

HARVEY NICHOLS

Est.1831

SNACKS AND STARTERS

Olives (v) 4

Oysters: Tabasco and lemon or shallot and red wine vinegar 2.5 each

Homemade sourdough, smoked-bacon butter, white truffle butter (v) 4

Tea-infused trout, lychee gel, cucumber 6

Burrata, tomato chutney, sunblushed tomatoes, basil, crouton (v) 6

Deville cornflake whitebait, lovage mayonnaise 5

Lamb kofta, mint tzatziki, pomegranate molasses, flat bread 6

BRUNCH

Full English breakfast, Cumberland sausage ring, smoked bacon, hash brown, grilled field mushroom, baked beans, choice of free-range eggs, homemade black pudding, tomato 12

Full vegetarian English breakfast, Quorn sausage, soya bacon style rashers, grilled tomato, grilled field mushroom, baked beans, choice of free-range eggs (v) 12

Avocado on toasted sourdough, grilled tomatoes, poached eggs, spinach (v) 8

Breakfast muffin with poached eggs, choice of roasted ham, spinach (v) or smoked salmon +1 with hollandaise sauce 7

AFTERNOON TEA

Luxury Afternoon Tea 22

Champagne Afternoon Tea 30

Selection of sandwiches and miniature cakes, please ask your server for today's selection. Includes unlimited leaf tea or coffee

CLASSICS

Superfood salad (grilled courgette, quinoa, baby spinach, tenderstem broccoli, avocado, edamame beans, pomegranate, lemon dressing) (ve) 10

Add chicken +5

Caesar salad (cos lettuce, Parmesan, anchovies, pancetta, lemon and thyme croutons, Caesar dressing) 10

Add chicken +5

Fish and chips, crushed peas, mint, tartare sauce 15

Beef burger, bacon, cheddar cheese, dill pickle, tomato, gem lettuce, French fries, onion rings 15

FROM THE GRILL

All of our beef is 28 day-aged from John Holcrofts Farm, Cheshire

225g Holcroft Farm dry-aged beef sirloin steak 22

225g Holcroft Farm dry-aged beef rib-eye steak 24

800g Holcroft Farm dry-aged beef prime rib (based on two sharing) 25 per person

Tuna steak 18

Served with watercress, French fries and a choice of béarnaise, herb butter or green peppercorn sauce.

SUNDAY ROAST

Choice of meat, seasonal vegetables, roasted potatoes, gratin, Yorkshire pudding, red wine gravy 15

(please ask your server for today's selection)

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

DESSERTS

Passion fruit tart, hazelnut crumb, culture cream 7

White chocolate mousse, cardamom espuma, orange sorbet 6

Frozen mango parfait, strawberry, pink pepper tuile (v) 6

Sweet treats 4

(Please see server for today's selection)

Selection of miniature desserts 10

(Please see server for today's selection)

Selection of cheese, chutney, celery 9

(Please see server for today's selection)

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
Treixadura, Ribeiro, Spain, 2015	8.5	33
Sauvignon Blanc, Marlborough, New Zealand, 2017	9	34.5
Grüner Veltliner Kemptal, Austria, 2017	9	35
Riesling, Clare Valley, South Australia, 2018	9.75	38
Chardonnay, Aconcagua Costa, Chile, 2016	10.5	41
Sancerre, Loire, France, 2017	11.25	44
Chablis, Premier Cru, Burgundy, France, 2016	12.5	49

HARVEY NICHOLS ROSÉ WINE

Rosé, Languedoc, France, 2017	7.5	27.5
Pirineos Rosado, Somontano, Spain, 2017		26
Whispering Angel Provence, France, 2018	12.75	50

HARVEY NICHOLS RED WINE

Rouge, Vin de Pays de L'Aude, France, 2017	6.5	24
Malbec, Mendoza, Argentina, 2015	7.5	27.5
Ensemble, Stellenbosch, South Africa, 2017	7	27
Beaujolais-Villages, France, 2015	7.75	30.5
Plan de Dieu, Côtes du Rhône Villages, Rhône, France, 2016	8	31
Shiraz, South Australia, 2015	8.75	35
Rioja Spain, 2016	8.5	34
Chianti, Tuscany, Italy, 2016	9.25	36
Etna Rosso Sicily, Italy, 2017	10.5	41
Douro Red, Portugal, 2016	10.5	41
Pinot Noir, Marlborough, New Zealand, 2016	11.25	43.5
Margaux, Bordeaux, France, 2010		60

HARVEY NICHOLS SPARKLING

	125ml	750ml
Non-alcoholic Sparkling Chardonnay, England		22
Prosecco, Valdobbiadene DOCG, Italy, NV	6.5	34.5
English Sparkling Brut, England, NV		56
Champagne Brut, France, NV	11.5	59
Champagne Rosé, France, NV	13	68

CRAFT BEERS, LAGER AND CIDER

Peroni Liberia, 330ml, Italy, 0.0%,	4.5
Peroni Gluten Free, 330ml, Italy	4.75
Peroni, Nastro Azzurro, 330ml, Italy	4.75
Peroni Ambra, 250ml, Italy	5
Einstock Toasted Porter, 330ml, Iceland	5.5
Harvey Nichols, Session IPA, 330ml, England	6
Beavertown, Gamma Ray, 330ml, England	7
Lowlander, IPA, 330ml, Netherlands	7
Lowlander, White Ale, 330ml, Netherlands	7
Schnieder Weiss, Tap 7, 500ml, Germany	7
Sweet Cheeks, Blush Cider, 330ml, England	7
Cidre de Normandie Drovin, 750ml, France	13.5

SOFT DRINKS

Harvey Nichols, Cucumber and Lime Tonic Water	3
Cranberry, pineapple, tomato juice, 330ml	3.25
London Essence, 200ml	
Rhubarb and Cardamom Soda, Grapefruit and Verbena soda, Bitter Orange and Elderflower Tonic Water, Grapefruit and Rosemary Tonic Water, Pomelo and Pink Pepper Tonic Water, Ginger Ale, Ginger Beer	3.25
Fever-Tree, Elderflower Tonic Water, 200ml	3.25
Fever-Tree, Lemonade, 200ml	3.25
Coca-Cola or Diet Coke, 200ml	3.5
Harvey Nichols Still or Sparkling Water, 330ml/750ml	3/4
Luscombe, Raspberry Crush or Sicilian Lemonade, 270ml	4
Freshly squeezed orange juice, 330ml	4
Cloudy apple juice	4

PORT AND DESSERT WINES

	Glass	Bottle
Sherry, El Maestro Pedro Ximenez	8	23
Sauternes, Harvey Nichols, Chateau Coutet, Bordeaux, France, 2012	11	33
Late Bottled Vintage Port, Harvey Nichols, 2013	8.25	41
10 Year Old Tawny Port, Harvey Nichols	10.25	50

All still wines by the glass are 175ml
125ml by the glass is available on request