

COCKTAILS

BLOODY MARY Ketel One Vodka, bloody Mary mix, tomato juice	16
PEACH BELLINI peach purée, HN prosecco	17
GRAND MIMOSA Cointreau, orange juice, HN Brut Champagne NV	16
CLASSIC CHAMPAGNE COCKTAIL Curvoisier VSOP, Angostura bitters, brown sugar, HN Brut Champagne NV	17

BREAKFAST

Available until 3:00 PM

ENGLISH BREAKFAST	15
Cumberland sausage, bacon, eggs, cherry tomato, portobello mushroom, spiced beans, sourdough toast 995kcal	
VEGETARIAN BREAKFAST (v)	14
Vegetarian sausage, hash brown, eggs, cherry tomato, portobello mushroom, spiced beans, sourdough toast 825kcal	

COCONUT YOGHURT, mixed berries compote, low gluten granola (ve) 158kcal	8
SEASONAL FRUIT SALAD (ve) 47kcal	7
EGGS AND TOAST (v), poached, scrambled, fried 345kcal	8
EGGS FLORENTINE sautéed spinach, two poached eggs, brioche, hollandaise sauce (v) 1023kcal	12
EGGS ROYALE smoked salmon and caviar, two poached eggs, brioche, hollandaise sauce 1130kcal	17
SMASHED AVOCADO, chilli, coriander, shallots, roast cherry tomato, poached eggs and toasted sourdough 496kcal	13
SMOKED SALMON, scrambled or poached eggs 492kcal	12
MEDITERRANEAN BRUSCHETTA, heritage tomato, burrata, caramelised onion 480kcal	12
BEETROOT AND FETA ON SOURDOUGH, pickled cucumber and yoghurt (ve) 295kcal	10

VIENNOISERIES (v)

ALMOND CROISSANT 568kcal	5
CHERRY DANISH 273kcal	5
APRICOT DANISH 298kcal	5
PAIN AU CHOCOLAT 356kcal	5
PAIN AUX RAISINS 568kcal	5
BUTTER CROISSANT 302kcal	4

CAKES AND BISCUITS

COOKIES, white chocolate and apricot (v) 393kcal	3
CARROT CAKE (v) 291kcal / FRUIT CAKE (v) 452kcal	5
BISCOTTI, pistachio (v)/ FUDGE, pinenuts and clotted cream (v)	2

HARVEY NICHOLS

Est.1831

WEEKEND BRUNCH MENU

GREEN OLIVES (v) 107kcal	6
SMOKED ALMONDS (v) 610kcal	6
PADRON PEPPERS, black garlic aioli (v) 173kcal	9
FRIED GOAT'S CHEESE, honey, rosemary and truffle dressing (v) 404kcal	10
BUTTERFLY PRAWNS, sweet and sour pineapple sauce 240kcal	14
CHICKEN SKEWERS, maple and soy sauce 331kcal	9
BREAD BASKET (v) (mini baguette 258kcal, olive 263kcal, wholemeal 231kcal)	5
SMOKED TROUT, new potato, deep fried soft poached egg, shito pepper sauce 446kcal	14
KOFTE LAMB LEG, heritage tomato, olive salsa verde 430kcal	12
SMOKED SALMON PLATTER, lemon and capers dressing 451kcal	14
AUBERGINE SNITZEL, pickled radish salad, garlic yoghurt sauce (ve) 390kcal	17
PAN FRIED SALMON, french beans, salty fingers and smoked crème fraîche 610kcal	22
FISH AND CHIPS - low gluten, crushed peas, tartare sauce 763kcal	22
CLASSIC CAESAR, cos lettuce, Parmesan, anchovies, Parma ham, lemon and thyme croûtons, Caesar dressing 742kcal Add chicken +2 921kcal	16
VEGETARIAN CLUB, mayonnaise, iceberg lettuce, avocado mousse, tomato, cheddar cheese, toast (v) 900kcal	17
CHICKEN CLUB, roast chicken, bacon, mayonnaise, iceberg lettuce, avocado mousse, tomato, cheddar cheese 1085kcal	20
ROAST BEEF, potato fondant, Yorkshire pudding, medley of seasonal vegetables and gravy 982kcal	25
DOUBLE WAGYU CHEESEBURGER, onion jam, truffle mayonnaise, skinny fries 976kcal	25
SSAMJANG LAMB SKEWERS, charred baby gem, pistachio mayonnaise 600kcal	24

SIDES

HALLOUMI FRIES, sour cream, sweet chilli sauce 340kcal	7
FENNEL AND CUCUMBER SALAD (v) 40kcal	5
SKINNY FRIES (v) 174kcal	6
ROCKET SALAD, Parmesan, crispy shallot, balsamic 164kcal	6

