

THE BRISTOL

DOYLE COLLECTION • HARBOURSIDE

IN ROOM DINING MENU

Available everyday 10am - 10pm

STARTERS

- Homemade bread selection, *salted butter, extra virgin olive oil, balsamic vinegar* V £5
Marinated Nocellara olives VE GF £5
Soup of the day, *house soda bread* VE C £8
Beef carpaccio, *rocket, Parmesan* GF £15
Buffalo milk burrata, *Isle of Wight tomatoes, basil, toasted house focaccia* V £14

SANDWICHES

- Smoked salmon open sandwich on Guinness bread, *chive crème fraiche* C £10
Grilled Somerset ham & cheddar cheese sourdough toastie £10
Steak sandwich on ciabatta, *caramelised onions, rocket, horseradish, fries* £15

SALADS

- Classic Caesar, *rosemary croutons, Parmesan dressing* £13
Superfood herb salad, *quinoa, roasted squash, broccoli, feta* V £14
Add: *grilled chicken* £5 | *tiger prawns* £6 | *halloumi* GF £4

MAINS

- Kingfisher fried fillet of haddock, *crushed peas, tartare sauce, fries* GF £21
Buxton 28-day aged 10oz Ribeye steak, *served with a sauce of your choice* £33
Béarnaise GF | *Peppercorn* GF | *Mojo Verde* | *Café de Paris butter*
Classic cheeseburger, *house aioli, red onion, pickles, fries* | Add: *bacon* £1.5 £20
The River Grille bean burger, *vegan cheddar, vegan aioli, red onions, pickles & fries* VE £18
Fresh linguine, *Devon crab, chilli, white wine* £27

PIZZAS C

- 12" Mozzarella & chicken pizza £15
12" Mozzarella pizza V £12

SIDES | £5 EACH

- Fries | Triple cooked chips VE GF
Heritage carrots V GF
Green salad VE GF
Steamed tenderstem broccoli & Romesco V GF

DESSERTS

- Classic crème brûlée, *shortbread* V £8
Chocolate tart, *orange sorbet* VE £8
West Country cheese selection V £12
Bath Blue, Godminster Cheddar, Tor goats' cheese with Thatcher's cider chutney

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

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. 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.

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BUBBLES

	Glass	Bottle
Perrier-Jouët Grand Brut NV, <i>Champagne, France</i>	£14	£90
Rathfinny Rosé Brut 2018, <i>Sussex, England</i> SVE	£12	£80
Prosecco Spumante, Brina Biologico, NV, <i>Veneto, Italy</i> O SVE	£8	£40

WHITE WINE

	Glass	Bottle
Pinot Grigio, Amori, 2021, <i>Veneto, Italy</i> SV	£7	£26
Antão Vaz, Bojador 'Espaço Rural' 2020, <i>Alentejo, Portugal</i> O SVE	£8.5	£32
Albariño, Mytilus 2019, <i>Rias Baixas, Spain</i> O SVE	£9.5	£39
Sauvignon Blanc, Mount Brown 2021, <i>Marlborough, New Zealand</i> S	£10.5	£42
Chablis, Jean Dauvissat 2019, <i>Burgundy, France</i> O S	£13.5	£54
Auxey-Duresses, Domaine Pascal Prunier-Bonheur VV 2018, <i>Burgundy, France</i> S	£22	£79

ROSÉ WINE

	Glass	Bottle
Grenache, Balad de Coline Rosé d'Orange 2020, <i>Rhône Valley, France</i> S	£7	£26

RED WINE

	Glass	Bottle
Merlot, Cape Leopard 2020, <i>Paarl, South Africa</i> SVE	£7	£26
Cabernet Sauvignon, Château Peyronat Blaye, 2017, <i>Bordeaux, France</i> O SVE	£9	£38
Tempranillo, Valserrano 2017, <i>Rioja, Spain</i> S	£9.5	£39
Malbec, Domaine Bousquet Réserve 2020, <i>Mendoza, Argentina</i> O SVE	£9.5	£40
Gamay, Traboules 2019, <i>Coteaux du Lyonnais, France</i> O S	£12	£46
Barolo, Tenuta Pelassa 2016, <i>Piedmont, Italy</i> BIO SVE	£23	£85

BOTTLE BEER

Heineken Zero, <i>non-alcoholic</i>	£3	Peroni	£5
Kokomo Weekday IPA, <i>440ml</i>	£7	Pure Optimism IPA, <i>440ml</i>	£7

HOUSE SPIRITS *25ml*

Belvedere Vodka	£4	Johnnie Walker Black	£5
Tanqueray Gin	£4	Mount Gay Eclipse	£4
Jameson	£4	Volcan Blanco Tequila	£4
Buffalo Trace Bourbon	£4		

SOFTS & JUICES

Sparkling Water Still Water	£4	London Essence Ginger Beer	£5
Coca Cola Diet Coke	£3.5	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.