THE RIVER GRILLE

DESSERTS

Dark chocolate fondant, *cherry chocolate crunch, clotted ice cream* V £8 Buttermilk panna cotta, *boozy plums, gingerbread crisp* £8 Basque cheesecake, *spring berries, raspberry sauce* V GF £8 Classic crème brûlée, *shortbread* V GF £8 Chocolate tart, *orange sorbet* VE GF £8 Selection of West Country cheeses V £12

Bath Blue, Godminster Cheddar, Tor goats' cheese with Thatcher's cider chutney

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 £7 Seignette VS £6 Rémy Martin 1738 Accord Royal £10 Martell XO £18 Rémy Martin XO £18 Baron de Sigognac 10 Year Old £5

WHISKEY 25ml

Chivas Regal 12 Year Old £5 Jameson £4.5 Redbreast 12 Year Old £6 Lagavulin 16 Year Old £10 Talisker 10 Year Old £8 Dalwhinnie 15 Year Old £7 Oban 14 Year Old £11 Singleton 12 Year Old £10 Johnnie Walker Black Label £5 Johnnie Walker Blue Label £20

LIQUEURS 25ml

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.