

HARVEY NICHOLS

Est.1831

SNACKS

HUMMUS, ZHUG, PITTA BREAD (ve) <i>Sesame, gluten</i>	7	MINI CHORIZO, cooked in cider <i>No allergens</i>	8
HALLOUMI FRIES, SWEET CHILLI SAUCE <i>Milk, egg, gluten, fish, 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
SMOKED AUBERGINE, Imam bayildi, spinach falafel, pitta bread, pomegranate and mint salsa (ve) <i>Sulphur dioxide, gluten</i>			9
CRISPY CAMEMBERT, morello cherry vinaigrette, bitter leaves, caramelised walnuts <i>Nuts, egg, milk, sulphur dioxide, gluten</i>			11
HOTSMOKED SALMON NIÇOISE, soft boiled egg <i>Fish, egg</i>			12
CRISPY CONFIT DUCK, puy lentil and orange salad, pickled shallots, feta, pine nuts <i>Nuts, milk, mustard, sulphur dioxide</i>			12

MAINS

PORK BELLY, black pudding and caramelised apple tart, miso-roast baby onions, sherry vinegar dressing <i>Milk, soya, sulphur dioxide, gluten</i>			22
ROASTED PUMPKIN, giant cous cous salad, roasted pecan nuts, homemade granola, maple and lemon vinaigrette (ve) <i>Nuts, sulphur dioxide, gluten</i>			18
PAN-FRIED COD, potato pavé, Champagne and chive velouté, hispi cabbage <i>Crustacea, fish, milk, sulphur dioxide</i>			25
SCOTTISH BORDERS RIB-EYE, rocket, chips, béarnaise or herb butter <i>Egg (béarnaise), milk (herb butter and béarnaise), sulphur dioxide, gluten</i>			32
BRAISED BEEF CHEEK, parsley risotto, honey and thyme carrots <i>Milk, celery, sulphur dioxide</i>			24
SCOTTISH MUSSELS, Thai spiced udon noodles <i>Molluscs, crustacea, fish, milk, gluten</i>			19.5

SIDES

CHIPS, aioli (v) <i>Egg, mustard (aioli), gluten</i>	5	CREAMED SAVOY CABBAGE, pancetta <i>Milk</i>	4
TENDERSTEM BROCCOLI (v) <i>Nuts, milk</i>	4	HOUSE SALAD, Rocket, spinach, cherry tomatoes, mozzarella, granola, chardonnay vinegar dressing (v) <i>Nuts, sesame, milk, mustard, sulphur dioxide</i>	5.5
TATER TOTS, bacon jam mayonnaise <i>Egg, soya, sulphur dioxide, gluten</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

MULBERRY AND BANANA ICE CREAM CAKE, fresh berries (ve) <i>No allergens</i>	9
CHOCOLATE PARFAIT, almond cake, poached raisins <i>Nuts, egg, milk, sulphur dioxide</i>	9
I.J. MELLIS CHEESE PLATE, chutney, oatcakes <i>Milk, mustard, sulphur dioxide, gluten</i>	15
ICE CREAM AND SORBET SELECTION (v) <i>Egg, soya, milk (all ice cream)</i>	6

SPRING DINING MENU 2024

3 courses for 35

Includes choice of Tommy's Margarita or Mijenta Paloma

Cream of leek and smoked cheddar soup, crispy onions, truffle chives (v)
Milk, gluten

Smoked mackerel pâté, horseradish crème fraîche, beetroot chutney, oatcakes
Fish, milk, sulphur dioxide, gluten, mustard

Honey-mustard ham hock, pea and watercress salad, balsamic onions, toasted pinenuts
Sulphur dioxide, mustard, nuts

Chicken thigh shawarma, bulgur tabbouleh, roasted garlic and sweet chilli sauce
Gluten, milk

Pan-fried sea bass, lentil and sweet potato curry, coriander chutney, spiced yoghurt
Mustard, milk, fish

Roasted Mediterranean vegetables, romesco, marinated artichoke, cashew nut granola, tahini dressing, khobez bread (ve)
Gluten, nuts, sesame

Passion fruit cheesecake, white chocolate and mint ganache, tropical fruit salad (v)
Milk, gluten, eggs, sulphur dioxide

Raspberry pavlova, lemon curd, raspberry coulis
Eggs, milk, sulphur dioxide

Ice cream and sorbet selection (v)
Egg, soya, milk (all ice cream)



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