

# HARVEY NICHOLS

Est.1831

## WINTER DINING

2 courses and a cocktail 18

3 courses and a cocktail 22

Mushroom soup, truffle ravioli, toasted sourdough (v)

Rabbit ballotine, potato confit, olive & caper dressing

Herb-cruste salmon, lemon crème fraîche, crispy beetroot

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Roasted pollock, leek & celeriac gratin, samphire

Slow-cooked lamb, vegetable fregola, thyme-scented broth,  
mint vinaigrette

Sweet potato & quinoa croquettes, spinach salad, salsa verde  
(ve)

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Chestnut mousse, clementine frozen yoghurt, blood-orange  
gel

Warm sticky toffee pudding, milk tuile, crème fraîche ice  
cream (v)

Chocolate & cranberry roulade, almond sorbet (v)

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. A discretionary 12.5% service charge will be added to your bill.