

# SECOND FLOOR

## BAR

### BRUNCH

Toasted sourdough, butter, jam (VE*)(GF*) 441 Kcal <i>Milk/ Gluten</i>	4
Two free range fried eggs, dukkha, toasted sourdough, watercress, and extra virgin olive oil (V)(GF*) 478 Kcal <i>Eggs/ Gluten/Nuts/Sesame</i>	8
Poached egg, toasted sourdough, mashed avocado, chilli flakes and extra virgin olive oil (V)(VE*)(GF*) 300 Kcal <i>Eggs/ Sulphur Dioxide/ Gluten</i>	10
Blackmore Vale buttermilk pancakes, maple syrup, bacon 574kcal or caramelised banana (V*) 410 Kcal <i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>	10
Smoked salmon, scrambled eggs, sourdough (GF*) 438 Kcal <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 <i>Eggs/ Milk/ Sulphur Dioxide</i>	12
Second Floor cooked breakfast Smoked bacon, homemade baked beans, black pudding, pork sausage, toasted bread, fried egg, roasted field mushrooms 757 Kcal <i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>	13.5
Menu add ons: Avocado 3.5 360 Kcal/ pork sausage 3.5 143 Kcal <i>Gluten/</i> smoked salmon 3.5 chorizo 3.5 57 Kcal <i>Fish/ Sulphur Dioxide/</i> smoked bacon 3 102 Kcal <i>Sulphur Dioxide/</i> egg 3 90 Kcal <i>Eggs</i>	

### LIGHT AND SHARING PLATES

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

### HN CLASSICS

Heritage tomato, toasted sourdough, sherry vinegar, extra virgin olive oil, basil (V)(GF*) 220 Kcal <i>Sulphur Dioxide/ Gluten</i>	10
Smoked salmon, shallots, lemon, soda bread (GF*) 343 Kcal <i>Fish/ Eggs/ Milk/ Gluten/ Sulphur Dioxide</i>	10
Caesar salad, focaccia croutons, boiled egg, Parmesan cheese (V*) 761 Kcal with bacon and lemon and thyme boneless chicken 332 Kcal <i>Fish/ Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>	11
South Coast battered fish, fries, tartar sauce (GF*) 771 Kcal <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 <i>Eggs/ Milk/ Mustard/ Sulphur Dioxide/ Gluten</i>	16
Salt beef, mustard, mayo, and rocket toasted sourdough sandwich, served with fries 786 Kcal <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 <i>Sulphur Dioxide/ Gluten/ Milk/ Egg</i>	5
HN chips/ fries (VE)(GF*) 717 kcal/ 567 Kcal <i>Gluten</i>	5
Courgette fritti, sundried tomatoes, gremolata (VE) (GF) 165 Kcal <i>Sulphur Dioxide</i>	5
Rocket and Parmesan salad (GF) 66 Kcal <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 <i>Milk</i>	5

### SWEET

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