed seed, rocket, cucumber and pomegranate salad (ve) 9/12  
Rocket, Parmesan, sun-blushed tomatoes, aged balsamic, olive oil (v) 7/11

## FROM THE GRILL

225g Scottish Borders rib-eye steak 26  
225g Scottish Borders fillet steak 38  
225g Scottish Borders rump steak 24  
225g Scottish Borders sirloin steak 28

Served with rocket and a choice of béarnaise, herb butter or peppercorn sauce

*All our steaks are Scotch beef certified and sourced locally from Shaw's Fine Meats based in Lauder, 25 miles south of Edinburgh.*

## CLASSICS

Half/Whole Ballantrae lobster thermidor, fries, salad 26/48  
Pan-fried chicken, peas, bacon, baby onions, white wine and garlic sauce, wilted baby gem lettuce 18.5  
Wild mushroom risotto, shaved Parmesan (v) 14  
Truffle and cauliflower macaroni cheese, brioche and Parmesan crumb, garlic bread 13

## MAINS

Grilled Borders lamb chops, tomato barley risotto, smoked aubergine purée, mint salsa 19.5  
Roasted Scottish salmon, teriyaki rice, avocado salsa, kimchi 17.5  
Spicy chickpea burger, Emmental cheese, avocado, sriracha mayonnaise, brioche bun, fries, salad (v) 15  
Fusilli pasta, tomato and basil sauce, spinach, sun-blushed tomatoes (ve) 14

## SIDES - CHOOSE 2 FOR 7.5

Twelve Triangles bakery artisan sourdough selection (v) 4.75  
Chunky chips, truffle oil, Parmesan, avocado mayonnaise (v) 4.75  
Tenderstem broccoli, smoked garlic dressing, toasted almonds (v) 4.5  
Chargrilled spiced sweet potato, lime and coriander yoghurt, sweet chilli sauce (v) 4.5  
Peas, bacon, baby onions, garlic cream sauce 4.75  
Chips, aioli (v) 4  
Crushed new potatoes, sour cream, chives, crispy onions (ve) 4.5

## DESSERTS

Raspberry cheesecake mousse, honeycomb, oat crumble, raspberry sorbet (v) 7  
Scottish strawberry Eton mess, homemade shortbread (v) 7.5  
Chocolate tart, vanilla ice cream, salted caramel sauce (v) 7.5  
Selection of I.J. Mellis cheeses, oatcakes, quince 10  
Stewart Tower dairy ice creams and fruit ices (v) 4.75  
(please ask for today's flavours)

## EXCLUSIVE DINING WITH DAFFY'S GIN

Enjoy a gin themed feast at the Forth Floor

Starting with a refreshing Daffy's G&T enjoy a four course dinner, each course expertly paired with a Daffy's Gin cocktail.

Friday 27th September at 7pm | Tickets £60 | Tickets available from Eventbrite.co.uk

(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 10% service charge will be added to your bill

## WINE COLLECTION

### HARVEY NICHOLS WHITE WINE

	175ml	750ml
Sauvignon Blanc, AC Bordeaux, France, 2016	6.5	24
Chenin Blanc, Stellenbosch, South Africa, 2018	7.5	27.5
Pecorino, Offida, Italy, 2017	7.75	30
Sauvignon Blanc, Marlborough, New Zealand, 2017	9	34.5
Douro White, Douro Valley, Portugal, 2016		34
Riesling, Clare Valley, South Australia, 2014	9.75	38
Chardonnay, Aconcagua Costa, Chile, 2016	10.5	41
Sancerre, Loire, France, 2017		44
Chablis, Premier Cru, Burgundy, France, 2016	12.5	49

### HARVEY NICHOLS ROSÉ WINE

Rosé, Corbières Languedoc, France, 2018	7.5	27.5
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### HARVEY NICHOLS RED WINE

Rouge, Vin de Pays de L'Aude, France, 2017	6.5	24
Ensemble, Stellenbosch, South Africa, 2017	7	27
Malbec, Uco Valley, Argentina, 2015	7.5	27.5
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2015		31
Rioja, Spain, 2016	8.5	34
Shiraz, South Australia, 2015	8.75	35
Chianti, DOCG, Tuscany Italy, 2015		36
Pinot Noir, Marlborough, New Zealand, 2014	11.25	43.5
Margaux, Bordeaux, France, 2014		61

### DESSERT WINE

	75ml	Bottle
Brachetto d'Acqui, Contero, Piedmont, Italy, 2017 (750ml)	5.25	50
Harvey Nichols, Sauternes, Chateau Coutet, Bordeaux, France, 2012 (375ml)	7.25	34

All still wines by the glass are 175ml

## NYETIMBER SPARKLING

For over 30 years, Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world.

A true pioneer, Nyetimber was the first producer of English sparkling wine to exclusively grow the three celebrated grape varieties: Pinot Noir, Pinot Meunier and Chardonnay.

Nyetimber is made from one hundred percent estate-grown grapes and is regarded as England's finest sparkling wine. Owner and Chief Executive Eric Heerema and winemaker Cherie Spriggs are committed to producing wines of exceptional quality.

	125ml	750ml
Classic cuvée, MV	12	65
Cuvée Cherie, demi-sec, MV	12	65
Rosé, MV	14	75
Blanc de Blancs, 2013	15	82

### HARVEY NICHOLS SPARKLING

Prosecco, Valdobbiadene DOCG, Italy, NV	6.5	34.5
Champagne Brut, France, NV	11.5	59
Champagne Rosé, France, NV	13	68

### CRAFT BEER, LAGER & CIDER

Peroni, Libera, 330ml (non-alcoholic), Italy	4.5
Peroni, Nastro Azzurro, 330ml, Italy	4.75
Peroni, Gluten Free, 330ml, Italy	4.75
Binary, Botanical Ale, 250ml, England	6
Estrella Damm, Inedit, 330ml, Spain	5.25
Barney's, Volcano IPA, 330ml, Scotland	6
Urban Orchard Cider, 330ml, England	6
Edinburgh Beer Factory Moonstrips, Smoky Wheat, 330ml, Scotland	6.5
Barney's, Cool Beans, Faba Bean IPA (Vegan and Gluten Free), 330ml, Scotland	6.5
Edinburgh Beer Factory Soho Jazz, Cherry Saison, 330ml, Scotland	7
Sweet Cheeks, Blush Cider, 330ml, England	7

### SOFT DRINKS

Pineapple, tomato, cranberry juice	3.25
Minerals, 200ml	all 3.25
London Essence Classic Tonic, Grapefruit & Rosemary Tonic, Bitter Orange & Elderflower Tonic, Pomelo & Pink Pepper Tonic, Ginger Beer, Ginger Ale, Soda Water, Rhubarb & Cardamom Soda, Lemon Verbena Soda, Fever-Tree Lemonade	
Coca-Cola, Diet Coke, Irn-Bru, Diet Irn-Bru 330ml	3.5
Freshly squeezed orange or apple	4
Harvey Nichols Still or Sparkling Water, 330ml/750ml	3/4

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