SUNDAY BRUNCH

Two Courses 15.00, Three Courses 18.00
Includes complimentary glass of bubbly

Spanish charcuterie, olives, sourdough toast

Inverawe smoked salmon, brioche, scrambled eggs

Baked egg with wild boar salami and foccacia soldiers

Black pudding salad, poached egg

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Seared cured salmon, crisp fennel and raisin salad, kumquat dressing

Roast field mushroom and Caerphilly rarebit bruschetta, rocket salad, Harvey Nichols chutney

Lentil dahl, onion bhaji, cumin potatoes, mint yoghurt, flat bread

Grilled organic chorizo, sweet potato hash, fried egg

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Chocolate and bing cherry brownie, Chantilly cream

Iced passion fruit parfait

Rice pudding with toasted pistachios and rose syrup

Steamed brandy fruit pudding, Anglaise sauce

A discretionary 10% service charge will be added to all bills

HARVEY NICHOLS

STARTERS

Ragstone goats cheese, black olive crumb, red wine pears, spiced wine dressing	6.50
Cauliflower and mascarpone risotto, shaved parmesan	6.50/13.00
Parsnip velouté ,horseradish cream	5.00
Quince, artichoke, Stichelton and walnut salad	6.00

MAINS

Squid and prawn laksa, crisp rice noodle cake, cucumber and coriander salad	14.00
Roast fillet of beef, hassleback potato, parsnip purée, Bourgogne sauce	22.00
Steamed fillet of wild sea bass, king prawn dumpling, coconut and coriander relish, bok choi	16.00
Slow cooked belly pork, sweet potato purée, chilli, ginger and lime, quince purée	13.50
Grilled sirloin steak, roast red wine shallot, Stichelton butter, red wine jus	18.50

SIDES

Savoy cabbage, balsamic red onions	2.75
Honey and orange roast chantenay carrots	2.75
Roast butternut squash, smoked paprika, chilli oil, parmesan	3.00
Mash potato, Normandy butter	2.75
Hand cut chips	2.75
Mixed leaf salad, whole grain mustard dressing	2.75

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