

HARVEY NICHOLS

Est.1831

WINTER DINING

3 courses and a cocktail 22

Gin-cured salmon, rhubarb, ginger

Char siu pork, vermicelli noodle salad, roasted peanuts

Curried parsnip soup, pickled apple, sultanas, Greek yoghurt (v)

Scallops, black pudding, cauliflower, smoked pancetta +4

Braised beef chuck tender, Hasselback potatoes, pepper sauce, carrot, kale

Grilled plaice, capers, dill, almonds

Cauliflower, dukkah spice, warm hummus, Israeli couscous (v)

Flat iron steak, watercress, French fries, mustard seed dressing (+5)

Parkin, caramelised pear, spiced ice cream (v)

Milk, dark and white chocolate profiteroles, clementine sauce (v)

French toast roll, rhubarb, custard, roasted almonds (v)

illy Espresso Martini cocktail, selection of sweet treats +10

SIDES

Roasted root vegetables (v) 4

French fries (v) 4

Hand-cut chips (v) 4

Wild mushroom gratin, garlic, thyme (v) 5