

HARVEY NICHOLS

Est.1831

GRAZING PLATES

Leeds bread Co-op sourdough, Yorkshire butter, truffle hummus (v) 6

Cereal (Wheat)/Milk/Sesame

Gordal olives 6

Fish/Nuts (Almond)

Crispy polenta bites, cheesy beer dip 7

Celery/Cereal (Wheat)/Egg/Fish/Milk/Sulphites

Nduja and smoked applewood cheddar sausage rolls, tomato chutney 7

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

STARTERS

Tuna carpaccio, mango salsa, coriander, squid ink cracker, spicy soya dressing 15

Celery/Cereal (Wheat)/Fish/Molluscs/Mustard/Soya

Poached Yorkshire chicken breast, Waldorf salad, crispy chicken skin, parmesan foam 13

Celery/Egg/Milk/Nuts (Walnuts)/Sulphites

Crab salad, brown crab Danish pastry, gochujang mousse, pickled fennel 14.5

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

Asparagus, truffle emulsion, Duke of Wellington puff pastry, cashew mousse, dukkah (v) 13.5

Cereal(wheat)/Egg/Milk/Nuts(cashews)/Sesame

MAINS

Charred lamb leg, braised shoulder bon bon, Greek salad, oregano oil 28

Celery/Cereal (Wheat)/Egg/Fish/Milk/Nuts (Almond)/Sulphites

Pan-fried salmon, leek and smoked salmon croquette, avocado purée,

cavolo nero, chive velouté 25

Celery/Cereal (Wheat)/Egg/Fish/Milk/Sulphites

Beef fillet, braised ox cheek, spinach, smoked carrot, beef fat potatoes,

red wine jus 34

Celery/Milk/Sulphites

Pea risotto, tomato, crispy hen's egg, curry oil 21

Celery/Cereal (Wheat)/Egg/Fish/Milk/Sulphites

Chargrilled Swordfish, fries, beetroot, radish and sugar snap salad,

chimichurri sauce 26

Celery/Cereal (Wheat)/Egg/Fish/Sulphites

SIDES

Skin on hand-cut chips, aioli 6

Celery/Cereal (Wheat)/Egg/Fish/Mustard/Sulphites

Fries, truffle and parmesan mayonnaise 6

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

Caesar salad, anchovy crumb 6

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

Peas, chorizo and chive butter 6

Milk

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SPRING DINING MENU

Three courses and a choice of cocktail for £35

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

Spiced marinated mozzarella, pea and spinach salad, mint jelly,
crispy sourdough, lemon dressing (v)

Cereal/Wheat/Milk/Sulphites

Roasted mackerel mousse, mackerel tartare, focaccia croûte, beetroot, apple

Cereal/Wheat/Fish/Milk/Mustard/Sulphites

Confit duck leg ballotine, duck fat cooked carrot and panko breadcrumbs,
yoghurt, orange gel, kohlrabi and fennel slaw

Cereal/Wheat/Milk/Sulphites

Tuna carpaccio, mango salsa, coriander, squid ink cracker, spicy soya dressing +6

Celery/Cereal/Wheat/Fish/Molluscs/Mustard/Soya

Sumac marinated braised pork belly, hummus, chickpeas, broad beans, pickled red onion,
kalamata olives, artichokes, chicken sauce

Celery/Milk/Sesame/Sulphites

Roasted cod loin, crushed new potatoes, roasted baby gem, warm tartare sauce

Celery/Cereal/Wheat/Egg/Fish/Milk/Mustard/Sulphites

Truffled mac and cheese, roasted cauliflower, charred fennel, crispy kale,
balsamic, spiced tomato dressing (v)

Cereal/Wheat/Milk/Mustard/Soya/Sulphites

Charred lamb leg, braised shoulder bon bon, Greek salad, oregano oil +8

Celery/Cereal/Wheat/Egg/Fish/Milk/Nuts (Almond)/Sulphites

Rum and vanilla poached pineapple, coconut iced parfait, chilli, Amaretti cheesecake mousse,
crispy yuzu meringues (v)

Cereal/Wheat/Egg/Milk/Nuts (Almond)/Sulphites

Chocolate sponge, brown sugar mousse, roasted hazelnuts, chocolate croquant,
orange ice cream

Cereal/Wheat/Egg/Milk/Nuts (Hazelnut)/Soya

Treacle tart, blueberry compote, lime leaf, yoghurt sorbet (v)

Cereal/Wheat/Egg/Milk/Soya

Selection of cheese from our supplier Cryer & Stott, crackers, chutney (v) +2

Celery/Cereal (Barley/Wheat/Rye)/Milk/Mustard/Sulphites



DESSERTS

Chocolate sponge, brown sugar mousse, roasted hazelnuts, chocolate
croquant, orange ice cream 10

Cereal/Wheat/Egg/Milk/Nuts (Hazelnut)/Soya

Treacle tart, blueberry compote, lime leaf, yoghurt sorbet (v) 10

Cereal/Wheat/Egg/Milk/Soya

Rum and vanilla poached pineapple, coconut iced parfait, chilli, Amaretti
cheesecake mousse, crispy yuzu meringues (v) 10

Cereal/Wheat/Egg/Milk/Nuts (Almond)/Sulphites

Selection of cheese from our supplier Cryer & Stott, crackers, chutney (v) 12

Celery/Cereal (Barley/Wheat/Rye)/Milk/Mustard/Sulphites

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Gordal olives 6

Fish/Nuts (Almond)

Crispy polenta bites, cheesy beer dip 7

Celery/Cereal/Wheat/Egg/Fish/Milk/Sulphites

Nduja and smoked applewood cheddar sausage rolls, tomato
chutney 7

Cereal/Wheat/Egg/Milk/Mustard/Soya/Sulphites

We'd love to see your photos!

Be social @fourthfloorbrasserie_leeds