

COCKTAILS

BLOODY MARY Ketel One Vodka, bloody Mary mix, tomato juice	13
PEACH BELLINI peach purée, HN prosecco	17
GRAND MIMOSA Cointreau, orange juice, HN Brut Champagne NV	18
CLASSIC CHAMPAGNE COCKTAIL Curvoisier VSOP, Angostura bitters, brown sugar, HN Brut Champagne NV	17

BREAKFAST

Available until 2:30 PM

ENGLISH BREAKFAST Cumberland sausage, bacon, eggs, cherry tomato, portobello mushroom, spiced beans, toast 995kcal	15
VEGETARIAN BREAKFAST (v) Vegetarian sausage, hash brown, eggs, cherry tomato, portobello mushroom, spiced beans, toast 825kcal	14
COCONUT YOGHURT, mixed berries compote, low gluten granola (ve) 158kcal	8
SEASONAL FRUIT SALAD (ve) 47kcal	7
EGGS AND TOAST (v), poached, scrambled, fried 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
HOT HONEY LEMON AVOCADO ON TOAST, Sticky halloumi fried with honey and chilli with superfood avocado toast, mixed with spring onion, basil, chilli and diced tomato served with an oozy egg 560kcal	13
SMOKED SALMON, scrambled or poached eggs 492kcal	12
VIENNOISERIES (v)	
ALMOND CROISSANT (v) 568kcal	7
MIXED BERRY DANISH (v) 273kcal	6
APPLE CRUMBLE DANISH (v) 298kcal	6
PAIN AU CHOCOLAT (v) 356kcal	5.5
PAIN AUX RAISINS (v) 568kcal	5.5
BUTTER CROISSANT (v) 302kcal	5
SUNDRIED TOMATOES, FETA AND OLIVES MUFFIN (v) 240kcal	3.5
WHITE CHOCOLATE AND RASPBERRY MUFFIN (v) 310kcal	3.5

HARVEY NICHOLS

Est. 1831

WEEKEND BRUNCH MENU

ROAST BEEF, potato fondant, medley of seasonal vegetables, Yorkshire pudding and gravy 982kcal	25
NOCELLARA OLIVES (v) 107kcal	6
SMOKED ALMONDS (v) 610kcal	6
PADRON PEPPERS, sweet paprika aioli 80kcal	9
TEMPURA PRAWNS, Marie Rose sauce 180kcal	12
BEEF SHORT RIBS, braai sauce 270kcal	10
BREAD BASKET (v) (mini baguette 258kcal, olive 263kcal, wholemeal 231kcal)	5
HALLOUMI FRIES, sour cream, sweet chilli sauce 340kcal (v)	7
SPICED LENTIL AND BUTTERNUT SQUASH SOUP (ve) 180kcal	11
GOATS' CURD, golden beetroot Waldorf slaw, honey mustard dressing 460kcal	13
CURED SALMON, pickled cucumber, preserved lemon and avocado 390kcal	14
CHARRED CABBAGE, mushroom and barley ragout, harissa yoghurt (ve) 390kcal	18
SALMON, chickpeas and spinach coconut curry 420kcal	22
FISH AND CHIPS, crushed peas, tartare sauce 763kcal	22
CLASSIC CAESAR SALAD, cos lettuce, crispy parma ham shards, garlic sourdough croûtons, classic Caesar dressing. Optional chicken +3 340kcal	17
VEGETARIAN CLUB, truffle mayonnaise, iceberg lettuce, tomato, cheddar cheese, toast (v) 900kcal	18
CHICKEN CLUB, roast chicken, bacon, truffle mayonnaise, iceberg lettuce, tomato, cheddar cheese 1085kcal	21
WAGYU CHEESEBURGER, rocket, gherkin, onion rings, spicy korean mayonnaise, chunky chips. Add bacon +2 976kcal	24
LAMB RUMP, petits pois à la française, lamb jus 770kcal	24
SIDES	
DUCK FAT ROASTED POTATOES 80kcal	6
BROCCOLI, spiced peanut sauce (ve) 145kcal	6
CHUNKY CHIPS (v) 107kcal	6
ROCKET SALAD, Parmesan, crispy shallot, balsamic 164kcal	6