PERFECT PAIRING 12

DARK CHOCOLATE AND CARAMEL MOUSSE CAKE
burnt butter ice cream 295kcal
Experience The Singleton of Dufftown 15 Year Old (25ml)
in full flavour with a specially-created pairing dessert

DESSERTS

MILK CHOCOLATE BROWNIE, vanilla ice cream, caramel sauce (v) 355kcal	10
ROAST PEACH, BLUEBERRY AND ALMOND CRUMBLE, condensed milk vanilla sauce (v) 256kcal	12
CARAMELISED APPLE TART TATIN, vanilla ice cream (20min) (v) 146kcal	14
NEALS YARD DAIRY CHEESE SELECTION, mango chutney, melba toast (v) 307kcal	10/13
ICE-CREAM SELECTION (v) Vanilla, Chocolate, Strawberry, Salted Caramel, 134kcal	3/5.5/8
SORBET SELECTION (v) Mango, Raspberry, Lemon 88kcal	3/5.5/8
HOMEMADE TRUFFLES Dark chocolate and orange (ve) 309kcal White chocolate and coconut (v) 352kcal Chocolate caramel latte (v) 396kcal	6

CORONATION AFTERNOON TEA

45 per person
Available 12pm - 5.00pm

A glass of Chapel Down Three Graces Sparkling Wine 2017

SANDWICHES

Coronation chicken, coriander cress, wholemeal bread
Ploughman's pickle, mustard cress, turmeric bread
Egg mayonnaise, baby watercress, wholemeal bread
Cucumber, cream cheese, white bread

SAVOURY BITES

Spinach, cherry tomato quiche

SCONES

Plain and raisin scones, Cornish clotted cream,
strawberry jam (v)
includes HN tea or Illy coffee

SWEETS

Lemon cream tea biscuit, blueberries
Plum jam shortcake, strawberries
Layered honey cake, raspberries

(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 so we cannot guarantee an allergen-free environment.
Adults need around 2000kcal a day

All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.
Please note that all beverages may contain sulphates.

WINE COLLECTION

WHITE WINES	175ml	750ml
HN Pecorino, '21	8.5	38
HN Chenin Blanc, '21	9	35
HN Grüner Veltliner, '20		40
HN NZ Sauvignon Blanc, '22	10.5	42
HN Chablis, 1er Cru '20	14	55
HN Sancerre, '21	13.5	54
Cloudy Bay Sauvignon Blanc, '22		70

ROSÉ WINES	175ml	750ml
HN Rosé, '21	8	33
Whispering Angel, '22	16.5	78
HN Provence Rosé, '21	12	48

RED WINES	175ml	750ml
HN CDR Villages, '19	9.5	39
HN Rioja, '18	9.5	38.5
HN Chianti, '19	10.5	40
Amayan Malbec, '20	10.5	41
HN Australian Shiraz, '19	11	45
HN NZ Pinot Noir, '20	12.5	52

TEA		
English Breakfast, Earl Grey, Assam		4
Green, Jasmine, Peppermint		4
Fresh Ginger and Lemon, Fresh Mint		5

COFFEE		
Espresso 10kcal, Macchiato 18kcal		4
Cappuccino 52kcal, Caffè Latte 65kcal		5
Flat White 63kcal, Americano 6kcal		5
Hot Chocolate 133kcal, Mocha 121kcal		5
Iced Coffee 65kcal, Iced Latte 44kcal		5

ALTERNATIVE MILK - Coconut 58kcal / Oat 107kcal / Soya 56kcal

SMOOTHIES		
GREEN MACHINE, Banana, spinach, apple juice 109kcal		8
MAJESTIC, Fresh apple juice, fresh carrot, ginger 86kcal		8
THE RECOVERY, Mixed berries, banana, apple juice 119kcal		8

COLD JUICES		
Pineapple 82kcal, Cranberry 112kcal, Pink grapefruit 66kcal		4
Tomato 28kcal, Lychee 40kcal		5
Fresh orange 84kcal, Fresh apple 90kcal		5
Ginger shot 21kcal		2

MINERAL WATER		
Harvey Nichols Still or Sparkling 330/750ml		3.5/5

WINE COLLECTION

HARVEY NICHOLS SPARKLING	125ml	750ml
HN Prosecco, NV	8	38
HN English Brut, NV		67

HARVEY NICHOLS CHAMPAGNE	125ml	750ml
HN Champagne, NV	14.5	72
HN Brut Rosé, NV	16.5	79

CHAMPAGNE NV	125ml	750ml
Moët, NV	16	82
Perrier-Jouët, NV	19.5	115
Billecart-Salmon Brut, NV		90
Bollinger, NV		115
Ruinart, Blanc De Blanc, NV		130

