

# SECOND FLOOR

## BAR

### BRUNCH

|  |      |
|--|------|
| Toasted sourdough, butter, jam (VE*)(GF*) 441 Kcal<br><i>Milk/ Gluten</i>  | 4    |
| Two free range fried eggs, dukkha, toasted sourdough, watercress, and extra virgin olive oil (V)(GF*) 478 Kcal<br><i>Eggs/ Gluten/Nuts/Sesame</i>  | 8    |
| Poached egg, toasted sourdough, mashed avocado, chilli flakes and extra virgin olive oil (V)(VE*)(GF*) 380 Kcal<br><i>Eggs/ Sulphur Dioxide/ Gluten</i>  | 10   |
| Blackmore Vale buttermilk pancakes, maple syrup, bacon 574kcal or caramelised banana (V*)410 Kcal<br><i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>  | 10   |
| Smoked salmon, scrambled eggs, sourdough (GF*) 438 Kcal<br><i>Fish/ Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>  | 10   |
| Roast tomato and purple potato frittata, rocket, radish, feta cheese and pine nut pesto(V) (GF)248 Kcal<br><i>Eggs/ Milk/ Sulphur Dioxide</i>  | 12   |
| Second Floor cooked breakfast<br>Smoked bacon, homemade baked beans, black pudding, pork sausage, toasted bread, fried egg, roasted field mushrooms 757 Kcal<br><i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i> | 13.5 |

#### Menu add ons:

|  |
|--|
| Avocado 3.5 360 Kcal/ pork sausage 3.5 143 Kcal Gluten/ smoked salmon 3.5 57 Kcal Fish/ Sulphur Dioxide/ smoked bacon 3 102 Kcal Sulphur Dioxide/ egg 3 90 Kcal Eggs |
|--|

### LIGHT AND SHARING PLATES

|   |     |
|---|-----|
| Crisp crackers, rocket, roasted pepper hummus (VE) 386 Kcal<br><i>Gluten/Sesame/Sulphur Dioxide</i>                         | 6.5 |
| Wild mushroom arancini with garlic mayonaise (VE) 553 Kcal<br><i>Sulphur Dioxide / Celery</i>                               | 8   |
| Jamon croquettes with aioli 382 Kcal<br><i>Fish / Crustacean /Eggs/ Milk/ Gluten / Mollusc / Mustard / Sulphur Dioxide</i>  | 8   |
| Crispy pork belly, slaw, chilli soy glaze 542 Kcal<br><i>Sesame/ Soya/ Sulphur Dioxide/ Gluten</i>                          | 8.5 |
| Local cheeses, membrillo, crackers (V)(GF*) 866 Kcal<br><i>Milk/ Celery/ Sulphur Dioxide/ Gluten</i>                        | 12  |
| Asian rice noodle salad, chilli, spring onions, sesame, rocket (VE) 379 Kcal  | 8   |
| Dish add ons:<br>chicken 240 Kcal<br>pork belly 152 Kcal<br><i>Sesame/ Soya/ Sulphur Dioxide</i>                            | 5   |
| Spanish deli platter for two people<br>Artisan cured meats, selection of cheese, deli vegetables, bread, crackers 1150 Kcal | 26  |
| Vegetarian 1125 Kcal  | 21  |
| Vegan 980 Kcal<br><i>Milk/ Sulphur Dioxide/ Gluten</i>  | 19  |

### HN CLASSICS

|  |          |
|--|----------|
| Caramelised celeriac velouté, Bath blue, croutons, chive oil (V) (VE*)(GF)362Kcal<br><i>Celery/ Sulphur Dioxide/ Milk</i>  | 8        |
| Smoked salmon, shallots, lemon, soda bread (GF*) 343 Kcal<br><i>Fish/ Eggs/ Milk/ Gluten/ Sulphur Dioxide</i>  | 10       |
| Caesar salad, focaccia croutons, boiled egg, Parmesan cheese (V*) 761 Kcal<br>with bacon and lemon and thyme boneless chicken 332 Kcal<br><i>Fish/ Eggs/ Milk/ Sulphur Dioxide/ Gluten</i> | 11<br>16 |
| South Coast battered fish, fries, tartar sauce (GF*) 771 Kcal<br><i>Fish/ Eggs/ Mustard/ Sulphur Dioxide/ Gluten</i>   | 14.5     |
| Chicken club sandwich, pancetta, fried egg, tomato, gem lettuce, Marie Rose sauce, served with fries (GF*)908 Kcal<br><i>Eggs/ Milk/ Mustard/ Sulphur Dioxide/ Gluten</i>                  | 16       |
| Salt beef, mustard, mayo, and rocket toasted sourdough sandwich, served with fries 786 Kcal<br><i>Sulphur Dioxide/ Eggs/ Gluten/ Mustard</i>   | 16       |

### SNACKS / SIDES

|  |   |
|--|---|
| HN olives (VE)(GF) 180 Kcal  | 4 |
| Selection of house baked bread, oil and balsamic(VE*)348 Kcal<br><i>Sulphur Dioxide/ Gluten/ Milk/ Egg</i> | 5 |
| HN chips/ fries (VE)(GF*) 717 kcal/ 567 Kcal<br><i>Gluten</i>  | 5 |
| Courgette fritti, sundried tomatoes, gremolata (VE) (GF) 165 Kcal<br><i>Sulphur Dioxide</i>                | 5 |
| Rocket and Parmesan salad (GF) 66 Kcal<br><i>Milk</i>  | 5 |
| Pan fried Padrón peppers, olive oil, Cornish sea salt (GF) (VE) 45Kcal                                     | 5 |
| Tenderstem broccoli, chilli, garlic and lemon butter (V) (GF) 596 Kcal<br><i>Milk</i>                      | 5 |

### SWEET

|   |   |
|---|---|
| Apple and carrot cake (VE) 443 Kcal<br><i>Gluten</i>  | 5 |
| Lemon, almond and blueberry cake (GF) 210 Kcal<br><i>Eggs/ Nuts</i>                                 | 5 |
| Homemade fruit scone, clotted cream, jam (V) 701 Kcal<br><i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i> | 5 |
| Chocolate brownie (V) 697 Kcal<br><i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>                        | 5 |

Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises so we cannot guarantee an allergen-free environment.  
(V) Suitable for vegetarians, (VE) suitable for vegans, (VE\*) made vegan upon request, (GF) suitable for coeliacs, (GF\*) made gluten free upon request  
Kids menu available. Adults need around 2000 kcal a day. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill

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