

THE RIVER GRILLE

DESSERTS

Dark chocolate fondant, *cherry chocolate crunch, clotted ice cream* V £8

Buttermilk panna cotta, *boozy rhubarb, gingerbread crisp* V £8

Lemon tart, *fresh raspberries* V £8

Classic crème brûlée, *shortbread* V £8

Chocolate tart, *orange sorbet* VE GF £8

English strawberries, *whipped cream* V GF £8

HOT BEVERAGES

Americano, Caffè Latte, Cappuccino, Espresso, Flat White £3.8

Hot chocolate £3.8

Liqueur Coffees £8

Irish Coffee £10

BIRD & BLEND TEAS | £3.8

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*

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COGNAC & ARMAGNAC 25ml

Rémy Martin VSOP Fine Champagne £5

Seignette VS £6

Rémy Martin 1738 Accord Royal £7

Martell XO £18

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Baron de Sigognac 10Year Old £5

WHISKY 25ml

Chivas Regal 12Year Old £5

Jameson £4

Redbreast 12Year Old £6

Lagavulin 16Year Old £10

Talisker 10Year Old £8

Dalwhinnie 15Year Old £7

Oban 14Year Old £11

Singleton 12Year Old £10

Johnnie Walker Black Label £5

Johnnie Walker Blue Label £20

LIQUEURS 50ml

Cotswolds Cream Liqueur £8

Adriatico Amaretto £8

Cointreau £8

Mr Black Cold Brew Coffee Liqueur £8

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.