

## COCKTAILS

BLOODY MARY Ketel One Vodka, bloody Mary mix, tomato juice	16
PEACH BELLINI peach purée, HN prosecco	17
GRAND MIMOSA Cointreau, orange juice, HN Brut Champagne NV	16
CLASSIC CHAMPAGNE COCKTAIL Curvoisier VSOP, Angostura bitters, brown sugar, HN Brut Champagne NV	17

## BREAKFAST

Available until 2:00 PM

ENGLISH BREAKFAST Cumberland sausage, bacon, eggs, cherry tomato, portobello mushroom, spiced beans, sourdough toast 995kcal	15
VEGETARIAN BREAKFAST (v) Vegetarian sausage, hash brown, eggs, cherry tomato, portobello mushroom, spiced beans, sourdough toast 825kcal	14

COCONUT YOGHURT, mixed berry compote, low gluten granola (ve) 158kcal	8
SEASONAL FRUIT SALAD (ve) 47kcal	7
EGGS AND TOAST (v) 345kcal	8
EGGS FLORENTINE sautéed spinach, two poached eggs, brioche, hollandaise sauce (v) 1023kcal	12
EGGS ROYALE smoked salmon and caviar, two poached eggs, brioche, hollandaise sauce 1130kcal	17
SMASHED AVOCADO, chilli, coriander, shallots, roast cherry tomato, poached eggs and toasted sourdough 496kcal	13
SMOKED SALMON, scrambled or poached eggs 492kcal	12
PARMA HAM AND CHEDDAR croissant 503kcal	10
TOMATO AND CHEDDAR croissant (v) 428kcal	7

## VIENNOISERIES (v)

ALMOND CROISSANT 568kcal	5
CHERRY DANISH 273kcal	5
APRICOT DANISH 298kcal	5
PAIN AU CHOCOLAT 356kcal	5
PAIN AUX RAISINS 568kcal	5
BUTTER CROISSANT 302kcal	4

## CAKES AND BISCUITS

COOKIES, white chocolate and apricot (v) 393kcal	3
CARROT CAKE (v) 291kcal / COFFEE MARBLE CAKE (v) 332kcal	5
BISCOTTI, pistachio (v) / FUDGE, pinenuts and clotted cream (v)	2

# HARVEY NICHOLS

Est.1831

## WEEKEND BRUNCH MENU

### THE ROAST BEEF SIRLOIN STEAK 25

Potato fondant, Yorkshire pudding, medley of seasonal vegetables and gravy 982kcal

GREEN OLIVES (v) 107kcal	6
SMOKED ALMONDS (v) 610kcal	6
WARM WHITE GAZPACHO, chorizo crumble and lemon oil 242kcal	6
PADRON PEPPERS, black garlic aioli (v) 173kcal	9
FRIED GOAT'S CHEESE, honey, rosemary and truffle dressing (v) 404kcal	10
BUTTERFLY PRAWNS, sweet and sour pineapple sauce 240kcal	14
CHICKEN THIGH SKEWERS, maple and soy sauce 331kcal	9
BREAD BASKET (v) (mini baguette 258kcal, olive 263kcal, wholemeal 231kcal)	5
BURRATA, mojo picante, padron peppers, caperberries (v) 446kcal	14
GRILLED ASPARAGUS, hummus, macadamia and preserved lemon gremolata (ve) 340kcal	14
SMOKED SALMON BAGEL, dill cream cheese, mixed leaves, picked cucumber, skinny fries 1160kcal	19
ANCIENT GRAINS, spring green vegetables, spirulina dressing (ve) 750kcal	20
OVEN BAKED PLAICE, fennel salad, XO sauce 350kcal	25
LOW GLUTEN FISH AND CHIPS, crushed peas, tartare sauce 763kcal	22
CLASSIC CAESAR, cos lettuce, Parmesan, anchovies, Parma ham, lemon and thyme croûtons, Caesar dressing 742kcal Add chicken +2 921kcal	17
VEGETARIAN CLUB, mayonnaise, iceberg lettuce, avocado mousse, tomato, cheddar cheese, toast (v) 900kcal	19
CHICKEN CLUB, roast chicken, bacon, mayonnaise, iceberg lettuce, avocado mousse, tomato, cheddar cheese 1085kcal	22

## SIDES

HALLOUMI FRIES, sour cream, sweet chilli sauce 340kcal	7
FENNEL AND CUCUMBER SALAD (v) 40kcal	5
SKINNY FRIES (v) 174kcal	6
ROCKET SALAD, Parmesan, crispy shallot, balsamic 164kcal	6

