

# HARVEY NICHOLS

Est.1831

## GRAZING PLATES

Leeds Bread Co-op sourdough, Yorkshire butter, pesto hummus (v) 6

*Cereal (Wheat)/Milk/Sesame*

Gordal olives 6

*Fish/Nuts (Almond)*

Mini curry sausage roll, mango chutney 6

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

Crispy truffled mac and cheese bites, spiced tomato dip 6

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

## STARTERS

Beef tartare, smoked cream cheese, pickled carrot, parsley emulsion, ox cheek arancini, teriyaki 13

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

Thai style crab cakes, fennel salad, chilli and coriander dressing, brown crab mayonnaise 13

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

Halibut ceviche, grapefruit, puffed rice, fennel, buttermilk 12.5

*Fish/Milk*

Honey-baked Crottin goats cheese, apple, walnut, sourdough croutons, frisée lettuce, truffle dressing (v) 12

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

## MAINS

Braised lamb shoulder, goats' cheese, Roscoff onion, courgette, pommes dauphines, rosemary jus 24

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

Tagliolini pasta, sautéed king prawns, pickled fennel, cucumber, spring onion, prawn sauce, chilli crumb 24

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

Pan-fried salmon, spinach, potato lemon and fennel pollen dumpling, samphire, parmesan and hazelnut sauce 24

*Celery/Cereal (Wheat)/Egg/Fish/Milk/Nuts (Hazelnut)/Sulphites*

Butternut squash risotto, burrata, chilli, capers, puffed rice, crispy kale (v) 20

*Celery/Egg/Milk*

Roasted pork fillet, potato and fennel crumble, confit fennel, cavolo nero, roasted onion purée, wholegrain mustard sauce 23

*Celery/Milk/Mustard/Sulphites*

## SIDES

Hand-cut chips, aioli 5

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

Fries, truffle and parmesan mayonnaise 5

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

Roasted tenderstem broccoli, lemon oil 5

Peas, garlic and sesame 5

*Sesame*



## SPRING WINE FESTIVAL

Join us to celebrate the finest wines from the Harvey Nichols Wine Shop.

Saturday 18 March, 1pm – 5pm

Tickets £30 per person, with £20 redeemable against the purchase of three or more bottles during the event\*

For more information please speak to a member of the team



(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.

# WINTER DINING MENU

THREE COURSES AND A ST-GERMAIN SPRITZ £28

## GRAZING PLATES

Leeds Bread Co-op sourdough, Yorkshire butter, pesto hummus (v) 6

*Cereal (Wheat)/Milk/Sesame*

Gordal olives 6

*Fish/Nuts (Almond)*

Mini curry sausage roll, mango chutney 6

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

Crispy truffled mac and cheese bites, spiced tomato dip 6

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

## STARTERS

White bean soup, ham hock, spinach, truffle oil

*Celery/Milk*

Feta mousse, roasted red peppers, black olives, compressed cucumber (v)

*Cereal (Wheat)/Milk/Sulphites*

Whipped salmon, apple, hazelnut, pickled beetroot, sourdough

*Cereal (Wheat)/Fish/Milk/Nuts (Hazelnut)/Sulphites*

Thai style crab cakes, fennel salad, chilli and coriander dressing, brown crab mayonnaise +5

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

## MAINS

Roasted chicken breast, parmentier potatoes, kale, wild mushrooms and tarragon ragout

*Celery/Milk/Sulphites*

Pan-fried sea bream, roasted baby gem lettuce, potato gnocchi, salsa verde

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

Warm purple sprouting broccoli salad, butternut squash, walnut dukkha, goats cheese, ginger and miso dressing

*Milk/Nuts (Walnut)/Sesame/Soya/Sulphites*

Braised lamb shoulder, goats' cheese, Roscoff onion, courgette, pommes dauphines, rosemary jus +8

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

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, red wine jus +5 **ONLY AVAILABLE ON SUNDAYS**

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

## DESSERTS

Milk chocolate mousse, rum-soaked prunes, hazelnut, yoghurt sorbet (v)

*Egg/Milk/Nuts (Hazelnut)/Soya/Sulphites*

Ginger cake, Szechuan pepper honey, poached pear, vanilla mascarpone (v)

*Cereal (Wheat)/Egg/Milk*

Almond iced parfait, rhubarb salad, crispy pastry (v)

*Cereal (Wheat)/Egg/Milk/Nuts (Almond)*

Selection of cheese from our supplier Cryer & Stott, crackers, chutney +2

*Celery/Cereal (Barley/Wheat)/Milk/Mustard/Sulphites*

## SIDES

Hand-cut chips, aioli 5

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

Fries, truffle and parmesan mayonnaise 5

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

Roasted tenderstem broccoli, lemon oil 5

Peas, garlic and sesame 5

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