

HARVEY NICHOLS

SEASONAL SET MENU

1 COURSE £20 2 COURSES £28 3 COURSES £35

SERVED WITH A COMPLIMENTARY COCKTAIL

DOMINICAN PEACH SPRITZ

BRUGAL 1888, APEROL, LILLET BLANC, PEACH LIQUEUR, FRASSINELLI PROSECCO, SODA

SNACKS

MARINATED OLIVES (VE)(NGCI)	5
WARM SOURDOUGH, BUTTER/ OIL AND BALSAMIC (V)(NGCI*)	5

STARTERS

CARAMELISED CAULIFLOWER, CURRIED PARSNIP PURÉE, POMEGRANATE, CRISPS (VE)(NGCI*)
WYE VALLEY ASPARAGUS, SORREL PESTO, CRISPY EGG, HAZELNUTS (V)
LOBSTER BISQUE, ROUILLE, AVOCADO OIL, HERBS (NGCI*)
SMOKED DUCK BREAST, CHICORY, PEANUT, PASSION FRUIT (NGCI*) +2 SUPPLEMENT
SOUTH EAST ASIAN CRAB CAKES, KATSU SAUCE, LIME AIOLI, ENDIVE, PICKLED VEGETABLES +2 SUPPLEMENT

MAINS

ZA'ATAR ROASTED BUTTERNUT, YOGHURT, CAVOLO NERO, TABBOULEH, HARISSA BUTTER, DILL (V)(VE*)
SOY GLAZED CORNISH COD, CHAMPAGNE AND MUSSEL VELOUTÉ, SALSIFY, SHALLOT (NGCI)
CORN-FED CHICKEN MOUSSELINE, CHANTERELLES, PEAS, FONDANT, BLACK GARLIC KETCHUP, CHARD (NGCI)
BELLY OF SPRING LAMB, FAGGOT, WILD GARLIC, GOAT'S CURD, MAPLE CARROTS, MINTED JUS +5 SUPPLEMENT
8oz SIRLOIN STEAK, TEMPURA PURPLE SPROUTING BROCCOLI, CHIMICHURRI (NGCI) +10 SUPPLEMENT

SIDES

FRENCH FRIES (VE)(NGCI)	5
CRUSHED ROASTED ROSEMARY AND FENNEL SEED JERSEY ROYALS (VE)(NGCI)	6
PURPLE SPROUTING BROCCOLI, SUNDRIED TOMATOES, SAGE (VE)(NGCI)	7
CHARRED HISPI CABBAGE, YOGHURT, CHILLI AND LEMON PANGRATTATO (V)(VE*)(NGCI)	7
SALT ROASTED BEETS, BLOOD ORANGE, GOAT'S CURD, CANDIED WALNUTS (V)(NGCI)	8
TRUFFLE DAUPHINOISE (V)(NGCI)	8

DESSERTS

PEANUT PARFAIT, CARAMELISED BANANA, RASPBERRY SORBET (VE)(NGCI)
TONKA BEAN AND BUTTERMILK PANNA COTTA, MACERATED SOUR CHERRIES, NIBS, GINGER MERINGUE (NGCI)
MANGO BAVAROIS, SEA BUCKTHORN, COCONUT ICE CREAM, BRANDY SNAP
CHOCOLATE DELICE, SALTED CARAMEL, HONEYCOMB (NGCI) +4 SUPPLEMENT
LOCAL CHEESES, IN-HOUSE CRACKERS, FIG CHUTNEY (V) +5 SUPPLEMENT



If you have any food allergies or special dietary requirements, please inform your waiter before ordering. We can provide dishes made without gluten-containing ingredients (marked NGCI), but we cannot guarantee any dish is completely free from allergens, including gluten our kitchen handles allergens and cross-contamination may occur. (V) vegetarian, (V*) can be made vegetarian, (VE) vegan, (VE*) can be made vegan. Kids' menu available. Adults need around 2000 kcal a day. All prices include V.A.T. A discretionary service charge of 12.5% will be added to your bill.