

HARVEY NICHOLS

Est.1831

SUMMER MARKET MENU

Two courses and a cocktail 19

Three courses and a cocktail 23

COCKTAILS

Cherry Blossom Negroni Roku gin, Campari, Martini Rubino, Luxardo Maraschino

Kyoto Mule Haku vodka, lime juice, London Essence Company Ginger Beer

Manhattan in Tokyo Toki whisky, soda water

STARTERS

Chargrilled sweetcorn panna cotta, garden vegetables, onion crumb

Heritage tomatoes, basil consommé, baby mozzarella, artichoke (v)

Chicken and leek terrine, onion purée, mushroom

MAINS

Ginger and soy pork shoulder, sesame seed lentils, lemongrass fennel slaw

Pan fried hake, red pepper orzo, asparagus

Aubergine mille-feuille, aubergine purée, peas, broad beans, beets (v)

DESSERTS

Mango and ginger cheesecake, passion fruit coulis

Strawberry parfait, almond brittle, basil (v)

White chocolate and elderflower mousse, poached peach, fennel and peach coulis (v)