DESSERTS

SIZZLING CHOCOLATE BROWNIE, vanilla ice cream, chocolate sauce (v) 400kcal	16
CARAMELISED APPLE TART TATIN, vanilla ice cream (20min) (v) 146kcal	14
RHUBARB, RASPBERRY AND GINGER CRUMBLE, vanilla crème Anglaise (v) 256kcal	12
FLUFFY LEMON RICOTTA PANCAKE, blueberry compote (v) 410kcal	11
NEALS YARD DAIRY CHEESES SELECTION, mango chutney, melba toast (v) 307kcal	15
ICE-CREAM SELECTION (v)	3/5.5/8
Vanilla bean, Serious chocolate, Raspberry ripple, Salted caramel 134kcal	
SORBET SELECTION (ve)	3/5.5/8
Mango, Passion fruit, Lemon 88kcal	
HOMEMADE TRUFFLES	6
Dark chocolate and orange (ve) 309kcal	
White chocolate and coconut (v) 352kcal	
Chocolate caramel latte (v) 396kcal	
Marzipan (ve) 372kcal	

CAKES AND BISCUITS

COOKIES, oat, white chocolate, cranberry (v) 340kcal	3
CARROT CAKE (v) 291kcal	5
CHOCOLATE MARBLE CAKE (v) 320kcal	5
BISCOTTI, pistachio (v)	3

AFTERNOON TEA

£40 per person

Available 12pm - 5.00pm

Add a glass of Harvey Nichols Champagne +10

SANDWICHES

- Chicken, tarragon salad, wholemeal bread
- Grilled Mediterranean vegetables, feta, turmeric bread (v)
- Cucumber and dill cream cheese, white bread (v)
- Sun dried tomato, hummus, wholemeal bread (ve)

SAVOURY BITES

Egg salad brioche (v)

SCONES

Plain and raisin scones, Cornish clotted cream, HN strawberry jam (v)

includes HN loose leaf tea or Illy coffee

SWEETS

Mango and Greek yoghurt passion fruit panna cotta

Chocolate and rose water macaroon (v)

Glazed cherry cake (v)

(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 so we cannot guarantee an allergen-free environment.
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, '22	9	38
HN Chenin Blanc, '21	9	35
HN NZ Sauvignon Blanc '22	10.5	42
HN Chablis, 1er Cru '20	14	55
HN Sancerre, '22	13.5	54
Cloudy Bay Sauvignon Blanc, '22		80

ROSÉ WINES	175ml	750ml
HN Rosé, '22	8	33
Minuty Rosé, '22	17	68
Whispering Angel, '22	18	78

RED WINES	175ml	750ml
HN CDR Villages, '19	9.5	39
HN Chianti, '22	10.5	40
HN Malbec, '19	10.5	41
HN Australian Shiraz, '19	12	45
HN Beaujolais Villages, '20	8.75	36

HARVEY NICHOLS LOOSE LEAF TEA

English Breakfast, Earl Grey, Assam, Afternoon	5
Darjeeling, Lapsang Souchong, Jasmine Pearls	5
Fresh Ginger and Lemon, Fresh Mint	5

ROSE POUCHONG, HONGQUIN, ASAGIRI

COFFEE	5
--------	---

Espresso 10kcal, Macchiato 18kcal	4
-----------------------------------	---

Cappuccino 52kcal, Caffe Latte 65kcal, Americano 6kcal	5
--	---

Matcha Latte 172kcal	6
----------------------	---

Hot Chocolate 133kcal, Mocha 121kcal, Flat White 63kcal,	5
--	---

Iced Coffee 65kcal, Iced Latte 44kcal	5
---------------------------------------	---

ALTERNATIVE MILK - Coconut 58kcal / Oat 107kcal / Soya 56kcal

SMOOTHIES

GREEN MACHINE, Banana, spinach, apple juice 109kcal	8
---	---

MAJESTIC, Fresh apple juice, fresh carrot, ginger 86kcal	8
--	---

THE RECOVERY, Mixed berries, banana, apple juice 119kcal	8
--	---

COLD JUICES

Pineapple 82kcal, Cranberry 112kcal, Pink grapefruit 66kcal	4
---	---

Tomato 28kcal, Lychee 40kcal	5
------------------------------	---

Fresh orange 84kcal, Fresh apple 90kcal	5
---	---

Ginger shot 21kcal	2
--------------------	---

WINE COLLECTION

HARVEY NICHOLS SPARKLING	125ml	750ml
HN Prosecco, NV	8	40
HN English Brut, NV		67

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	89
Perrier-Jouët, NV	21.75	120
Billecart-Salmon Brut, NV		115
Bollinger, NV		140

