

THE RIVER GRILLE

DESSERTS

Dark chocolate fondant V £9

cherry chocolate crunch, clotted ice cream

Lemon posset V GF £9

rhubarb, shortbread

Basque cheesecake V GF £9

spring berries, raspberry sauce

Entremet V £9

lime, yoghurt mousse, blackberry compôte, raspberry gel, feuilletine

Chocolate tart VE GF £9

orange sorbet

Selection of West Country cheese V £12

Bath Blue, Westcombe Cheddar, Tor goats' cheese with fig chutney

DESSERT COCKTAILS

Crème Brulée Whiskey Sour £12

Buffalo Trace, Lemon, Sugar, Egg

Brandy Alexander £12

Remy Maritn VSOP, Crème de Cocoa, Double Cream

LIQUEURS £8.5 50ml

Cotswolds Cream Liqueur

Adriatico Amaretto

Cointreau

Mr Black Cold Brew Coffee Liqueur

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HOT BEVERAGES

Americano, Caffè Latte, Cappuccino, Espresso, Flat White £4.25

Hot chocolate £4.25

Liqueur coffees £10

Irish coffee £12

BIRD & BLEND TEAS | £4

THE BRISTOL is proud to present our unique blend of teas created in partnership with The Bird & Blend Tea Co, located on Park Street, Bristol. The leaves used in these teas have been carefully selected and hand-blended with premium ingredients, creating the perfect combination of flavour and depth.

Traditional Blends

Great British cuppa | *Indian Assam black tea, Ceylon black tea, Chinese Yunnan tea*

Earl Grey crème | *black tea, Bergamot, blue corn flowers*

Sunny Sencha | *Sencha green tea, sunflower petals*

Contemporary Blends

Jasmine Poached Pears | *Green tea, Jasmine blossom, pear*

Eton Mess | *strawberries, sweet meringue, cream deckchair*

Dreaming | *chamomile, apple, rosehip*

Bristol Blends

Bristol Breeze | *green tea, apple, blackberry*

Heart of the Carnival | *hibiscus, orange peel, coconut, pineapple, rose petal*

Proper Mint | *peppermint, eucalyptus, echinacea, chilli*

V Vegetarian | VE Vegan | GF Gluten-free

We use free-range eggs. Our cheese and artisan products come from Forest Produce in Uffcolme and are sourced from local independent producers. 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.

A discretionary service charge of 10% will be added. All prices inclusive of VAT.