

SECOND FLOOR

RESTAURANT

SUMMER SET MENU

3 courses with a Fever-Tree x Mirabeau Rosé Spritz £35

STARTERS

Roasted tomato arrabiata soup, focaccia croutons, basil oil, olive crumb (V)(GF*) 267 Kcal
Milk/ Celery/ Sulphur Dioxide/ Gluten

Minted pea and broad bean tartlet, beetroot mousse, tendril shoots (VE) 297 Kcal
Celery/ Gluten

Salt cod brandade, roasted Wye Valley asparagus, Iberico chorizo, Clarence Court crispy poached egg, watercress (GF) 325 Kcal
Fish/ Eggs/ Milk/ Sulphur Dioxide

MAINS

Chimichurri roasted cauliflower steak, whipped white bean purée, cavolo nero, toasted pumpkin seeds (VE)(GF) 566 Kcal
Celery/ Sulphur Dioxide

Creedy Carver chicken, serrano and apricot ballotine, pine nuts, fondant potato, rainbow chard, spiced carrot purée, tarragon, concassé cream jus (GF) 620 Kcal
Eggs/ Milk/ Celery/ Sulphur Dioxide

Brixham caught mackerel, taramasalata, salt roasted beetroot, samphire, harissa, baby leaf (GF) 610 Kcal
Fish/ Milk/ Mustard/ Sulphur Dioxide

DESSERTS

Blackmore Vale buttermilk and tonka bean pannacotta, shortbread, Wye Valley strawberries, basil (GF*) 515 Kcal
Milk/ Gluten

Charred peaches, vanilla maple labneh, pomegranate, orange blossom polenta cake, toasted almond crumb (V)(GF) 441 Kcal
Nuts/ Eggs

Dark chocolate coffee custard, candied orange, almonds, nibs (V)(GF) 627 Kcal
Nuts/ Eggs/ Milk



Game might contain shot. 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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