# 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, truffle cream cheese Nuts (Cashew)/Sesame/Soya

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

#### MAIN

Pea risotto, sun blushed tomatoes, curry oil

Greek salad, whipped feta, oregano oil Soya/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

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages 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 10% will be added to your bill.