

HARVEY NICHOLS

Est.1831

SUMMER MARKET MENU

Three courses and a cocktail 23

Cherry Blossom Negroni: Roku gin, Campari, Martini Rubino, Maraschino syrup

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

Tokyo Highball: Toki whisky, soda water

Orange and carrot soup (v)

Scottish beef carpaccio, baby watercress, citrus dressing

Crispy squid, sweet chilli sauce

Pan fried sea bass, green courgette, tomatillo sauce

Summer herbs risotto, fresh peas, semi-dried tomato, mixed herbs (v)

Roast Colne Valley lamb rump, sweet potato dauphinoise, peas, charred onion, thyme jus

Strawberry fraiser, fresh strawberries, pistachio crumbs

Chocolate pecan brownie, salted-caramel sauce, mint chocolate-chip ice cream (v)

Lychee and mango smoothie bowl, coconut chips, flaked almonds (v)

Chips (v) 5 Steamed broccoli, red chilli (ve) 5

Rocket and Parmesan salad 6 Sweet potato croquettes (ve) 6



(v) Suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies, intolerances or special dietary requirements please inform waiter. Please note that nuts are used in our kitchens.

All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.