

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 VE ☹ £8
House soda bread

Beef Carpaccio GF £15
Rocket, Parmesan

Vegan Cauliflower Pâté VE £9
*Toasted focaccia, shallot crisps,
apple & cider chutney*

MAINS

Kingfisher Fried Fillet of Haddock GF £22
*Crushed peas, tartar 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 £27
*Prawns, chorizo, spinach,
creamy tomato sauce*

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

Crushed Potatoes V GF
Rosemary & garlic

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

Vanilla Panna Cotta V GF £9
Poached plums

Chocolate Tart VE £9
Orange sorbet

West Country Cheese Selection V £12
*Bath Blue, Westcombe cheddar,
Tor goats' 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	£5.5	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.