

## ALL DAY DINING

### QUICK BITES

Nocellara olives (v)	6
Smoked almonds (v)	6
Halloumi fries, sour cream, sweet chilli sauce (v)	7
Padron peppers, Acili Ezme salsa (ve)	9
Tempura prawns, chimichurri sauce	12
Korean fried chicken wings	10
Bread basket, mini baguette, olive, wholemeal (v)	5

### STARTERS

Spiced crab bisque, white crab and focaccia	14
Goats' curd, golden beetroot Waldorf slaw, honey mustard dressing (v)	13
Cured salmon, pickled cucumber, preserved lemon and avocado	14
Super green detox salad, green tzatziki sauce (ve)	13/21
Thai duck salad with vermicelli noodles, peanut sauce	12/20

### MAINS

Couscous, charred tenderstem broccoli and leek, borani esfenaj, and alfalfa sprouts (ve)	19
Sea bass, Acili Ezme and herb salad	20
Salmon, chickpeas and spinach coconut curry	22
Fish and chips, crushed peas, tartare sauce	22
Lamb rump, petits pois à la française, lamb jus	24
Classic Caesar, cos lettuce, crispy Parma ham shards, garlic sourdough croûtons, classic Caesar dressing. Add chicken +3	17
Vegetarian Club sandwich, truffle mayonnaise, iceberg lettuce, tomato, cheddar cheese (v)	18
Chicken Club sandwich, roast chicken, bacon, truffle mayonnaise, iceberg lettuce, tomato, cheddar cheese	21
Wagyu cheeseburger, rocket, gherkin, onion rings, spicy korean mayonnaise, chunky chips Add bacon +2	24

### SIDES

Duck fat roasted new potatoes	6
Broccoli, spiced peanut sauce (ve)	6
Mixed leaves, house dressing (ve)	6
Chunky chips (v)	6
Rocket salad, Parmesan, crispy shallot, balsamic	6



Scan for Allergens & Nutritional Information

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

## DESSERTS

Salted caramel and chocolate fondant tart, honeycomb ice-cream (v)	11
Pistachio tiramisu (v)	10
Rhubarb and vanilla Mille-Feuille (v)	10
Sizzling chocolate brownie, vanilla ice-cream, chocolate sauce (v)	16
Fluffy lemon ricotta pancake, blueberry compote (v)	11
Neal's Yard cheeses, mango chutney, crackers (v)	15
Ice-cream (v) and Sorbet (ve)	8
Vanilla bean, Serious Chocolate, Raspberry Ripple, Salted Caramel Mango, Passion fruit, Lemon	
Homemade Truffles	6
Dark chocolate and orange (ve)	
White chocolate and coconut (v)	
Chocolate caramel latte (v)	
Marzipan (ve)	
<b>CAKES AND BISCUITS</b>	
Carrot cake (v)	5
Chocolate marble cake (v)	5
Cookies, oat, white chocolate, cranberry (v)	3
Biscotti, pistachio (v)	3
Sundried tomatoes, feta and olives Muffin (v)	3.5
White chocolate and raspberry Muffin (v)	3.5

## AFTERNOON TEA

£40 per person  
Available 12pm - 5.00pm

Add a glass of Harvey Nichols Champagne +10

## SANDWICHES

Chicken salad, baby watercress, white bread  
Smoked salmon, chives cream cheese, wholemeal bread  
Roasted pepper and basil hummus, white bread (v)  
Cucumber, dill tzatziki, wholemeal bread (v)

## SAVOURY BITES

Golden beetroot and goat's curd tart (v)

## SCONES

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

includes HN loose leaf tea or Illy coffee

## SWEETS

Rhubarb and vanilla Mille-Feuille (v)  
Salted caramel chocolate tart (v)  
Passion fruit macaroon (v)



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