

# 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 Cacao, 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.