

# SECOND FLOOR

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## RESTAURANT

### DINNER WITH DAMIEN WAGER

#### Mini baguette

Marmite salted butter, vintage cheddar gougères

*Dairy/ Gluten/ Egg*

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#### Lobster & white crab tortellini

Nduja pasta filled with seasoned lobster and crab; nduja & tomato sauce, tarragon crisps

*Shellfish/ Dairy/ Gluten/ Egg*

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#### Fillet of beef

Oxtail pie, carrot purée, potato terrine, ale jus

*Gluten/ Dairy/ Egg*

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#### Lifelike cherry

Fresh cherry compôte, amaretto whipped ganache

*Soya/ Dairy*

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#### 100% cocoa

Cocoa caramel, cocoa sponge, cocoa mousse, tonka bean crèmeux

*Dairy/ Soya/ Gluten/ Egg*

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#### Strawberry & lemon mille-feuille

Puff pastry sheets, strawberry pastry cream, lemon gel, champagne compressed strawberries, strawberry sorbet

*Dairy/ Gluten/ Soya/ Egg*

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#### Petit fours 'Taste the rainbow'

A selection of mini fruit flavoured macarons

*Nuts/ Dairy/ Soya*

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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