

SECOND FLOOR

RESTAURANT

SUNDAY BRUNCH MENU

Poached egg, toasted sourdough, mashed avocado, chilli flakes, olive oil (V) (VE*)(GF*) 274 Kcal <i>Eggs/ Sulphur Dioxide/ Gluten</i>	12
Blackmore Vale buttermilk pancakes, maple syrup, bacon/ caramelised banana/ berries and yoghurt (V*) 361 Kcal <i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>	12
Chalk Stream hot smoked trout, creamy scrambled eggs, toasted sourdough, watercress (V*)(GF*) 418 Kcal <i>Fish/ Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>	12
Cilbir, poached eggs, creamy cayenne yoghurt, Aleppo pepper butter, herbs, toasted focaccia (V)(GF*) 663 Kcal <i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i> Add smoked bacon (GF) 102 Kcal/ chorizo (GF) 57 Kcal <i>Sulphur Dioxide</i>	12 +4
Breakfast tacos, chipotle scrambled eggs, avocado, Cheddar cheese, tomato, coriander (V)(VE*)(GF*) 795 Kcal <i>Eggs/ Milk/ Gluten</i> Add smoked bacon (GF) 102Kcal/ chorizo (GF) 57Kcal/ hot smoked trout (GF) 121 Kcal <i>Fish/ Sulphur Dioxide</i>	14 +4

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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SUNDAY LUNCH MENU

SNACKS/ STARTERS

HN olives (VE)(GF) 86 Kcal	5
HN bread selection and butter (V)(GF*) 658 Kcal <i>Eggs/ Milk/ Sulphur Dioxide/ Gluten</i>	5
Seasonal game* terrine, blackberry chutney, pickled chestnuts, watercress (GF*) 642 Kcal <i>Nuts/ Milk/ Sulphur Dioxide/ Gluten</i>	8
Tuscan winter vegetable soup, cannellini beans, cavolo nero, basil and pine nut pesto, Parmesan (GF) 429 Kcal <i>Nuts/ Milk/ Celery</i>	8
Seared pigeon breast*, croquette, carrot purée, bacon popcorn, pickled shallot, red wine jus (GF) 296 Kcal <i>Eggs/ Milk/ Celery/ Sulphur Dioxide</i>	12
Lyme Bay scallops, caramelised celeriac purée, twice cooked pork belly, pickled apple gel, Calvados jus (GF) 371 Kcal <i>Molluscs/ Soya/ Milk/ Celery/ Sulphur Dioxide</i>	14.5

SUNDAY ROAST

Puy lentil Wellington, greens, seasonal root vegetables, onion purée, Yorkshire pudding, roast potatoes, bottomless gravy (VE*) 997 Kcal <i>Eggs/ Soya/ Milk/ Celery/ Sulphur Dioxide/ Gluten</i>	19
West End Farm porchetta, greens, seasonal root vegetables, onion purée, apple sauce, Yorkshire pudding, roast potatoes, bottomless gravy (GF*) 825 Kcal <i>Eggs/ Soya/ Milk/ Celery/ Sulphur Dioxide/ Gluten</i>	21
Creedy Carver guinea fowl, greens, seasonal root vegetables, onion purée, pickled cranberries, Yorkshire pudding, roast potatoes, bottomless gravy (GF*) 766 Kcal <i>Eggs/ Soya/ Milk/ Celery/ Sulphur Dioxide/ Gluten</i>	21
West Country beef sirloin, greens, seasonal root vegetables, onion purée, horseradish, Yorkshire pudding, roast potatoes, bottomless gravy (GF*) 752 Kcal <i>Peanut/ Eggs/ Soya/ Milk/ Celery/ Mustard/ Sulphur Dioxide/ Gluten</i>	23

SIDES

Yorkshire Pudding (V) 130 Kcal <i>Eggs/ Milk/ Gluten</i>	2.5
HN fries (VE)(GF*) 567 Kcal <i>Gluten</i>	5
Cauliflower cheese (V) 290 Kcal <i>Milk/ Gluten</i>	6
Truffle dauphinoise potatoes (V)(GF) 954 Kcal <i>Milk</i>	6
Crispy Brussels sprouts, Marmite, Parmesan (V)(GF) 415 Kcal <i>Milk</i>	6

DESSERT

Harvey Nichols boozy Christmas pudding, brandy sauce, redcurrants 215 Kcal <i>Nuts/ Egg/ Milk/ Sulphur Dioxide/ Gluten</i>	8
Blackberry parfait, apple sponge, vegan yoghurt, confit blackberries (VE)(GF) 468 Kcal <i>Soya</i>	8
Valrhona chocolate delice, salted caramel mousse, honeycomb 649 Kcal <i>Eggs/ Milk/ Gluten</i>	10
Local cheeses, membrillo, crackers (V)(GF*) 866 Kcal <i>Milk/ Gluten</i>	12

* 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.

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