

SECOND FLOOR  
RESTAURANT

STARTERS

Salmon, beetroot tartare, pink grapefruit, citrus mayonnaise	9.00
Shellfish lasagne, salad of lobster, apple & potato	11.00
Summer vegetable salad, basil dressing (v)	9.00
Watercress velouté, goat's cheese ravioli, horseradish foam (v)	8.00
Sweetbreads, Cheshire bacon, mushroom bhaji, onion purée	11.00
Pig's cheek, black pudding, pickled carrots, truffle dressing	10.00

MAINS

Fillet of Cheshire beef, truffle mash, shallot purée	22.00
Grey mullet, crab, black olive, courgette	17.00
Compression of aubergine & red pepper, saffron risotto, balsamic jelly (v)	15.00
Morecambe brill, pea tortellini, clam chowder, bacon foam	19.00
Herb gnocchi, wild mushroom fricassée, grelot onions (v)	15.00
Rabbit, fig purée, chourcroute, marrow fat peas	19.00

DESSERT

Earl Grey panna cotta, elderflower, mandarin	7.00
Warm chocolate fondant, milk ice cream, honeycomb (Please allow 20 minutes)	8.00
Peach, champagne granita, lemon espuma	7.00
Pineapple tarte tatin, coconut ice cream	9.00
Cardamom baked custard, caramelised mango, rhubarb sorbet	7.00
Roasted peanut parfait with rice crispy crunch & Guanaja chocolate	8.00
British & Continental farmhouse cheese	10.00

(v) Denotes vegetarian

Should you have any dietary requirements please inform your waiter

A discretionary service charge of 10% will be added to your bill

HARVEY NICHOLS