

HARVEY NICHOLS

Est.1831

SUNDAY SET MENU

2 COURSES WITH A GLASS OF CHANDON GARDEN SPRITZ 27

3 COURSES WITH A GLASS OF CHANDON GARDEN SPRITZ 3

STARTER

Cured and torched mackerel, pickled cucumber,
horseradish and buttermilk, mooli, roasted grapes, dill oil
Egg/Fish/Milk/Mustard/Sulphites

Whipped goats cheese, pea salad, radish, pea and mint gazpacho (v)
Cereal (Wheat)/Celery/Milk

MAIN

Braised pork shoulder, serrano ham, champ mash, hispi cabbage,
golden beetroot, red wine jus
Celery/Milk/Sulphites

Tagliolini pasta, caramelised fennel, mozzarella, red chicory,
basil and chilli pesto, lemon toasted panko (v)
Cereal (Wheat)/Egg/Milk

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes,
seasonal vegetables, red wine jus +3
Celery/Cereal (Wheat)/Milk/Soya/Sulphites

DESSERT

Balsamic marinated strawberries, meringue, lemon curd, basil
Egg/Milk/Sulphites

Selection of cheese, chutney, celery, crackers (v)
Celery/Cereal (Wheat/Barley)/Milk/Mustard/Sulphites

Be Social

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