

HARVEY NICHOLS

Est.1831

GRAZING PLATES

Leeds bread Co-op sourdough, Yorkshire butter, red pepper hummus (v) **579kcal 6**

Cereal (Wheat)/Milk/Sesame

Gordal olives **130kcal 6**

Fish/Nuts (Almond)

Mushroom and tarragon bhaji, sour cream **176kcal 6**

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

Crispy truffled mac and cheese bites, spiced tomato dip **371kcal 6**

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

STARTERS

Salt-baked celeriac, mushroom, parsley emulsion, parmesan, crispy kale (v) **153kcal 10**

Celery/Egg/Milk/Mustard/Sulphites

Sesame crusted tuna, soba noodles, coriander, pak choi, Asian broth **296kcal 13**

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

Poached Yorkshire chicken breast, leek tart, Serrano ham crumb, truffle infused egg yolk, tarragon dressing **930kcal 12**

Egg/Milk/Sulphites

Fruits de Mer salad, pickled mussels, squid, scallop, cured salmon, razor clam gratin **119kcal 14.5**

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

MAINS

Roasted duck breast, duck leg tortellini, duck fat potato terrine, broccoli, cashew mousse, mooli, orange infused jus **854kcal 26**

Celery/Cereal (Wheat)/Egg/Milk/Nuts (Cashew)/Sulphites

Moules marinière with Harvey Nichols Pecorino, smoked salmon, fennel, charred focaccia **1095kcal 21**

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

Pan-fried halloumi, kale and butternut squash salad, quinoa, broccoli, mixed seeds, spiced tomato dressing (v) **610kcal 21**

Milk/Sesame/Sulphites

Braised short rib of beef, creamed potatoes, crispy onions, shimeji mushrooms, cavolo nero, red wine jus **771kcal 24**

Celery/Milk/Sulphites

Pan-fried salmon, charred white cabbage, cucumber, apple caramel, crushed potatoes, hazelnut velouté **495kcal 25**

Celery/Fish/Milk/Nuts (Hazelnuts)/Sulphites

SIDES

Hand-cut chips, aioli **886kcal 5.5**

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

Beetroot, whipped feta and horseradish (v) **166kcal 5**

Egg/Milk/Mustard/Sulphites

Fries, truffle and parmesan mayonnaise **987kcal 5**

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

Leek and Margot Swiss Gruyere gratin (v) **236kcal 5**

Cereal (Wheat)/Milk/Mustard

CHRISTMAS IS COMING... BOOK NOW

15th November – 24th December

Three courses and a glass of Harvey Nichols Brut Champagne, £42

Three courses and 90 minutes bottomless Harvey Nichols Brut Champagne, £98*

Speak to your server to book

(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,
red pepper hummus (v) 579kcal 6

Cereal (Wheat)/Milk/Sesame

Gordal olives 130kcal 6

Fish/Nuts (Almond)

Mushroom and tarragon bhaji, sour cream 176kcal 6

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

Crispy truffled mac and cheese bites,
spiced tomato dip 371kcal 6

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

STARTERS

Whipped feta, roasted red peppers, black olive, cucumber, foccacia croûte (v) 238kcal

Cereal (Wheat)/Milk/Sulphites

Braised shoulder of lamb, cumin roasted aubergine, yoghurt, pomegranate, pickled shallot, mint oil 181kcal

Celery/Milk/Sulphites

Cured mackerel caesar salad 524kcal

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

Poached Yorkshire chicken breast, leek tart, Serrano ham crumb, truffle infused egg yolk, tarragon dressing 930kcal +5

Egg/Milk/Sulphite

MAINS

Pork fillet, roasted baby gem, peas, broad beans, braised potato, white wine cream sauce 368kcal

Celery/Milk/Sulphites

Baked Coley, sweetcorn hash, pak choi, mango salsa, Thai coconut sauce 302kcal

Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Soya

Reginette pasta, mushroom sauce, maitake mushrooms, truffled egg yolk, parsley oil (v) 477kcal

Cereal (Wheat)/Egg/Milk

Braised short rib of beef, creamed potatoes, crispy onions, shimeji mushrooms, cavolo nero, red wine jus 771kcal +8

Celery/Milk/Sulphites

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, red wine jus 844kcal +5

ONLY AVAILABLE ON SUNDAYS

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

DESSERTS

Warm chocolate brownie, Amarena cherries, cherry ice cream (v) 847kcal

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

Crème caramel, fig, orange flapjack (v) 496kcal

Cereal (Oats/Wheat)/Egg/Milk/Sulphites

Apple cake, blackberry iced parfait, buttermilk, mint oil, vanilla compressed apple (v) 559kcal

Egg/Milk/Mustard/Nuts (Almonds)

Selection of cheese from our supplier Cryer & Stott, crackers, chutney 431kcal +2

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

SIDES

Hand-cut chips, aioli 886kcal 5.5

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

Beetroot, whipped feta and horseradish (v) 166kcal 5

Egg/Milk/Mustard/Sulphites

Fries, truffle and parmesan mayonnaise 987kcal 5

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

Leek and Margot Swiss Gruyere gratin (v) 236kcal 5

Cereal (Wheat)/Milk/Mustard

CLOUDY BAY
NEW ZEALAND

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