



HARVEYS

PRIX FIXE EVENING MENU
THURSDAY - SATURDAY 6PM - 10PM
TWO COURSE £32 / THREE COURSE £37

V GF MIXED OLIVES With lemon. £4,50

V GF TOASTED WALNUTS In sticky maple syrup. £4,50

V GF FRENCH RADISHES Celtic sea salt & dill mustard. £4,50

ENTRÉES

V SOUFFLÉ Gruyère soufflé with seasonal leaves.
PLEASE ALLOW A LITTLE EXTRA TIME

GFO POTTED DORSET CRAB Crostini, salted butter.

GF SEARED SCALLOPS Spring Pea Velouté, charred bacon. ♦£5

V WATERMELON, FETA, AND MINT SALAD Shallot and orange dressing.

GFO SAUTÉ GOOSE FOIE ROYALE Lavender smoked pear jam, crostini. ♦£5

V GF NEW SEASON ASPARAGUS Hollandaise & chive oil.

FILLET TARTARE **GFO**

From the tasting menu at The Lord Bute. Seared, raw, aged fillet, ♦£8
tempered yolk, dill mustard, cornichon, crostini.

MAINS

VEGETABLES ARE SERVED TABLESIDE

GF SALMON GRENOBLOISE Pan roasted salmon with lemon, capers, shallots & butter.

GF DUCK À L'ORANGE Served pink, Grand Marnier & orange gastrique, toasted pistachios.

CHICKEN ESCALOPE Charred lemon & creamy mustard velouté.

LAMB CUTLETS Confit shallot, merlot reduction. ♦£5

V GNOCCHI & WILTED SPINACH Cream velouté, topped with fine Parmesan shavings

V GF FLAMED GOATS CHEESE SALAD With lavender smoked honey & beetroot.

SIDES ♦£5,50

ALIGOT
Creamed potatoes with
confit garlic & Comté cheese.

V GF

FRENCH FRIES
With Harveys' house truffle mayo.

V

SAUTÉED RED CABBAGE
Maille cider vinegar.

VG GF

DESSERTS

CHOCOLATE MOUSSE Biscuit crumb. SEASONAL CHEESEBOARD Walnut honey & crackers. ♦£3

TARTE TATIN Clotted cream. CHAMPAGNE SORBET Seasonal berries.

TOFFEE CHEESECAKE Toffee sauce.

Our dish descriptions don't always mention every ingredient, so please ask if you are unsure. Please inform staff of any food allergies, intolerances or dietary requirements prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne.

Prepared from rare beef; not suitable for vulnerable groups (e.g. pregnant women, elderly, immunocompromised)

VG VEGAN

GF GLUTEN FREE

GFO GLUTEN FREE OPTION AVAILABLE