

SECOND FLOOR

RESTAURANT

SPRING MARKET MENU

3 courses with a cocktail £35

TOMMY'S MARGARITA

Mijenta Tequila Blanco, lime, agave

PALOMA

Mijenta Tequila Blanco, lime, grapefruit soda

STARTERS

Caramelised celeriac velouté, Bath Blue, gluten free croutons, chive oil (V)(VE*)(GF)

Milk/ Celery/ Sulphur Dioxide

Roasted Wye Valley asparagus, soy cured hens' yolk, nori powder, crispy rice noodles, sweet chilli jam (V)(GF)

Crustacean/ Eggs/ Soya/ Sulphur Dioxide

Confit Creedy Carver chicken terrine, smoked bacon dust, piccalilli, gluten free croutons, watercress (GF)

Sesame Seeds/ Mustard/ Sulphur Dioxide

MAINS

Risotto primavera, asparagus, courgette, mint, pea, vegan Parmesan, micro watercress (V)(VE*) (GF)

Milk/ Celery/ Sulphur Dioxide

ChalkStream trout, Asian watercress velouté, citrus braised fennel, tempura purple sprouting broccoli, curry mayonnaise (GF)

Fish/ Eggs/ Soya/ Milk/ Sulphur Dioxide

Wiltshire West End Farm pork tenderloin, pickled apple sauce, rainbow chard, charred leeks, potato pavé, Calvados jus (GF)

Milk/ Celery/ Sulphur Dioxide

DESSERTS

Sticky toffee pudding, vegan vanilla ice cream, brandy snap galette (GF) (VE)

Nuts/ Sulphur Dioxide

Miso salted banana parfait, dark chocolate cremieux, caramelised banana, lime and coconut yoghurt (V) (GF*)

Eggs/ Milk/ Gluten

Vanilla and rosemary rice pudding, sous vide rhubarb, rhubarb sorbet, ginger crumble (VE) (GF*)

Gluten



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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