HARVEY NICHOLS

Est.1831

GRAZING PLATES

Bakeri Baltzersen sourdough, Yorkshire butter, truffle hummus (v) 6 Cereal (Wheat)/Egg/Milk/Nuts (Peanuts, Treenuts)/Soya

Gordal olives 6

Fish/Nuts (Almond)

Crispy polenta bites, cheesy beer dip 7 Celery/Cereal (Wheat)/Egg/Fish/Milk/Sulphites

Lamb, feta and mint sausage rolls, spiced tomato dip 7 Cereal (Barley/Wheat)/Egg/Milk/Mustard/Sulphites

STARTERS

Tuna carpaccio, mango salsa, coriander, squid ink cracker, spicy soya dressing 15 Celery/Cereal (Wheat)/Fish/Molluscs/Mustard/Soya

Honey-glazed Crottin goats cheese, fig, walnut and onion jam, rocket, truffle and honey dressing, sourdough crumb (v) 13.5

Cereal (Wheat)/Milk/Nuts (Walnut)/Sulphites

Beef tartare, potato tuile, gordal olive, crispy beef, beef fat confit shallot, horseradish cream 16

Celery/Cereal Wheatl/Eaa/Fish/Milk/Mustard/Nuts (Almond)/Sulphites

White crab meat salad, apple, puffed wild rice, tomato sorbet 14.5 Celery/Crustacean/Eaa/Mustard/Sulphites

MAINS

Charred lamb leg, braised shoulder of lamb bon bon, Greek salad, oreaano oil 28

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

Pan-fried salmon, coriander and sesame sticky rice, pickled cucumber, vegetable salad, teriyaki dressing 25.5

Cereal (Wheat)/Fish/Sesame/Soya/Sulphites

Yorkshire chicken breast, hispi cabbage, miso glazed hen of the wood mushrooms, spring onions, miso chicken velouté 26

Celery/Milk/Soya/Sulphites

Chargrilled swordfish, fries, beetroot, radish and sugar snap salad, chimichurri sauce 26

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

Pea risotto, tomato, crispy hen's egg, curry oil 21 Celery/Cereal (Wheat)/Egg/Fish/Milk/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

(v) suitable for vegetarians (ve) su 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.

HARVEY NICHOLS

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SUMMER DINING MENU

Three courses with a Fever-Tree x Mirabeau Rosé Spritz for £35

Barbecue chicken terrine, avocado, lime yoghurt, charred sweetcorn, spiced tortilla, barbecue sauce

Cured sea trout, pea and radish salad, pea gazpacho, sour cream, black garlic oil $_{Coleny/Flsh/Milk/Sulphites}$

Lemon-roasted tenderstem broccoli, cashew mousse, zhoug, dukkha (ve)

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

Celery/Cereal (Wheatl/Fish/Molluscs/Mustard/Soya

Pan-fried sea bream, marinated courgettes, potato cake, lemon and mixed seed mousse

Chargrilled flat iron steak, beef fat and rosemary roasted potatoes, fennel and white cabbage slaw, Café de Paris butter

Careal Whealt/Fao/Fish/Milk/Wustard/Sulphiles

Tagliolini pasta, sun-blushed tomato pesto, mozzarella, roasted aubergine and a caper, sultana, pinenut and olive dressing (v)

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

Celety/Cereal (Wheatl/Egg/Fish/Milk/Nuls (Almond)/Sulphiles

Whipped rice pudding, strawberries, basil, prosecco jelly, pistachios, strawberry jam ice cream

Cereal (Wheat)/Wilk/Wustard/Nuts (Pistachios)/Soya/Sulphites

Lemon posset, candied cornflakes, poached peach, tropical sorbet

Cereal(Barley)/Milk/Mustard

Cherry and whipped milk chocolate ganache mille-feuille, chocolate ice cream (v) $\frac{Cereal\ (Wheat)/Egg/Milk/Mustard/Soya}{Cereal\ (Wheat)/Egg/Milk/Mustard/Soya}$

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

Celeny/Cereal (Barley/White/Myel/Milk/Mustard/Sulphiles)

MIRABEAU

FEVER-TREE

DESSERTS

Whipped rice pudding, strawberries, basil, prosecco jelly, pistachios, strawberry jam ice cream 11.5

Cereal (Wheat)/Milk/Mustard/Nuts (Pistachios)/Soya/Sulphites

Lemon posset, candied cornflakes, poached peach, tropical sorbet 11 Cereal/Barley//Milk/Mustard

Cherry and whipped milk chocolate ganache mille-feuille, chocolate ice cream (v) $\,$ 11

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

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

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

GRAZING PLATES

Bakeri Baltzersen sourdough, Yorkshire butter, truffle hummus (v) 6 Cereal (Wheatl/Egg/Milk/Nuts (Peanuts,Treenuts)/Soya

Gordal olives 6

Crispy polenta bites, cheesy beer dip 7

Celeny/Cereal (Wheatl/Egg/Fish/Milk/Sulphites

Lamb, feta and mint sausage rolls, spiced tomato dip 7 Cereal (Barley/Wheat)/Egg/Milk/Mustard/Sulphitesd

We'd love to see your photos!

Be social @fourthfloorbrasserie_leeds