

FIFTH FLOOR CAFÉ

Starters

STEAMED ASPARAGUS (V), poached duck's egg, hollandaise sauce	12.95
BEEF CARPACCIO, truffle and pecorino dressing, rocket salad, wild mushrooms	12.95
POTTED CRAB, sourdough bread	12.50
GOAT'S CHEESE TART (V), leeks and almond	12.95

Salads

HARVEY NICHOLS CLASSIC CHICKEN CAESAR SALAD, chopped baby gem, anchovies, homemade dressing, Parmesan croutons, crispy bacon	15.90
HARVEY NICHOLS NIÇOISE SALAD, tuna, green beans, olives, tomatoes, artichokes, cucumber, soft poached quail's eggs, anchovies, spring onions	18.95
SUPER SEED SALAD, kale, green papaya, carrot, spring onion, borlotti beans, radish, mixed seeds, golden raisin, chia and grape seed dressing	14.00
BLACK QUINOA SALAD, trio of pepper, sweet-corn, tom-berries, avocado, basil yogurt dressing	14.00
WATERMELON SALAD, feta cheese, heirloom tomato, verbena, organic green tea dressing	13.00

Mains

FISH AND CHIPS, hake, tartare sauce, mushy peas, fries	19.95
ROAST ATLANTIC COD, crayfish, pepper paella, saffron aioli	16.95
STEAMED SEA BASS, baby pak choi, teriyaki sauce	18.95
SORREL RISOTTO, sorrel butter, honey and lemon marinated feta cheese	14.00
HOMEMADE CLAMS TAGLIATELLE, sundried tomatoes, cream sauce, Parmesan	16.00
ROAST ORGANIC CHICKEN BREAST, sweet potato, red quinoa, crispy lotus	18.00
RACK OF LAMB, spinach, ratatouille of shallot and red pepper	18.95
HARVEY NICHOLS FIFTH FLOOR CHEESE AND BACON BURGER Aberdeen Angus beef burger, red onion, lettuce, tomato, mustard horseradish relish, fries and salad Please note that our burgers are cooked medium-well, this can take 25 minutes or more	16.95

[V] denotes suitable for vegetarians, [VE] denotes suitable for vegans and vegetarians. Please note that nuts are used in our kitchen.
Should you have any food allergies or special dietary requirements please inform your waiter.
A discretionary service charge of 12.5% will be added to your bill.

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Sides

STEAMED SPROUTING BROCCOLI (VE)	4.00	FRIES (V)	4.50
WATT'S FARM MIXED LEAF SALAD (VE)	4.00	NOCELLARA OLIVES (VE)	4.50
SAUTÉED SPINACH WITH CHILLI (V)	4.00	ROCKET SALAD, PARMESAN,	6.95
SELECTION OF ARTISANAL BREADS (VE)	4.00	AGED BALSAMIC VINEGAR (V)	

Grill

10OZ GRILLED RIB-EYE, roasted cherry tomatoes, melted blue cheese	24.50
CHATEAUBRIAND (FOR TWO), caramelised shallots, sautéed wild mushrooms	46.95
Please note that all steaks are served with salad or fries and your choice of sauce: Béarnaise, peppercorn or red wine jus	

Sandwiches

HARVEY NICHOLS CLUB West Country free-range chicken, crispy bacon, tomatoes, sliced organic egg, lettuce, mayonnaise. Served on rosemary sourdough toast	15.95
SALMON CLUB Smoked salmon, cucumber, dill and crème fraîche. Served on rosemary sourdough bread with mixed leaf salad	14.95

Small plates

SCOTTISH MUSSELS, shallots, garlic, celery, chilli, coriander, saffron, cream	8.00
SAUTÉED TIGER PRAWNS, sweet and sour chilli sauce	10.00

Sharing platters

CURED ITALIAN AND SPANISH MEATS, sourdough bread, pickles	14.95
HARVEY NICHOLS MEZZE, hummus, grilled halloumi, taboulet, Greek-style salad, pitta bread (V)	16.95

FIFTH FLOOR CAFÉ AFTERNOON TEA

SERVED DAILY FROM 3PM TO 6PM

CLASSIC AFTERNOON TEA £30 per person

CHAMPAGNE AFTERNOON TEA £40 per person

Please ask your waiter for more Afternoon Tea details.

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