

HARVEY NICHOLS

Est.1831

SUMMER MARKET MENU

Three courses and a cocktail 23

Cherry Blossom Negroni: Roku gin, Campari, Martini Rubino, Maraschino syrup

Kyoto Mule: Haku vodka, lime juice, London Essence Company Ginger Beer

Tokyo Highball: Toki whisky, soda water

STARTERS

Smoked-chicken, spring green salad, lemon and pea purée

Tomato and basil gazpacho (v)

Fish goujons, tartar sauce, crushed peas

MAINS

Tempura king prawns, Singapore noodles, miso broth

Barbeque pork loin, sweet potato mash, mango and lime salsa

Courgetti, kale pesto, sun blushed tomatoes, Grana Padano (v)

DESSERTS

Buttermilk panna cotta, lychee gel, raspberry ice tea

Strawberry mille-feuille, caramelised almond, strawberry sorbet

Caramelised banana, dark chocolate crumb,

coconut sorbet, caramel sauce (v)

SIDES

Apple slaw (v) 4

Cajun corn on the cob, homemade cream cheese (v) 4

French fries or hand-cut chips (v) 4

Rocket and Parmesan salad 4