## PERFECT PAIRING

DARK CHOCOLATE AND CARAMEL MOUSSE CAKE, 12  
burnt butter ice cream 295kcal

Experience The Singleton of Dufftown 15 Year Old (25ml) in full flavour with a specially-created pairing dessert

## DESSERTS

MILK CHOCOLATE BROWNIE, vanilla ice cream, caramel sauce (v) 355kcal	10
ROAST RHUBARB AND PISTACHIO CRUMBLE, condensed milk vanilla sauce (v) 256kcal	12
CARAMELISED PINEAPPLE TART TATIN, coconut yoghurt ice sorbet (20min) (v) 146kcal	14
NEALS YARD DAIRY CHEESE SELECTION, mango chutney, melba toast (v) 307kcal	10/13
ICE-CREAM SELECTION (v) Vanilla, Chocolate, Strawberry, Salted Caramel, 134kcal	3/5.5/8
SORBET SELECTION (v) Mango, Raspberry, Lemon 88kcal	3/5.5/8
HOMEMADE TRUFFLES Dark chocolate and orange (ve) 309kcal White chocolate and coconut (v) 352kcal	6

## AFTERNOON TEA

35 per person  
Available 12pm - 5.30pm

Add a glass of Harvey Nichols Champagne +10

### SANDWICHES

Chicken tikka massala, coriander cress, wholemeal bread  
Ploughman's sandwich, mustard cress, turmeric bread  
Truffle egg salad, baby watercress, wholemeal bread  
Cucumber, cream cheese, herb aioli, white bread

### SAVOURY BITES

Mediterranean pinwheels

### SCONES

Plain and raisin scones, Cornish clotted cream, lemon curd, cranberry jam (v)  
includes HN tea or Illy coffee

### SWEETS

Dark chocolate and caramel mousse cake  
Passion fruit mousse, pineapple compote  
Rhubarb and ginger fool, meringue nests

(v) Suitable for vegetarians (ve) suitable for vegans.  
Should you have any food allergies or special dietary requirements please inform your waiter.  
Please note that allergens are used on our premises. Adults need around 2000kcal a day  
All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.  
Please note that all beverages may contain sulphates.

## WINE COLLECTION

WHITE WINES	175ml	750ml
HN Pecorino, '21	8.5	38
HN Chenin Blanc, '21	9	35
HN Grüner Veltliner, '20		40
HN NZ Sauvignon Blanc, '22	10.5	42
HN Chablis, '20	11.75	52
HN Sancerre, '21	13.5	54
Cloudy Bay Sauvignon Blanc, '22		70

ROSÉ WINES	175ml	750ml
HN Rosé, '21	8	33
Minuty LTD Edition, '21	12	52
Whispering Angel, '21	16.5	74
Roseblood, '21	11.5	38

RED WINES	175ml	750ml
HN CDR Villages, '19	9.5	39
HN Rioja, '18	9.5	38.5
HN Chianti, '19	10.5	40
Amayan Malbec, '20	10.5	41
HN Australian Shiraz, '19	11	45
HN NZ Pinot Noir, '20	12.5	52

TEA		
English Breakfast, Earl Grey, Assam		4
Green, Jasmine, Peppermint		4
Fresh Ginger and Lemon, Fresh Mint		5

COFFEE		
Espresso 10kcal, Macchiato 18kcal		4

Cappuccino 52kcal, Caffè Latte 65kcal		5
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Flat White 63kcal, Americano 6kcal		5
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Hot Chocolate 133kcal, Mocha 121kcal		5
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Iced Coffee 65kcal, Iced Latte 44kcal		5
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ALTERNATIVE MILK - Coconut 58kcal / Oat 107kcal / Soya 56kcal		
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SMOOTHIES		
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GREEN MACHINE, Banana, spinach, apple juice 109kcal		8
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MAJESTIC, Fresh apple juice, fresh carrot, ginger 86kcal		8
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THE RECOVERY, Mixed berries, banana, apple juice 119kcal		8
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COLD JUICES		
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Pineapple 82kcal, Cranberry 112kcal, Pink grapefruit 66kcal		4
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Tomato 28kcal, Lychee 40kcal		5
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Fresh orange 84kcal, Fresh apple 90kcal		5
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Ginger shot 21kcal		2
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MINERAL WATER		
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Harvey Nichols Still or Sparkling 330/750ml		3.5/5
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## WINE COLLECTION

HARVEY NICHOLS SPARKLING	125ml	750ml
HN Prosecco, NV	8	38
HN English Brut, NV		67
Chandon Garden Spritz	12	59

HARVEY NICHOLS CHAMPAGNE	125ml	750ml
HN Champagne, NV	14.5	72
HN Brut Rosé, NV	16.5	79

