

HARVEY NICHOLS

Est.1831

WINTER MARKET MENU

TWO COURSES & A COCKTAIL 28

THREE COURSES & A COCKTAIL 35

Barbary duck terrine, candied orange and pistachio, carrot and cardamom marmalade, ginger bread, spiced yoghurt

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

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

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

Butternutsquash and harissa hummus, pumpkin-seed cracker, beetroot, roasted chestnuts (ve)

Swordfish, calamari, cauliflower risotto, romanesco, candied lemon

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

Sous vide loin and slow-roasted belly of Scottish pork, sweetpotato and cumin purée, pickled red cabbage, roasted parsley root

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

Buffalo fillet, hand-cut chips, sautéed garlic mushrooms, roasted cherry tomatoes, broccoli, béarnaise sauce + 12 supplement

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

Deconstructed millionaire shortbread

Apple crumble custard tart, Calvados mascarpone ice cream

I.J. Mellis cheese selection +4 supplement

Stewart Tower ice cream (v) and fruitice selection (ve)



(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.