



THE BRISTOL

Freshly Baked Focaccia 5.50
Homemade butter, tomato tapenade

STARTERS

Pea And Miso Soup,
toasted Seeds (VG/GF)

7.95

Wild Rabbit Terrine
carrot puree, pickled carrot, watercress & toasted seeds (GF)

8.95

Grilled Goats Cheese 8.50
beetroot carpaccio, toasted walnuts & honey balsamic vinaigrette (GF/V)

Wild Mushroom Parfait
pickled shallots, house focaccia (V)

8.95

Gin Cured Mackerel *
dressed heritage tomato, pickled raddish, torched onion (GF/DF)

11.95

Tempura Cod Cheeks * 12.95
curry sauce, pea & coriander dressing with potato bhaji scraps (DF)

MAINS

Pan Roasted Trout * 25.95
potato terrine, pea puree, fresh peas & pancetta braised leeks (GF)

Seared Cod Loin * 24.95
sun blushed tomato and bean cassoulet (GF)

Coq Au Vin * 24.95
champ, fine beans

Venison Wellington for two

dauphinoise potatoes, fine beans, celeriac puree, pickled blackberries, port & blackberry sauce

79.95

* DBB supplement £35.00

Jerk Pork Belly * 24.95
sweet potato coconut puree, roasted tenderstem, slaw, puffed pig skin and a roasted pineapple salsa (GF/DF)

Spring Vegetable & Pearl Barley Rissoto 18.95

Onglet Steak 32.50
triple cooked chips, sundried tomato, parmesan, rocket salad & chimichurri (GF/DF on request) (best served rare)

* DBB supplement £10.00

For guests with Dinner inclusive packages, upgrade to The Bristol menu £4 per person for starters, or £5 per person for main courses.

SIDES

Seasonal vegetables	Blue cheese & walnut hispi cabbage (GF)
Dressed new potatoes	
Triple cooked chips	Champ
House salad	Skin on fries

ALL 4.50

Please note that all our food and drink is prepared in kitchens where cross-contamination may occur. While we make every effort to identify allergens, our menu descriptions do not list every ingredient and some may contain bones. If you have any allergies, intolerances, or specific dietary requirements, please speak to a member of the team before placing your order. All prices include VAT.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.



DESSERTS

Banoffee fondant and glazed banana <i>vanilla ice-cream</i>	9.95	Strawberry champagne Creme Brulee <i>shortbread</i>	8.50
Cherry and almond crumble <i>vanilla ice cream or custard</i> (GF/DF)	8.95	Lemon meringue cheesecake <i>stem ginger clotted cream</i> (GF)	8.95
Toasted coconut panna cotta <i>pineapple</i> (GF, contains gelatine)	8.50	Chocolate brownie <i>toffee sauce & vanilla icecream</i>	7.95

British Cheese Board <i>house chutney, grapes, crackers</i> <i>- not included in DBB package</i>	14.50
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Lighter Desserts

All 5.95

Affogato

vanilla ice cream, crushed amaretti, espresso

Selection of Ice Cream and Sorbets



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All prices include VAT at the prevailing rate. (GFO-Gluten Free optional, VEO-Vegetarian optional)

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