

HARVEY NICHOLS

APRIL SET MENU

Lunch 2 courses £15.00, 3 courses £18.00

Pollock fritters, tzatziki, herb salad

Ruby red potted beef, home made piccalilli, toasted focaccia

Wild nettle soup, lemon cream

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Seared Brixham mackerel, Bombay potatoes, cauliflower bhaji

Crisp pork belly, spring vegetables, ginger, soy, chilli broth

Wild garlic gnocchi, Old Demdyke cheese, broad beans and peas, slow roast cherry tomatoes

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Vanilla custard tart, roasted rhubarb

Chocolate pavlova

Honey comb parfait, caramel sauce, tuille biscuit

SIDES

Coconut roast parsnips	3.25
Purple sprouting broccoli, chilli, garlic and ginger, soy dressing	3.25
Roseval potatoes, English butter, sea salt	3.00
Roast Devon beetroots, chive sour cream	3.25
Carrot and swede mash	3.25
Rocket salad, parmesan, Dijon dressing	3.25
Hand cut chips	3.25

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

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STARTERS

Ham hock terrine, pease pudding, mini wholemeal loaf, micro ruby chard, walnut oil	7.00
Burgundy poached egg, bacon, mushrooms and red wine, buttered brioche croute	7.00
Seared South coast scallops, bok choy and ginger, rhubarb and vanilla dressing	9.50
Baked parmesan cream, Jerusalem artichoke and walnut salad, Dijon mustard dressing	6.50
Seared squid and prawn laksa, rice noodle galette, coriander, cucumber and lime	7.00
Crab, avocado and apple salad, vichyssoise, crab essence	8.50

MAINS

Seared fillet of brill, confit cauliflower, spring onions, braised radishes, glazed baby potatoes, brown shrimp butter	17.50
Seared sirloin of beef, braised featherblade, truffled potato pie, celeriac mash, roast root vegetables, red wine reduction	22.50
Stream farm organic chicken and herb ballontine, crisp thigh, duck fat fondant potato, butternut squash purée, creamed cabbage	18.50
Carrot and pine nut pastilla, labneh cheese and sumac, chick pea salsa, roast wet garlic, spiced olive dressing	13.50
Sesame crusted wild sea bass, soy glazed pig cheek, prawn wonton, pak choy, sweet chilli dressing	18.50

SUPPLIER SPOTLIGHT AT THE SECOND FLOOR



DONALD RUSSELL AT THE SECOND FLOOR RESTAURANT

The Supplier Spotlight for April falls on Donald Russell Butchers.

Donald Russell, Royal Warrant holder and one of Britain's leading meat suppliers is based in Aberdeenshire, Scotland. They are a pioneering mail order and online butcher who use only time honoured methods to guarantee the best meat you'll ever taste.

The range they specialise in is a broad and uncompromising one with all the traditional cuts, including naturally reared beef, pork and lamb, along side some more contemporary classics like their range of gourmet seafood, game and veal.

In April we will be showcasing pork belly and sirloin of beef in our lunch and dinner menus and using their famous dry-cured smoked back bacon for breakfast and brunch.

For more information or to make reservations, please contact the Second Floor Restaurant on 0117 916 8898 or email reception.bristol@harveynichols.com

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