

HARVEY NICHOLS

Est.1831

SUMMER MARKET MENU

Two courses and a cocktail 19

Three courses and a cocktail 23

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

Roasted tomato soup, tomato and basil salsa

Seared Charentais melon, feta cheese, sherry dressing

Pea and mint croquettes, smoked ham hock

Crispy pork belly, roasted minted courgettes, spiced roasted pepper sauce

Crispy chickpea panella, pea mousse, artichoke, pea and bean ragout

Seared mackerel, warm Jersey Royal potato salad, baby gem lettuce, anchovy mayonnaise

Coffee pana cotta, marsala cream, langue de chat biscuit

Prosecco jelly, vin d'orange sorbet, confit orange

Griddled peach pavlova, mascarpone cream



Should you have any food allergies or special dietary requirements, please inform your waiter

A discretionary 10% service charge will be added to all bills.