

# HARVEY NICHOLS

Est. 1831

## SUMMER DINING MENU

3 courses and a cocktail 28

Availability: Mon – Wed 12pm to 4pm | Thurs – Sat 12pm to 8:30pm



## BELUGA

NOBLE RUSSIAN VODKA

### COCKTAILS

Sunshine in Sevastopol

Beluga Noble vodka, apricot, lime, vanilla

Caspian mule

Beluga Noble vodka, Chambord, lime,  
chocolate bitters, Fever-Tree ginger beer

### STARTERS

Salmon beetroot gravadlax, compressed cucumber, Charentais melon,  
elderflower jelly, lime purée

Heritage tomato salad, burrata, pomegranate pesto,  
aged balsamic, crispy basil

Pea and mint velouté, truffle chives, crème fraiche, pea shoot salad (v)

### MAINS

Pan-fried stone bass, sumac and lemon yoghurt,  
shaved fennel and orange salad, fine herbs

Wild mushroom orecchiette pasta, rocket, parmesan emulsion,  
tarragon oil, garlic butter brioche crumbs (v)

Corn-fed roasted chicken breast, chorizo and chickpea salad, confit garlic spinach,  
smoked tomato and sherry vinegar dressing

### DESSERTS

Strawberry cheesecake, white chocolate, macerated strawberries,  
strawberry coulis

Valrhona chocolate cremeaux, hazelnut and almond crumb,  
hazelnut and chocolate ice cream

Le I.J. Mellis cheese selection, arran oatcakes, chutney, grapes