

# THE BRISTOL

HARBOURSIDE

## IN ROOM DINING MENU

### STARTERS & SALADS

**Soup of the day, homemade bread £6.50**

**Grilled aubergine, warm peperonata, garlic and herb dressing £7 (ve/g)**

**Rustic farmhouse terrine, Thatcher's cider chutney, toasted brioche £9**

**Grilled king prawns, smoked tomato sauce, chorizo, crostini £10**

**Chicken Caesar salad: baby gem, Parmesan, anchovies, croutons £8 / £13**

**Superfood salad: quinoa, beetroot, feta, pomegranate, broad beans, broccoli, baby leaves, sunflower seeds £8 / £13 (v/g)**

**Grilled goat cheese, balsamic beetroots, pickled walnuts, crispy onions, mixed leaf salad £8 / £13 (v/g)**

### MAINS

**Pappardelle with roasted tomato sauce, buffalo mozzarella and basil £15 (ve)**

**Fish and chips, mushy peas, tartare sauce £16 (g)**

**Chalk Stream trout, with warm crab and new potato salad, aioli £17 (g)**

**Josper grilled chicken breast, Lyonnaise potatoes, wilted greens, jus £16 (g)**

**10oz Rib eye steak - served with a sauce of your choice: Salsa verde / Peppercorn / Red wine jus / Garlic butter (g) £22 (g)**

**8oz Bristol Burger, house aioli, bacon jam, Cheddar, pickles and fries £15 (add bacon for £1)**

### SIDES £4.50

**Fries (ve/g)      Sweet fries (ve/g)      New potatoes, sour cream & chives (v/g)**

**Maple glazed carrots (ve/g)      Garlic butter spring greens (v/g)**

### DESSERTS £7

**Chocolate fondant, vanilla ice cream**

**Rhubarb and custard tart, textures of rhubarb, clotted cream ice cream**

**New York cheesecake, berries**

**Ice cream and sorbets**

**The River Grille Cheeseboard**

**West Country Cheeses served with Miller Damsel crackers & Thatcher's Cider chutney**

**Solstice £3    Tor Goats cheese £3    Godminster Cheddar £3    Bath Blue £3**

g - gluten free

v - vegetarian

ve - vegan

Some of our dishes contain allergens.

If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu which contains a full listing of our dishes and itemises the allergenic ingredients of each where applicable

Prices include VAT at the prevailing rate

PAWEŁ MIKOŁAJCZEWSKI  
EXECUTIVE HEAD CHEF

