

HARVEY NICHOLS

Est.1831

GRAZING PLATES

Leeds bread Co-op sourdough, Yorkshire butter, truffle hummus (v) 6

Cereal (Wheat)/Milk/Sesame

Gordal olives 6

Fish/Nuts (Almond)

Ham hock bon bons, mustard mayonnaise 6

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

Parmesan madeleines, sun-blushed tomato cream cheese 6

Cereal (Wheat)/Egg/Milk

STARTERS

Confit pork belly, lemon and parsley cous cous, pickled fennel, harissa red wine jus 12

Celery/Cereal (Wheat)/Milk/Sulphites

White crab meat, mango, fennel and apple salad, chilli, guacamole 13.5

Crustacean/Milk/Mustard

Dill and wholegrain mustard-cured salmon, radish, crispy capers, horseradish jelly, lemon crème fraîche, dill oil 12.5

Egg/Fish/Milk/Mustard

Honey-baked Crottin goats' cheese, apple, walnut, sourdough croutons, frisée lettuce, truffle dressing (v) 12

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

MAINS

Roasted Yorkshire chicken breast, carrot, crispy potato and onions, chicory jam, chicken sauce 20

Cereal (Wheat)/Celery/Milk/Sulphites

7oz flat iron steak, fries, beef fat butter, roasted tenderstem broccoli, sweetcorn salsa 22.5

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

Grilled mackerel, panzanella salad, harissa potatoes, yoghurt 20

Cereal (Wheat)/Fish/Milk/Mustard/Sulphites

Roasted hispi cabbage, Jersey Royals, crispy onions, samphire, herb cream cheese (v) 18

Milk

Pan-fried cod loin, spinach, spiced cauliflower, saffron potatoes, bravas sauce 21.5

Fish/Milk

SIDES

Hand-cut chips, aioli 5

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

Fries, truffle and parmesan mayonnaise 5

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

Roasted courgette, feta, chilli, lemon oil (v) 5

Milk

Green salad, herb dressing (ve) 5

Sulphites

HN

Join us at our new cake and champagne destination bar

Enjoy our selection of premium champagnes, fine wines, hot beverages and expertly crafted cocktails, finished off with a delicious sweet treat.

Open Wednesday to Sunday

Fourth Floor Bar

HN

(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.

SUMMER DINING MENU

THREE COURSES AND A GLASS OF
CLOUDY BAY PELORUS ROSÉ NV OR PELORUS NV £30

GRAZING PLATES

Leeds bread Co-op sourdough, Yorkshire butter,
truffle hummus (v) 6

Cereal (Wheat)/Milk/Sesame

Gordal olives 6

Fish/Nuts (Almond)

Ham hock bon bons, mustard mayonnaise 6

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

Parmesan madeleines, sun-blushed tomato
cream cheese 6

Cereal (Wheat)/Egg/Milk

STARTERS

Poached chicken breast, tomato and nduja jam, lovage emulsion, broccoli, pine nut dukkha

Egg/Sesame

Smoked salmon and herb mousse, watercress, crispbread, beetroot, apple

Cereal (Rye/Wheat)/Fish/Milk

Lemon and parsley marinated maitake mushrooms, truffle ricotta, charred sourdough, rocket (v)

Cereal (Wheat)/Egg/Milk/Sulphites

Confit pork belly, lemon and parsley cous cous, pickled fennel, harissa red wine jus +5

Celery/Cereal (Wheat)/Milk/Sulphites

MAINS

Charred lamb leg steak, Greek salad, roasted red peppers, pomegranate, oregano oil

Fish/Milk/Nuts (Almond)

Pan-fried sea bream, potato, cucumber and dill, fennel cream cheese, roasted grape dressing

Fish/Milk/Sulphites

Roasted carrots, whipped goats' cheese, orzo pasta, honey and mixed seed toast, apple, radicchio (v)

Cereal (Wheat)/Egg/Milk/Sesame/Soya/Sulphites

7oz flat iron steak, fries, beef fat butter, roasted tenderstem broccoli, sweetcorn salsa +8

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

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, red wine jus +5 **ONLY AVAILABLE ON SUNDAYS**

Celery/Cereal (Wheat)/Egg/Milk/Mustard/Sulphites

DESSERTS

Strawberries, basil, meringue, vanilla cream cheese (v)

Egg/Milk/Mustard

Honey and greek yoghurt pannacotta, melon salad, honey tuile, watermelon soup

Cereal (Wheat)/Egg/Milk/Mustard

Hazelnut cake, brown sugar mousse, dark chocolate, roasted hazelnuts, raspberry sorbet

Cereal (Wheat)/Egg/Milk/Nuts (Hazelnut)/Soya

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

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

SIDES

Hand-cut chips, aioli 5

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

Fries, truffle and parmesan mayonnaise 5

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

Roasted courgette, feta, chilli, lemon oil (v) 5

Milk

Green salad, herb dressing (ve) 5

Sulphites

CLOUDY BAY
NEW ZEALAND

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