

SECOND FLOOR

RESTAURANT

CHRISTMAS MENU

Start your meal with a Gingerbread Spritz aperitif £10

2 courses £35

3 courses £42

STARTERS

Tuscan winter vegetable soup, cannellini beans, cavolo nero, basil and pine nut pesto, Parmesan (GF) 429 Kcal
Nuts/ Milk/ Celery

Jerusalem artichoke ravioli, truffled vegan Parmesan cream, artichoke crisps, porcini dust (VE) 379 Kcal
Gluten

Brixham seared red mullet, smoked aubergine purée, chilli and garlic oil (GF) 308 Kcal
Sesame/ Fish

Seasonal game* terrine, blackberry chutney, pickled chestnuts, watercress (GF*) 642 Kcal
Nuts/ Milk/ Sulphur Dioxide/ Gluten

MAINS

Roast butternut squash, sundried tomato and puy lentil Wellington, caramelised cauliflower purée, pickled beetroot, sprout tops, cavolo nero, vegan Marsala jus, Jerusalem artichoke crisps (VE) 531 Kcal
Peanut/ Soya/ Celery/ Mustard/ Sulphur Dioxide/ Gluten

Brixham caught wild seabass, lobster bisque, sea asparagus, dauphinoise potato (GF) 512 Kcal
Mollusc/ Crustacean/ Fish/ Milk/ Celery/ Sulphur Dioxide

Creedy Carver guinea fowl, confit wing, caramelised carrot purée, cavolo nero, smoked bacon and chestnut sausage roll, pickled cranberries, sprout tops, Madeira wine jus 686 Kcal
Nuts/ Milk/ Celery/ Sulphur Dioxide/ Gluten

Chequer Farm Hereford Cross sirloin steak, smoked bacon potato rosti, truffled mushroom ketchup, red wine jus, watercress (£8 supplement)(GF*) 503 Kcal
Fish/ Egg/ Milk/ Celery/ Sulphur Dioxide/ Gluten

DESSERTS

Valrhona dark chocolate and pistachio tian, espresso gel, candied orange, cocoa nibs 697 Kcal
Peanut/ Nuts/ Sesame/ Egg/ Soya/ Milk/ Celery/ Mustard/ Gluten

Pink peppercorn and vanilla buttermilk pannacotta, cinnamon poached pear, caramel sauce, granola crunch (GF*) 629 Kcal
Milk/ Gluten

Semifreddo, burnt meringue, ginger almond biscuit, lemon and lime curd (GF) 866 Kcal
Nuts/ Egg/ Milk/ Sulphur Dioxide

Harvey Nichols boozy Christmas pudding, brandy sauce, redcurrants 215 Kcal
Nuts/ Egg/ Milk/ Sulphur Dioxide/ Gluten

*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.

As a precaution we advise that any products identified as containing mustard may also contain traces of peanut, due to a current national supply issue.
(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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