

HARVEY NICHOLS

Est.1831

SAMPLE SET MENU £50

Cream corn, caramelise figs, vanilla, crumbed goat's cheese (v)

Crushed burrata, maple glazed pumpkin, sourdough (v)

Coddle duck egg, buttermilk and pea soup, potato, and caviar

Smoked salmon and crab tartare, horseradish cream, citrus and soya dressing

Pumpkin and Sage tortelloni, king oyster mushroom, red wine, and mushroom reduction (v)

Bream, ratatouille, fish bisque and chimichurri

Saddle of venison, garlic mash, red wine bourguignon

Slow cooked pork chop, pear, fennel, artichoke, celeriac puree, crackling

Dark chocolate souffle tart, caramelised pears, hazelnut praline ice cream

Advieh and coconut rice pudding, poached quince, pistachio, pomegranate (ve)

Burnt cheesecake, roasted plums, honeycomb

Vanilla seed yoghurt bavarois, honey figs, polenta biscuit

(v) suitable for vegetarians (ve) suitable for vegans. Should you or any of your party have any food allergies or special dietary requirements please inform your account manager in advance. 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. A discretionary service charge of 13.5% will be added to your bill.

Please note that all beverages may contain sulphites.