

# THE BRISTOL

THE DOYLE COLLECTION • HARBOURSIDE

## IN ROOM DINING MENU

Available every day 10am - 10pm

### STARTERS

Homemade bread selection V £6  
*salted butter, extra virgin  
olive oil, balsamic vinegar*

Marinated Nocellara olives VE GF £5

Soup of the day V VE ☹ £8  
*house soda bread*

Beef carpaccio GF £15  
*rocket, Parmesan*

Pea & vegan feta fritters VE £10  
*red pepper and tomato salsa,  
crisp rocket*

### MAINS

Kingfisher fried fillet of haddock GF £22  
*crushed peas, tartare sauce,  
triple cooked chips*

Buxton 28-day aged 10oz ribeye steak £38  
*served with a sauce of your choice*  
*Blue Cheese GF | Peppercorn GF*  
*Mojo Verde | Café de Paris butter*

Classic cheeseburger £20  
*house burger sauce, confit onion, pickles,  
fries, house slaw | Add: bacon £1.5*

Fresh egg tagliatelle £25  
*oak-smoked salmon, asparagus  
spears, sugar snap peas, capers*

Marinated chicken breast burger £20  
*avocado, rocket, sun blushed  
tomatoes, fries | Add: bacon £1.5*

### SANDWICHES & TOASTED SANDWICHES

Smoked salmon ☹ £12  
*cream cheese, avocado, toasted  
sourdough open sandwich*

Mumbai toastie VE ☹ £11  
*green chutney, house masala,  
cucumber, tomato, vegan cheddar*

Ploughman's toastie ☹ £12  
*glazed ham, apple and cider chutney,  
mature cheddar, sun blush ketchup*

Beef brisket £12  
*BBQ beef, Gouda, red onion, house slaw*

### SIDES £6

Fries VE GF

Triple cooked chips VE GF

New potatoes V GF  
*chive crème fraîche*

Garden salad VE GF

Steamed tenderstem broccoli V GF  
*Romesco*

### SALADS

Classic Caesar £15  
*rosemary croutons, Parmesan dressing*

Superfood herb salad VE £14  
*quinoa, roasted squash, broccoli, feta*

*Add: grilled chicken £5*  
*tiger prawns £6 | halloumi GF £5*

### DESSERTS

Lemon posset V GF £9  
*rhubarb, shortbread*

Chocolate tart VE £9  
*orange sorbet*

West Country cheese selection V £12  
*Bath Blue, Westcombe cheddar,  
Tor goat cheese, fig chutney*

V Vegetarian | VE Vegan | GF Gluten-free | ☹ Available 24h

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. Gluten-free bread options available upon request. We strive to source all our fish and seafood from sustainable sources including line caught, MSC certified and responsibly farmed produce. Our meat is sourced from local artisan butcher Nigel Buxton. We use free-range eggs. Our cheese and artisan products come from Forest Produce in Uffcolme and are sourced from local independent producers. A discretionary service charge of 10% will be added. All prices inclusive of VAT.

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## BUBBLES

	Glass	Bottle
Charles Heidsieck Brut Réserve NV, <i>Champagne, France</i>	£18	£95
Rathfinny Rosé Brut 2018, <i>Sussex, England</i> S VE	£15	£80
Prosecco Spumante, Brina Biologico, NV, <i>Veneto, Italy</i> O S VE	£9	£40

## WHITE WINE

	Glass	Bottle
Pinot Grigio, Amori, 2022, <i>Sicily, Italy</i> S	£8.5	£30
Marsanne/Viognier, Chemin de la Serre, 2022, <i>Pays d'Oc, France</i> S VE	£9.5	£33
Sauvignon Blanc, Mount Brown, 2021, <i>Marlborough, New Zealand</i> S	£11.5	£46

## RED WINE

	Glass	Bottle
Carignan (Cariñena), Fábula de Paniza 2021, <i>Cariñena D.O.P., Spain</i> S VE	£8.5	£30
Sangiovese, Armigero Riserva, 2018, <i>Emilia Romagna, Italy</i> S VE	£9.5	£33
Rioja Crianza, Tempranillo, Valserrano, 2017, <i>Rioja, Spain</i> S	£11	£45
Malbec, Durigutti, 2022, <i>Mendoza, Argentina</i> O S VE	£12.5	£44

## BOTTLE BEER

Heineken Zero, <i>non-alcoholic</i>	£4.5	Birra Moretti	£6.5
Kokomo Weekday IPA, <i>440ml</i>	£7	Pure Optimism IPA, <i>440ml</i>	£7

## HOUSE SPIRITS *25ml*

Belvedere Vodka	£5	Johnnie Walker Black	£5.5
Tanqueray Gin	£5	Mount Gay Eclipse	£5
Jameson	£5	Volcan Blanco Tequila	£5.5
Buffalo Trace Bourbon	£5		

## SOFTS & JUICES

Sparkling Water   Still Water	£4	Lemonade	£4
Coca Cola   Diet Coke	£4	Ginger Ale	£4
Apple   Orange   Cranberry Juice	£4	Soda Water   Tonic Water	£4

S Sustainable | O Organic | BIO Biodynamic

Our white, rosé and red wines are made in a sustainable way in the vineyard, and many are vegan and organic friendly. Our wine list has been carefully curated to reflect the world's best producers, with a particular focus towards sustainably farmed wines, vegan wines, organic production, and also British winemakers. Wines are sold by the glass measured at 175ml and Champagne at 125ml. Wine is also available in 125ml and 250ml servings upon request.