

# HARVEY NICHOLS

Est.1831

## MARCH MARKET MENU

Two courses and a cocktail 19

Three courses and a cocktail 23

Grapefruit and rosemary Paloma – Patron Silver tequila, agave, grapefruit juice,  
London Essence Company grapefruit and rosemary tonic

Hibiscus spritz – Grey Goose vodka, hibiscus syrup, lemon juice,  
London Essence Company peach and jasmine soda

Parsnip soup, crisp apple, curry butter

Smoked haddock fish cake, cucumber and dill sauce

Grilled leek salad, hazelnut and lime dressing

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Seared fillet of hake, braised baby gem, anchovy and watercress mayonnaise

Panelle, spiced spinach, broccoli, crisp chickpeas

Pork escalope, lemon, caper and parsley beurre noisette, hispi cabbage

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Sticky marmalade pudding, bay Anglaise

Rhubarb and ginger whim wham

Chocolate pot, salt caramel, caramelised brioche



(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. Wines may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent. All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill. Please note that all beverages may contain sulphites