

HARVEY NICHOLS

Est.1831

SECOND FLOOR DELI BAR

SMALL PLATES

Bar nuts (v)	3
Gordal Olives (v)	5
Torres crisps	3.5
Choose from Extra Virgin Olive Oil, Black Truffle or Cured Cheese	
Cheese and crackers (v)	10
Two cheeses of your choice, served with crackers and chutney	
Trio of dips (ve) 527kcal	8
Hummus, red pepper tapenade, guacamole, toasted bread	
A selection of cakes from the Deli Counter	5
(please ask for today's selection)	

SANDWICHES

Served with seasonal salad

Croque Monsieur 948kcal	12
Ham, mustard, cheddar, béchamel sauce, parmesan	
Chicken Club 812kcal	12
Smoked chicken, pancetta, cheddar, tomato, mayonnaise, bloody mary sauce, served on a toasted bloomer	
Tuna, wasabi and ginger 790kcal	12
Ortiz yellowfin tuna, wasabi and pickled ginger mayonnaise, cucumber	
Caprese 764kcal	12
Buffalo mozzarella, pesto, tomato, basil, balsamic glaze, served on ciabatta bread	

DELICATESSEN PLATES

Deli plate (serves 2)	30
Selection of cured meats, cheeses, crackers, artisan bread, antipasti	

SPARKLING WINE

	125ml	750ml
Fever-Tree X Mirabeau Rosé Spritz	9	45
Harvey Nichols Valdobbiadene Prosecco Superiore, France, NV	9	45
Harvey Nichols Brut, France, NV	12.5	70
Nyetimber Classic Cuvée, Sussex, England	13.5	75
Harvey Nichols Rosé, France, NV	14.5	80
Laurent Perrier Rosé Champagne, France, NV	24.5	140

WHITE WINE

*125ml measure available on request

	175ml	750ml
Royal Tokaji Dry Furmint, Tokaj, Hungary	9	32
Harvey Nichols Sauvignon Blanc, Marlborough, New Zealand	9.5	35
Erste + Neue Pinot Grigio, Alto Adige, Italy	10.5	39.5

RED WINE

*125ml measure available on request

	175ml	750ml
Harvey Nichols Tupungato Malbec, Mendoza, Argentina	9.5	35
Morgon, Côte du Py, Beaujolais, France	10.5	39.5

ROSÉ WINE

*125ml measure available on request

	175ml	750ml
Harvey Nichols Rosé, Corbières, France	9.5	35
Whispering Angel, Caves d'Esclans, Côtes de Provence, France	12	45

BEERS

Peroni Libera, 330ml, 0.0% <i>22kcal</i>	4
Peroni Nastro Azzuro, 330ml, 5%	5.75
Estrella Damm, Inedit Lager, 330ml 4.8%	5.75
Harvey Nichols Pale Ale, 330ml, 3.8%	6.5
Noam Lager, Bavaria, 340ml, 5.2%	6.5

SOFT DRINKS

Coca-Cola, 300ml <i>139kcal</i>	3.5
Diet Coke, 330ml <i>0kcal</i>	3.5
Still or Sparkling Mineral Water, 750ml	4.5
Fresh orange juice, 330ml <i>149kcal</i>	4.5
Fentimans, 275ml:	4.5
Mandarin and Orange Jigger <i>129kcal</i>	
Dandelion & Burdock <i>149kcal</i>	
Rose Lemonade <i>112kcal</i>	
Victorian Lemonade <i>129kcal</i>	

TEA

English Breakfast	3.5
Earl Grey	3.5
Green Tea	3.5
Peppermint	3.5
Decaffeinated	3.5

COFFEE

	Medium	Large
Espresso	2.5	3.25
Americano	3.5	4.25
Flat White	3.5	4.25
Cappuccino	3.5	4.25
Latte	3.5	4.52
Iced Latte	3.5	
Mocha	4	5
Hot Chocolate	4	5

RAISE & REPLENISH

PLANT-BASED LATTE BLENDS

"Plug me in"	4.5
Organic matcha, lion's mane, Siberian ginseng, lemon balm	
"I woke up like this"	4.5
Beetroot, cordyceps, MCT oil, lemon juice	
"That glow tho"	4.5
MSM, vitamin C, chaga, rosehip	
"Thirst aid kit"	4.5
Turmeric, Reishi, ginger, black cumin seed	

*Dairy alternatives include oat or almond milk.

(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. Wines may contain sulphites, eggs, fish, crustaceans, milk or gluten used as a fining agent. All prices are inclusive of V.A.T. Please note all beverages may contain sulphites.