

# HARVEY NICHOLS

Est.1831

## SNACKS

Chicken liver parfait, onion chutney, toasted brioche **498kcal 6.5**

*Cereal (Wheat)/Egg/Milk/Sulphites*

Sticky sweet chilli Thai fish cakes **276kcal 6.5**

*Cereal (Wheat)/Crustacean/Egg/Fish/Soya/Sulphites*

Gordal olives **130kcal 6**

*Fish/Nuts (Almonds)*

Fries, truffle and parmesan mayonnaise **987kcal 5**

*Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Soya/Sulphites*

Hand-cut chips, harissa mayonnaise **886kcal 5.5**

*Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Soya/Sulphites*

## PLATES

Butter poached turkey breast ciabatta sandwich, parsley, pork and fennel seed stuffing, cranberry sauce, fries, gravy **1143kcal 17**

*Celery/Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Soya/Sulphites*

Minute steak toasted brioche sandwich, avocado, tomato chutney, caramelised onions, fries **683kcal 18**

*Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Soya/Sulphites*

Halloumi salad, quinoa, beetroot, toasted hazelnuts, cucumber, picked herbs, spring onion, orange dressing (v) **718kcal 14**

*Milk/Nuts (Hazelnuts)/Sulphites*

Goats cheese and balsamic roasted red onion tart, walnut and cranberry salad (v) **930kcal 14**

*Cereal (Wheat)/Milk/Nuts (Walnuts)/Sulphites*

Crayfish and salmon fishcakes, poached eggs, tomato dressing **311kcal 16**

*Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Soya/Sulphites*

## SWEET

Carrot and walnut cake, vanilla Chantilly cream (v) **1054kcal 6.5**

*Cereal (Wheat)/Egg/Milk*

Home-made warm mince pie, Viennese top, orange cream (v) **648kcal 7**

*Cereal (Wheat)/Egg/Milk/Sulphites*

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent. All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.

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## COCKTAILS

<b>SALTED CARAMEL MARTINI</b>	11
<i>Mozart Dark Chocolate, Ketel One vodka, milk, caramel syrup, chocolate bitters, salt</i>	
<b>SPICED HAZLENUTINI</b>	11
<i>Ketel One vodka, Mozart dark chocolate liqueur, Frangelico liqueur, Illy espresso</i>	
<b>BERRY CHRISTMAS</b>	11
<i>Tanqueray Royale gin, Chambord liqueur, crème de mure liqueur, lime juice, raspberry purée</i>	
<b>WINTER SUN MARTINI</b>	11
<i>Patrón Reposado tequila, vanilla liqueur, coconut syrup, lime juice, Grand Marnier liqueur, orange blossom water</i>	
<b>SAGE &amp; CITRUS SPARKLE</b>	16
<i>Harvey Nichols Brut Champagne, pink grapefruit juice, sage syrup, Angostura bitters</i>	

## MOCKTAILS

<b>WATERMELON LEMONADE</b>	6
<i>Watermelon syrup, watermelon juice, lemon juice, soda water</i>	
<b>CLEMENTINE MOKITO</b>	6
<i>Apple juice, clementine juice, sugar, fresh mint, lime juice, Harvey Nichols alcohol-free sparkling chardonnay</i>	

## SOFT DRINKS

Hildon still or sparkling water, 330ml/750ml	3/4
Coca-Cola or Diet Coke, 200ml	3.5
Fever-Tree Mixer, 200ml	3.25
<i>lemonade, white grape &amp; apricot, blood orange</i>	
Fruit Juice	3
<i>Orange, cloudy apple, pineapple</i>	

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	125ml	175ml	750ml
<b>CHAMPAGNE</b>			
Harvey Nichols, Premier Cru Brut Champagne, France	11.5	17	67
Harvey Nichols, Premier Cru Brut Rosé Champagne, France	13	19	75
Ruinart, Rosé Champagne, France	20	30	120

## SPARKLER

Harvey Nichols, Valdobbiadene Prosecco Superiore, Italy (ve)	6.5		38
Harvey Nichols, Prosecco Rosé, Italy (ve)	6.5		39

## WHITE WINE

Harvey Nichols Bourgogne Chardonnay <i>Spring blossom fragrance, racy citrus acidity, exotic pineapple</i>		10	33
Domaine de la Mirande, Picpoul de Pinet, France <i>Pear, lemon zest, herby</i>	7	9	28

## RED WINE

Finca Decero, The Owl & The Dust Devil, Argentina <i>Plum, raspberry, prune, fig, wildflower</i>	9	11	37
Harvey Nichols Napa Valley Cabernet Sauvignon <i>Dark berries, chocolate and spice</i>		20	70

## ROSE WINE

Château la mascaronne <i>White peach, lemon, pink grapefruit, redcurrant, pineapple</i>		14	45
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**We also offer a selection of loose tea's and coffee, please ask your server**

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