

HARVEY NICHOLS

Est.1831

At Harvey Nichols Edinburgh all our food is lovingly prepared by our Chefs and cooked fresh to order.

SNACKS

HALLOUMI FRIES, sweet chilli sauce <i>Milk, egg, gluten, sulphur dioxide</i>	8.5	PADRON PEPPERS, lime salt (ve) <i>No allergens</i>	8
PARMA HAM, Manchego, smoked almonds <i>Milk, nuts</i>	7	HOMEMADE FOCACCIA, green pesto (v) <i>Nuts, milk, gluten</i>	5

STARTERS

SOUP OF THE DAY, focaccia (v) <i>Milk, celery, gluten</i>			7
CHARGRILLED BRITISH ASPARAGUS, burrata, crispy Parma ham, lemon dressing, lemon brioche crumbs (v) <i>Sulphur dioxide, milk, gluten, mustard</i>			13.5
GRILLED GOAT'S CHEESE CROSTINI, onion marmalade, hot honey, ezme salad (v) <i>Sulphur dioxide, milk, gluten</i>			9.5
BEETROOT-CURED SCOTTISH SALMON, celeriac and apple remoulade, compressed cucumber, tarragon mayonnaise <i>Fish, egg, sulphur dioxide, mustard</i>			12
HUMMUS, sweet and sour peppers, sour cherry harissa, pitta, pine nut dressing, zaatar (ve) <i>Sulphur dioxide, nuts, sesame, gluten</i>			8.5
MUSHROOM PARFAIT, pickled vegetable salad, sourdough toast (v) <i>Gluten, egg, milk, sulphur dioxide, soya</i>			9.5

MAINS

FREGOLA PASTA, shiitake mushrooms, charred red onion, asparagus, peas, broad beans, tenderstem broccoli, golden raisins, preserved lemon, herb dressing (ve) <i>Sulphur dioxide, gluten</i>			19
ROASTED SCOTTISH LAMB RUMP, spelt, smoked semi-dried tomato and feta, watercress pesto <i>Milk, nuts, gluten, sulphur dioxide, celery</i>			26
PAN-FRIED SHETLAND SEA TROUT, buttered leeks, curry sauce <i>Crustacea, fish, milk</i>			25
SCOTTISH BORDERS RIB-EYE or SIRLOIN, rocket, chips, béarnaise or herb butter <i>Egg (béarnaise), milk (herb butter and béarnaise), sulphur dioxide, gluten, mustard</i>			33
HONEY-ROASTED GRESSINGHAM DUCK BREAST, puy lentil and confit duck ragout, rhubarb compote <i>Sulphur dioxide, celery</i>			28
TIGER PRAWN RISOTTO, chorizo, saffron, lemon, garlic butter <i>Milk, crustacea, sulphur dioxide</i>			23

SIDES

CHIPS, aioli (v) <i>Egg, mustard (aioli), gluten</i>	5	ROASTED HISPI CABBAGE, harissa jam (ve) <i>No allergens</i>	5
MIXED GREENS, garlic butter (v) <i>Milk</i>	5	HOUSE SALAD, Rocket, spinach, cherry tomatoes, mozzarella, granola, chardonnay vinegar dressing (v) <i>Nuts, sesame, milk, mustard, sulphur dioxide</i>	5.5
GARLIC TATER TOTS, sweet chilli jam mayonnaise (v) <i>Egg, soya, sulphur dioxide, gluten, mustard</i>	5		

Dishes can be modified to remove allergens. Please ask your waiter for additional advice.

(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 11.5% service charge will be added to your bill

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DESSERTS

MISO VALRHONA LOLLIPOP, chilli gel, sesame crystal	10
<i>Milk, gluten, eggs, nuts, soya</i>	
LECHE FRITA, fried milk, candied kumquats, mint granita, Cointreau and orange gel (v)	9
<i>Eggs, milk, sulphur dioxide</i>	
I.J. MELLIS CHEESE PLATE, chutney, oatcakes	15
<i>Milk, mustard, sulphur dioxide, gluten</i>	
ICE CREAM AND SORBET SELECTION (v)	6
<i>Egg, soya, milk (all ice cream)</i>	

SUMMER DINING MENU 2024

3 courses for 35

Includes a Fever Tree x Mirabeau Rosé Spritz

Available Monday 12pm-4:30pm, Tuesday and Wednesday 12pm-7:30pm, Thursday to Saturday 12pm-8:30pm

Carrot and fennel soup, dill crème fraîche, focaccia (v)

Celery, milk, gluten

Pickled Orkney herring, Jersey Royal potato salad, salsa verde

Fish, eggs, sulphur dioxide

Spring salad, baby gem, sugar snaps, avocado, cucumber, pomegranate, radish,
chia seeds, agave-mustard dressing (ve)

Mustard

Roasted Scottish pollock, Parmesan potatoes, sautéed mushrooms, béarnaise

Fish, milk, egg, sulphur dioxide, gluten

Pan-fried chicken breast, peas à la Française

Milk, sulphur dioxide

Baked flat mushrooms, roasted Jerusalem artichoke, aubergine caviar, mozzarella, tomato salsa (v)

Milk

Banoffee cheesecake, salted caramel tuile, caramelised walnuts

Milk, gluten, eggs, nuts, soya

Crème fraîche parfait, blackberry diplomat cream, chocolate madeleines (v)

Eggs, milk, soya

Ice cream and sorbet selection (v)

Egg, soya, milk (all ice cream)



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