

# HARVEY NICHOLS

Est.1831

## RESTAURANT VALENTINE'S MENU

£55 per person including a glass of Champagne  
*Add matched wines for £25 per person*

Harvey Nichols Brut Champagne on arrival

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Our romantic amuse-bouche

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Jerusalem artichoke velouté, seed and nut granola, goat's cheese fritter, winter truffle (v)

Venison carpaccio, quail scotch egg, piccalilli, golden raisin, rocket, truffle mayonnaise

Pan fried North Sea mackerel fillet, purple potato salad, beetroot, capers, horseradish cream

Butternut squash and harissa hummus, pumpkin seed cracker, beetroot, roast chestnuts (ve)

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Pan-roasted cod, cannellini bean ravioli, wild mushrooms, curly kale, black garlic sauce

Sous vide loin and slow roast belly of Scottish pork, sweet potato and cumin purée,  
pickled red cabbage, roasted parsley root

Marinated tofu, sushi rice, pak choi, avocado and wasabi mousse,  
pickled cucumber, seaweed broth (ve)

Côte de boeuf, dauphinoise potatoes, portobello mushroom, roasted cherry tomatoes, watercress,  
béarnaise sauce (to share)

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Rhubarb and blood orange soufflé, blood orange sorbet, brandy snap (v)

"Not so" millionaire shortbread

Stewart tower ice cream (v) and fruit ice selection (ve)

I.J.Mellis cheese selection

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Tea/Coffee and petit fours

(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 allergens are used on our premises.

All prices inclusive of V.A.T. A discretionary 10% service charge will be added to your bill.

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