

# HARVEY NICHOLS

Est.1831

## SUMMER DINING MENU

Three courses and a cocktail **24**

Tomato and basil soup (v)

Poached salmon, baby fennel, lobster bisque

Yorkshire rabbit and oyster mushroom terrine, pickled prunes,  
carrot bread

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Roasted chicken breast, truffle mashed potato, grilled courgette,  
thyme jus

Roasted Scottish salmon, shaved cucumber, dill and butter sauce

Spinach and goat's cheese ravioli, rocket (v)

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Yuzu brûlée, apricot and pistachio cantuccini (v)

Pistachio cake, coffee mousse, raspberry sorbet (v)

Selection of ice cream and sorbet (v)