

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 goat's cheese, apple, walnut, sourdough croutons, frisée lettuce, truffle dressing (v) 12

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

MAINS

Braised lamb shoulder, goat's 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

Ham hock terrine, potato, cured egg yolk, pea salad, mustard dressing

Celery/Egg/Mustard/Sulphites

Cured and charred mackerel, pickled rhubarb, fennel, potato and chive salad, buttermilk

Fish/Milk/Sulphites

Truffled cauliflower cheese tart, rocket (v)

Cereal (Wheat)/Milk/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 pork belly, butter beans, cabbage, broad beans, mushroom ketchup, roasting juices

Fish/Celery/Milk/Sulphites

Pan-fried hake, chorizo and potato cake, spinach, red pepper sauce

Fish/Milk/Sulphites

Purple sprouting broccoli Caesar salad, cheese and rosemary fritters (v)

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

Braised lamb shoulder, goat's 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

Sesame



— LIQUEUR —

(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.