CHAMPAGNE PRESTIGE	125ml	750ml
Louis Roederer, '12		133
Billecart-Salmon, '08		155
Dom Perignon, '12		390
Louis Roederer Cristal, '14		500

CHAMPAGNE ROSÉ NV	125ml	750ml
Moët Rosé, NV	19	115
Perrier-Jouët Rosé, NV	21.75	130
Bollinger Rosé, NV		150
Billecart-Salmon Rosé, NV		160
Laurent Perrier Rosé, NV		165

BEERS AND CIDERS

Hitachino Nest Red Rice Ale 7%	330ml	6.5
--------------------------------	-------	-----

Hitachino Nest White Ale 5.5%		8
-------------------------------	--	---

La Trappe Dubbel 7%		6.5
---------------------	--	-----

Peroni Nastro Azzurro 5.1%		6.5
----------------------------	--	-----

HN Session IPA Gluten Free 4.5%		6
---------------------------------	--	---

Peroni Nastro Azzurro Gluten Free 5.1%		6.5
--	--	-----

Peroni 0% Alcohol 0.00% 72kcal		5
--------------------------------	--	---

Sweet Cheeks Blackberry Cider 4%		7.5
----------------------------------	--	-----

No Brainer Cloudy Apple Cider 4.8%		6
------------------------------------	--	---

SOFT DRINKS 200ml

Coke 249kcal, Diet Coke 0.8kcal		4
---------------------------------	--	---

Fever-Tree Soda Water, Tonic Water 56kcal, Ginger Ale 66kcal		4
--	--	---

Fever-Tree Ginger Beer 74kcal, Lemonade 70kcal		4
--	--	---

Elderflower pressé still / Elderflower pressé sparkling 25kcal		4
--	--	---

MINERAL WATER

Harvey Nichols Still or Sparkling 330/750ml		3.5/5
---	--	-------

COCKTAILS

CHAMPAGNE (HN BRUT CHAMPAGNE NV)

CLASSIC CHAMPAGNE COCKTAIL, Courvoisier VSOP, Angostura bitters, brown sugar, HN Brut Champagne NV	18
--	----

GRAND MIMOSA, Cointreau, orange juice, HN Brut Champagne NV	18
---	----

FRENCH 75, Gin, lemon, HN Brut Champagne NV	18
---	----

KIR ROYAL, Crème de Cassis, HN Brut Champagne NV.	16
---	----

THE SKY CRUISER, HN Brut Rosé NV, Ketel One vodka, vanilla syrup, passion fruit purée	18
---	----

GIN (TANQUERAY)

LONDON MULE, Gin, ginger beer, lime	14
-------------------------------------	----

GRAPEFRUIT COLLINS, Gin, grapefruit, soda water	14
---	----

WHITE LADY, Gin, Cointreau, lemon	14
-----------------------------------	----

SOURS (SALIZÁ, MAKER'S MARK)

AMARETTO, Amaretto, lemon, sugar, egg white	14
---	----

WHISKEY, Whiskey, lemon, sugar, egg white	15
---	----

VODKA (KETEL ONE)

FRENCH MARTINI, Vodka, Chambord liqueur, pineapple juice	15
--	----

MOSCOW MULE, Vodka, ginger beer, lime	16
---------------------------------------	----

LEMON DROP, Vodka, Cointreau, lemon	14
-------------------------------------	----

CRYSTAL QUEEN, Crystal Head vodka, peach liqueur, raspberry liqueur, Fever-Tree soda, lemon juice	16
---	----

RASPBERRY BLAST, Vodka, raspberry purée, apple juice	13
--	----

RUM (PLANTATION)

CALBA, pineapple rum, Cointreau, lemon	14
--	----

CUBAN PASSION, dark rum, passion fruit, lime	14
--	----

DARK'N'STORMY, dark rum, ginger beer, lime	14
--	----

TEQUILA (MIJENTA) / COGNAC (COURVOISIER VSOP)

MEXICAN MULE, Tequila, ginger beer, lemon	14
---	----

SIDECAR, Cognac, Cointreau, lemon	14
-----------------------------------	----

VERY FRENCH, Cognac, Chambord, pineapple	16
--	----

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

(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 so we cannot guarantee an allergen-free environment. Adults need around 2000kcal a day. Wines 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 13.5% will be added to your bill. Please note that all beverages may contain sulphites