

# THE BRISTOL

THE 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 ☹ £8

Beef carpaccio, *rocket, Parmesan* GF £15

Goat cheese crotin, *beetroot salsa, torn focaccia* V £13

### SANDWICHES & TOASTED SANDWICHES

Smoked salmon open sandwich on Guinness bread, *chive crème fraîche* ☹ £10

#### TOASTED SANDWICHES:

Vegan mozzarella, *sun blushed tomatoes, roasted red peppers, basil pesto* VE ☹ £9

Honey roast ham, *Somerset Brie, Dijon mustard* ☹ £10

Buxton Butcher beef brisket, *Westcombe Cheddar, red onions, jalapeño salsa* ☹ £10

### SALADS

Classic Caesar, *rosemary croutons, Parmesan dressing* £15

Superfood herb salad, *quinoa, roasted squash, broccoli, feta* V £14

Add: *grilled chicken* £5 | *tiger prawns* £6 | *halloumi* GF £5

### 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* £1.50 £20

Fresh linguine, *Devon crab, chilli, white wine* £27

### SIDES | £5 EACH

Fries VE GF

Garden salad VE GF

Triple cooked chips VE GF

Steamed tenderstem broccoli, *Romesco* V GF

Buttered new potatoes V GF

Heritage carrots 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 | ☹ 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
Perrier-Jouët Grand Brut NV, <i>Champagne, France</i>	£17	£95
Rathfinny Rosé Brut 2018, <i>Sussex, England</i> S VE	£14	£80
Prosecco Spumante, Brina Biologico, NV, <i>Veneto, Italy</i> O S VE	£8	£40

## WHITE WINE

	Glass	Bottle
Pinot Grigio, Amori, 2022 <i>Sicily, Italy</i> S	£8	£29
Marsanne/Viognier, Chemin de la Serre, 2022 <i>Pays d'Oc, France</i> S VE	£9	£32
Sauvignon Blanc, Mount Brown, 2021 <i>Marlborough, New Zealand</i> S	£11	£45
Chardonnay, Pulenta Estata VIII 2022 <i>Mendoza, Argentina</i> S VE	£12.5	£44

## ROSÉ WINE

	Glass	Bottle
Grenache, Mirabeau, " <i>Belle Année</i> ," 2021 <i>Côtes de Provence, France</i> S	£11	£42

## RED WINE

	Glass	Bottle
Carignan (Cariñena), Fábula de Paniza 2021, <i>Cariñena D.O.P., Spain</i> S VE	£8	£29
Sangiovese, Armigero Riserva, 2018 <i>Emilia Romagna, Italy</i> S VE	£9	£39
Pinot Noir, Cantoalba, 2021 <i>Lincanten, Chile</i> O S VE	£10	£48
Rioja Crianza, Tempranillo, Valserrano, 2027 <i>Rioja, Spain</i> S	£11	£42
Malbec, Durigutti, 2022 <i>Mendoza, Argentina</i> O S VE	£12.5	£42

## BOTTLE BEER

Heineken Zero, <i>non-alcoholic</i>	£4	Peroni	£6
Kokomo Weekday IPA, 440ml	£7	Pure Optimism IPA, 440ml	£7

## HOUSE SPIRITS 25ml

Belvedere Vodka	£4.5	Johnnie Walker Black	£5
Tanqueray Gin	£4.5	Mount Gay Eclipse	£4.5
Jameson	£4.5	Volcan Blanco Tequila	£5
Buffalo Trace Bourbon	£4.5		

## SOFTS & JUICES

Sparkling Water   Still Water	£4	London Essence Ginger Beer	£4
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.