

# HARVEY NICHOLS

Est.1831

## PLANT-BASED MENU

Three courses and a choice of cocktail for £35

*Choose either a Paloma or a Tommy's Margarita in partnership with Mijenta Tequila*

### STARTER

Asparagus, cashew mousse, Dukkah, marinated feta  
*Nuts (Cashew)/Sesame/Soya*

Whipped tofu, pea and spinach salad, mint jelly, crispy sourdough, lemon dressing (V)  
*Cereal(Wheat)/Soya/Sulphites*

### MAIN

Fennel risotto, fennel and samphire salad, roasted red pepper

Warm salad of quinoa, chickpeas, broad beans, artichoke, cucumber, pomegranate,  
macadamia nuts, lemon vinaigrette, crispy parsley  
*Nuts(Macadamia)/Sulphites*

### DESSERT

Apple cake, salted caramel sauce, vanilla ice cream  
*Cereal (Wheat)/Soya*

Chocolate tart, oranges, chocolate croquant, honeycomb ice cream  
*Cereal (Wheat)/Soya*



**We'd love to see your photos!**

**Be social @fourthfloorbrasserie\_leeds**