

HARVEY NICHOLS

Est.1831

SNACKS

Focaccia, lemon oil, balsamic vinegar, chive dip **745kcal 6**

Cereal (Wheat)/Sulphites/Ask your server for additional

Gordal olives (v) **109kcal 6**

Nduja mac and cheese bites, sour cream **6**

Cereal (Wheat)/Egg/Milk

Mini curry sausage rolls, mint yoghurt **6**

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

Ham hock bonbons, mustard mayonnaise **1107kcal 6**

Celery/Cereal (Wheat)/Egg/Mustard/Sulphites

STARTERS

Cured salmon, horseradish crème fraîche, confit Jersey Royals, sugar snap peas, beetroot dressing **185kcal 13**
Fish/Milk/Sulphites

Truffle whipped ricotta, panzanella salad, tomato crisp (v) **237kcal 11**

Cereal (Wheat)/Milk/Sulphites

White Crab meat, charred sweetcorn mousse, avocado, coriander, squid ink cracker **240kcal 14**

Cereal (Wheat)/Crustacean/Milk/Molluscs/Sulphites

Beef tartare, roasted beef fat chimichurri, beef fat roasted shallots, capers, carrot **235kcal 14**

Cereal (Wheat)/Sulphites

MAINS

Honey and rosemary glazed duck breast, duck leg and potato terrine, carrot and star anise purée, confit fennel, macadamia nut dukkah, pak choi **696kcal 25**

Celery/Milk/Nut (Macadamia)/Sesame/Sulphites

Charred Tuna steak, fries, orange, fennel and chilli salad, basil, coriander and orange vinaigrette **761kcal 25**

Cereal (Wheat)/Celery/Egg/Fish/Sulphites

Charred lamb leg salad, Greek salad, tzatziki dressing **629kcal 25**

Milk/Sulphites

Pan-fried turbot, roasted pepper purée, herb gnocchi, samphire, brown shrimp beurre noisette **342kcal 27**

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

Pan-fried halloumi, courgette and mint purée, slow-roasted tomatoes, roasted baby aubergine, frisée salad, herb dressing (v) **22**

Milk/Sulphites

SIDES

Peas, chorizo, goat's cheese **327kcal 5**

Milk

French fries, truffle and parmesan mayonnaise **712kcal 5**

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

Hand-cut chips, aioli **798kcal 5**

Cereal (Wheat)/Egg/Mustard/Sulphites

Rocket and parmesan salad, balsamic dressing (v) **64kcal 5**

Milk/Sulphites

DESSERTS

Raspberry, elderflower and mint tart, yoghurt sorbet (v) **315kcal 7.5**

Cereal (Wheat)/Egg/Milk

Dark chocolate ganache, passion fruit, compressed mango, vanilla mascarpone, mango ice cream **529kcal 7.5**

Cereal (Wheat)/Egg/Milk/Soya

Balsamic marinated strawberries, meringue, lemon curd, basil (v) **466kcal 7.5**

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.

SUMMER DINING MENU

2 COURSES WITH A GLASS OF CHANDON GARDEN SPRITZ 27

3 COURSES WITH A GLASS OF CHANDON GARDEN SPRITZ 33

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

DESSERT

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

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

Be Social
 @fourthfloorbrasserie_leeds

CHANDON
GARDEN SPRITZ