

FIRST FLOOR
RESTAURANT

Ballotine of confit duck, marinated apple, aged balsamic

Seared Irish oak smoked salmon, fennel salad,
lemon crème fraîche

Slow roasted pork belly, Kelly's black pudding,
celeriac purée

Crab tart, asparagus mousse, cherry tomato gazpacho

Cappuccino of carrot, coriander and coconut,
onion bhaji, curry aioli (v)

Sirlion of Irish Angus beef, wild mushroom tapenade,
Parmesan arancini, red wine jus (supp 5.00)

Herb crusted cod, cockle and mussel stew, saffron potato,
confit leek

Pot roast chicken, roast root vegetables, asparagus and
parma ham, parsnip purée

Roast salmon, ratatouille of provençale vegetables,
herb gnocchi, and black olive tapenade

Risotto of butternut squash, sage beurre, noisette
mascarpone, parmesan tuile (V)

HARVEY NICHOLS

FIRST FLOOR
RESTAURANT

Strawberry cheesecake, sable Breton shortbread,
poppy tuile

Nage seasonal berry salad, mango and
passion fruit sorbet,

Warm pistachio frangipane, dark chocolate mousse,
vanilla shake

Classic vanilla crème brûlée, raspberry sorbet

Assiette of Irish and French cheeses (supp 4.50)

SIDE ORDERS 4.50 each

Homemade chips

Buttered new potatoes, sea salt and fresh herbs

Green beans, shallots and bacon

Steamed vegetables

Mixed leaf salad

2 Courses €19.50, 3 Courses €24.50
(Minimum charge two courses)

(v) Denotes vegetarian.

Should you have any allergies, please inform your waiter.
A discretionary service charge of 12.5% will be added to your
bill

HARVEY NICHOLS