

WELCOME TO A HARVEST BRUNCH

Look! Little Brunch gro

The Green Man Breakfast Crumpet
Roasted Broccoli, Courgettes & Kale on a Crumpet with GREEN EGGS

Double Bacon & Cheese Brunch Smash Burger Served on an English Muffin with Chips

Slow Roasted Tomatoes on Toast
Smoked Almonds & Herb Dressing with Eggs Possible Vegan?

The Full HARVIST Harvester Breakfast

All the Usual Suspects, Eggs any Style 16.00

Brunch Butcher's Steak & Eggs

Bovril Butter, Fried Eggs & Crispy Potatoes 17.00

The Kitchari - Kedgeree That Barwatchi Never Had On

Spiced Rice & Lentils with Smoked Salmon & Poached Eggs 14.00 Veggie/Vegan Version with Smoked Tofu & Possible Eggs 14.00

NW10 Smoked Salmon - Sour Cream & Radishes

Home Smoked At OUR Parlour - Served with Eggs & Soda Bread 15.00

SIDES

Smoked Streaky Bacon, Cumberland Sausages, Baked Beans Roasted Tomatoes, Tater Tots, 2 Eggs all at 3.50 Side of Nwio Smoked Salmon 7.50

~ Something To Drink ~

Double Bloody Mary II - 'French' Buck's Fizz, Mimosa 10

Bloody Shame Much Bloody Cheaper 7 ~ Virgin Mimosa Perhaps..

FRESH-HOMEMADE Juices 6

Gentle Golden Glow or Oh So Green or Red Rock Beet

harvest68NW10

Some of our dishes may contain nuts or gluten & may not specify - Please advise if you have any allergies

Have you Been? - @parlouruk - a very local & reassuringly rickety pub - @sixportlandroad - in posh & leafy Holland Park

CLOSED ON MONDAYS & TUESDAYS; 8am Until 10pm with a Kitchen Break Daily from 4.30-5.30pm

Follow the Changes, News & Updates @harvestrestaurantuk or harvestrestaruantuk.com

A discretionary service charge of 12.5 will be added to all bills



WELCOME TO A HARVEST LUNCH

Look! Little Lunch £10

Freshly Baked Soda Bread & Whipped Butter

Stewed Borlotti Beans
Fennel, Smoked Almonds & Gremolata (VGN)

Brined & Roasted Lemon Chicken with Roasted Lemon & a Beautiful Salad

Gentlemen Baristas Americano or Fresh Mint Tea

'Cream' of Mushroom Soup

Tarragon & Stuffed Mushrooms a Bowl for 8.00 or a CUPPA 4.50 (VGN)

Beautiful Salad of Herbs & Lettuces

Slicker than Your Average - with a Lemon Dressing 7.50 (VGN)

Whipped Pork Pate Profiteroles

A 'Classic' with Yorkshire Rhubarb Sauce 9.50

Rowley's Leigh's Roasted Scallops

Birdseye Pea Puree & Mint Vinagrette 16.50 OR a LARGE for 22.50

Fried Portobello Mushroom Lasagne

Salsa Verde & Romanesco Sauces 21.00 (VGN)

Bayette Steak & Boyril Butter

Those Tater Tots & Watercress 25.00

Grilled Sea Bass Fillet

Jerusalem Artichokes, Morels & Greens 23.00

SIDES

Tater Tots, Chips, A Beautiful Green Salad or Buttered Greens 4.50