

# HARVEY NICHOLS

Est.1831

## GRAZING PLATES

Leeds Bread Co-op sourdough, Yorkshire butter, pesto hummus (v) 6

*Cereal (Wheat)/Milk/Sesame*

Gordal olives 6

*Fish/Nuts (Almond)*

Mini curry sausage roll, mango chutney 6

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

Crispy truffled mac and cheese bites, spiced tomato dip 6

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

## STARTERS

Beef tartare, smoked cream cheese, pickled carrot, parsley emulsion, ox cheek arancini, teriyaki 13

*Celery/Cereal (Barley/Wheat)/Egg/Fish/Milk/Sesame/Soya/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*

Butternut squash risotto, burrata, chilli, capers, puffed rice, crispy kale (v) 20

*Celery/Egg/Milk*

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

*Fish/Milk*

## SIDES

Hand-cut chips, aioli 5

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

Fries, truffle and parmesan mayonnaise 5

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

Roasted tenderstem broccoli, lemon oil 5

Peas, garlic and sesame 5

*Sesame*

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.

# SPRING SPRITZ MENU

THREE COURSES WITH A LIMONCELLO AND THYME SPRITZ £30

## GRAZING PLATES

Leeds Bread Co-op sourdough, Yorkshire butter, pesto hummus (v) 6

Cereal (Wheat)/Milk/Sesame

Gordal olives 6

Fish/Nuts (Almond)

Mini curry sausage roll, mango chutney 6

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

Crispy truffled mac and cheese bites, spiced tomato dip 6

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

## STARTERS

Coronation chicken ballotine, golden sultanas, baby gem lettuce, crispy curried tortilla

Cereal (Wheat)/Milk/Sulphites

Leek and potato velouté, salt cod brandade, chive oil

Celery/Fish/Milk

Spinach, mozzarella and pea salad, mint, lemon dressing (v)

Milk

Dill and wholegrain mustard-cured salmon, radish, crispy capers, horseradish jelly, lemon crème fraîche, dill oil +5

Egg/Fish/Milk/Mustard

## MAINS

Pan-fried sea bass, quinoa and herb salad, tenderstem broccoli, pea velouté, chipotle oil

Fish/Milk

Roasted pork fillet, carrot, baby gem lettuce, fennel compote, mashed potato, wholegrain mustard sauce

Milk/Sulphites

Tagliolini pasta, smoked aubergine, courgette, artichoke, goats' cheese, lemon and chilli crumb, sun-blushed tomato sauce (v)

Cereal (Wheat)/Egg/Milk/Mustard/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

Pineapple carpaccio, chilli, coconut ice cream, lime jelly and madeleines (v)

Cereal (Wheat)/Egg/Milk

Dark chocolate ganache, whipped ricotta, buttermilk waffle, raspberries

Cereal (Wheat)/Egg/Milk/Soya

Mango panna cotta, sesame seed tuile, whipped white chocolate, compressed mango

Cereal (Wheat)/Milk/Sesame/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

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

Fries, truffle and parmesan mayonnaise 5

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

Roasted tenderstem broccoli, lemon oil 5

Peas, garlic and sesame 5

Sesame

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