CHAMPAGNE NV	125ml	750ml
Moët, NV	16	82
Perrier-Jouët, NV	19.5	115
Billecart-Salmon Brut, NV		90
Bollinger, NV		115
Ruinart, Blanc De Blanc, NV		130

CHAMPAGNE PRESTIGE	125ml	750ml
Moët, '12		130
Louis Roederer, '12		133
Billecart-Salmon, '08		155
Dom Perignon, '12		350
Louis Roederer Cristal, '14		490

CHAMPAGNE ROSÉ NV	125ml	750ml
Moët Rosé, NV	19	105
Perrier-Jouët Rosé, NV	21.75	120
Bollinger Rosé, NV		120
Billecart-Salmon Rosé, NV		130
Laurent Perrier Rosé, NV		130

BEERS AND CIDERS		330ml
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Hitachino Nest Red Rice Ale 7%		6.5
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Hitachino Nest White Ale 5.5%		8
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La Trappe Dubbel 7%		6.5
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Peroni Nastro Azzurro 5.1%		6.5
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HN Session IPA Gluten Free 4.5%		6
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Peroni Nastro Azzurro Gluten Free 5.1%		5.5
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Peroni 0% Alcohol 0.00% 72kcal		5.5
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Sweet Cheeks Blackberry Cider 4%		7.5
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No Brainer Cloudy Apple Cider 4.8%		6
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SOFT DRINKS 200ml		
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Coke 249kcal, Diet Coke 0.8kcal		4
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Fever-Tree Soda Water, Tonic Water 56kcal, Ginger Ale 66kcal		4
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Fever-Tree Ginger Beer 74kcal, Lemonade 70kcal		4
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Elderflower pressé still / Elderflower pressé sparkling 25kcal		4
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## COCKTAILS

### COCKTAIL OF THE MONTH

#### AUTUMNAL APPLETONI 15

X Muse vodka, Cartron pomme vert, lemon juice, cinnamon syrup, apple juice

### CHAMPAGNE (HN BRUT CHAMPAGNE NV)

CLASSIC CHAMPAGNE COCKTAIL, Courvoisier VSOP, Angostura bitters, brown sugar, HN Brut Champagne NV	17
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GRAND MIMOSA, Cointreau, orange juice, HN Brut Champagne NV	16
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FRENCH 75, Gin, lemon, HN Brut Champagne NV	15
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KIR ROYAL, Crème de Cassis, HN Brut Champagne NV.	15
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THE SKY CRUISER, HN Brut Rosé NV, Ketel One vodka, vanilla syrup, passion fruit purée	18
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### GIN (TANQUERAY)

LONDON MULE, Gin, ginger beer, lime	13
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GRAPEFRUIT COLLINS, Gin, grapefruit, soda water	13
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WHITE LADY, Gin, Cointreau, lemon	13
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### SOURS (SALIZÁ, MAKER'S MARK)

AMARETTO, Amaretto, lemon, sugar, egg white	13
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WHISKEY, Whiskey, lemon, sugar, egg white	13
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### VODKA (KETEL ONE)

FRENCH MARTINI, Vodka, Chambord liqueur, pineapple juice	13
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MOSCOW MULE, Vodka, ginger beer, lime	13
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LEMON DROP, Vodka, Cointreau, lemon	13
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MUDSLIDE, Vodka, Kahlua, Boleys	13
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RASPBERRY BLAST, Vodka, raspberry purée, apple juice	13
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### RUM (PLANTATION)

CALBA, pineapple rum, Cointreau, lemon	13
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CUBAN PASSION, dark rum, passion fruit, lime	13
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DARK'N'STORMY, dark rum, ginger beer, lime	13
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### TEQUILA (PATRON SILVER) / COGNAC (COURVOISIER VSOP)

MEXICAN MULE, Tequila, ginger beer, lemon	13
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SIDECAR, Cognac, Cointreau, lemon	13
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VERY FRENCH, Cognac, Chambord, pineapple	13
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### GREY GOOSE ESSENCES COCKTAILS

#### WATERMELON AND BASIL SONIC 13

Grey Goose Essences watermelon and basil, tonic water, lime

#### STRAWBERRY AND LEMONGRASS SPRITZ 13

Grey Goose Essences strawberry and lemongrass, dry vermouth, ginger ale

#### WHITE PEACH AND ROSEMARY BLUSH 13

Grey Goose Essences peach and rosemary, soda water, orange juice

### MOCKTAILS

#### OPERA 9.5

Seedlip, raspberry, Oddbird Spumante, lemon, sugar syrup

#### HANGOVER 8

Seedlip, lychee juice, rose syrup, sugar syrup

#### VIRGIN COLADA 8

Pineapple juice, coconut cream, lemon, sugar syrup