

SECOND FLOOR

RESTAURANT

SUNDAY BRUNCH MENU

BRUNCH

Toasted sourdough, butter, jam (VE*) (GF*) 501 kcal	4
Two free range fried eggs, dukkha, toasted sourdough, watercress, and extra virgin olive oil (V) (GF*) 337 kcal	8
Poached egg, toasted sourdough, mashed avocado, chilli flakes and extra virgin olive oil (V) (VE*) (GF*) 274 kcal	10
Blackmore Vale buttermilk pancakes, maple syrup, bacon or caramelised banana (V*) 323 kcal	10
Smoked salmon, scrambled eggs, sourdough (GF*) 418 kcal	10
Second Floor cooked breakfast Smoked bacon, homemade baked beans, black pudding, pork sausage, toasted bread, fried egg, roasted field mushrooms 757 kcal	13.5
Wye Valley asparagus and truffle potato frittata, rocket, radish, feta cheese, wild garlic and hazelnut pesto 563 kcal	14

Menu add ons:

Avocado 3.5/ pork sausage 3.5/ smoked salmon 3.5/
halloumi 3.5 smoked bacon 3/ egg 3

SUNDAY ROAST

Red wine marinated beef topside, greens, root vegetables, onion puree, horseradish, Yorkshire pudding, roast potatoes, bottomless gravy (GF*) 752 kcal	22
Roast belly pork, greens, root vegetables, onion puree, apple sauce, Yorkshire pudding, roast potatoes, bottomless gravy (GF*) 825 kcal	20
Puy lentil wellington, greens, root vegetables, onion puree, Yorkshire pudding, roast potatoes, bottomless gravy (VE*) 997 kcal	19

SNACKS/ STARTERS/ SIDES

HN olives (VE) (GF) 86 kcals	4
HN Bread selection and smoked salted butter (V)(GF*) 212 kcals	5
Mixed leaf salad, shaved fennel, radish and herb salad (VE) (GF) 90 kcal	5
Iberico Sobrasada, crispy egg, Manchego, honey 768 kcals	9
Lyme Bay scallops, samphire, lemon beurre blanc, lobster oil (GF) 295 kcals	15
Yorkshire pudding (V) 130 kcal	2.5
Cauliflower cheese (V) 290 kcal	4.5
HN chips/ fries (VE) (GF*) 717 kcal/ 567 kcal	5
Truffle dauphinoise potatoes (V)(GF) 954 kcals	6

DESSERTS

Caramelised pineapple, rhubarb three ways, mojito sorbet (VE) (GF) 359 kcal	8
Sticky toffee pudding (V) 375 kcal	8
Valrhona chocolate delice, salted caramel mousse, honeycomb 649 kcals	8

Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises so we cannot guarantee an allergen-free environment. (V) Suitable for vegetarians, (VE) suitable for vegans, (VE*) made vegan upon request, (GF) suitable for coeliacs, (GF*) made gluten free upon request
Kids menu available. Adults need around 2000 kcal a day. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

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