CHAMPAGNE PRESTIGE	125ml	750ml
Moët, '12		130
Louis Roederer, '12		133
Billecart-Salmon, '08		155
Dom Perignon, '12		350
Louis Roederer Cristal, '14		490

CHAMPAGNE ROSÉ NV	125ml	750ml
Moët Rosé, NV	19	105
Perrier-Jouët Rosé, NV	21.75	120
Bollinger Rosé, NV		120
Billecart-Salmon Rosé, NV		130
Laurent Perrier Rosé, NV		130

BEERS AND CIDERS		330ml
Hitachino Nest Red Rice Ale 7%		6.5
Hitachino Nest White Ale 5.5%		8
La Trappe Dubbel 7%		6.5
Peroni Nastro Azzurro 5.1%		6.5
HN Session IPA Gluten Free 4.5%		6
Peroni Nastro Azzurro Gluten Free 5.1%		5.5
Peroni 0% Alcohol 0.00% 72kcal		5.5
Sweet Cheeks Blackberry Cider 4%		7.5
No Brainer Cloudy Apple Cider 4.8%		6

SOFT DRINKS 200ml		
Coke 249kcal, Diet Coke 0.8kcal		4
Fever-Tree Soda Water, Tonic Water 56kcal, Ginger Ale 66kcal		4
Fever-Tree Ginger Beer 74kcal, Lemonade 70kcal		4
Elderflower pressé still / Elderflower pressé sparkling 25kcal		4

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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 13.5% will be added to your bill.

COCKTAILS

COCKTAIL OF THE MONTH

THE APPLE OF MY RYE 13

Rye Whiskey, apple juice, lime juice, crème de pêche, coconut syrup, vegan foam

CHAMPAGNE (HN BRUT CHAMPAGNE NV)

CLASSIC CHAMPAGNE COCKTAIL, Courvoisier VSOP, Angostura bitters, brown sugar, HN Brut Champagne NV 17

GRAND MIMOSA, Cointreau, orange juice, HN Brut Champagne NV 16

FRENCH 75, Gin, lemon, HN Brut Champagne NV 15

KIR ROYAL, Crème de Cassis, HN Brut Champagne NV. 15

THE SKY CRUISER, HN Brut Rosé NV, Ketel One vodka, vanilla syrup, passion fruit purée 18

GIN (TANQUERAY)

LONDON MULE, Gin, ginger beer, lime 13

GRAPEFRUIT COLLINS, Gin, grapefruit, soda water 13

WHITE LADY, Gin, Cointreau, lemon 13

SOURS (SALIZÁ, MAKER'S MARK)

AMARETTO, Amaretto, lemon, sugar, egg white 13

WHISKEY, Whiskey, lemon, sugar, egg white 13

VODKA (KETEL ONE)

FRENCH MARTINI, Vodka, Chambord liqueur, pineapple juice 13

MOSCOW MULE, Vodka, ginger beer, lime 13

LEMON DROP, Vodka, Cointreau, lemon 13

MUDSLIDE, Vodka, Kahlua, Boleys 13

RASPBERRY BLAST, Vodka, raspberry purée, apple juice 13

RUM (PLANTATION)

CALBA, pineapple rum, Cointreau, lemon 13

CUBAN PASSION, dark rum, passion fruit, lime 13

DARK'N'STORMY, dark rum, ginger beer, lime 13

TEQUILA (PATRON SILVER) / COGNAC (COURVOISIER VSOP)

MEXICAN MULE, Tequila, ginger beer, lemon 13

SIDECAR, Cognac, Cointreau, lemon 13

VERY FRENCH, Cognac, Chambord, pineapple 13

GREY GOOSE ESSENCES COCKTAILS 14

WATERMELON AND BASIL BLUSH,

Grey Goose Essences watermelon and basil, soda water, cranberry juice

STRAWBERRY AND LEMONGRASS BLUSH,

Grey Goose Essences strawberry and lemongrass, apple juice, soda water

WHITE PEACH AND ROSEMARY BLUSH,

Grey Goose Essences peach and rosemary, soda water, orange juice

WATERMELON AND BASIL FIZZ,

Grey Goose Essences watermelon and basil, tonic water, lime

WHITE PEACH AND ROSEMARY FIZZ,

Grey Goose Essences peach and rosemary, tonic water, orange

MOCKTAILS

OPERA 9.5

Seedlip, raspberry, Oddbird Spumante, lemon, sugar syrup

HANGOVER 8

Seedlip, lychee juice, rose syrup, sugar syrup

VIRGIN COLADA 8

Pineapple juice, coconut cream, lemon, sugar syrup