

THE HOUSE MENU

Served Daily from 18:00 - 21:00 (Last orders 20:45)

Food from this menu may be consumed in Guest Bedrooms or the Bar & Lounge areas. If you wish to eat in the Bar or Lounge area **you must contact Reception** to book a table & time slot. Due to Government regulations with COVID-19 please be aware that staffing levels are lower than usual and **there will be a wait on food and service at peak times**. We thank you in advance for your patience & understanding. When ordering room service please contact Reception via Chat Widget or phone. Please include your name, room number.

Please inform us when you order if you have any dietary requirements.

Light Bites

Salt & Pepper Calamari with Lime & Chilli Mayo	7.50
Mushrooms in a Garlic Cream Sauce with Toasted Ciabatta [V, GFO]	6.95
Prawn Cocktail with Bloody Mary Sauce & Cheese Straws [GFO]	7.95
Beetroot Hummus , Feta & Mint Crumb with Warm Pitta Bread [VEO]	5.95
Smoked Salmon Tartare with Lemon & Capers, Lemon Crème Fraîche, Melba Toast	6.95
Chicken Liver Parfait , Toasted Brioche & Red Onion Marmalade [GFO]	6.95
Gnocchi with Roasted Tomato, Olive & Caper Sauce [VE]	6.50
Homemade Soup of the Day, Rolls & Butter [V, GFO]	5.75
Baked Cornish Camembert , Garlic & Rosemary, Bread to Dip. <i>Perfect for sharing...</i> [V]	10.50

Mains

Trio of Cornish Sausages (<i>Pork & Chorizo, Pork & Leek & Country Pork</i>), Creamy Mash & Kale, Onion Gravy	12.75
Cornish Beef Burger in a Toasted Brioche Bun with Salad, Tomato Relish, Mayo, Dill Pickle & Chips [GFO]	11.50
Add Cheddar Cheese, Brie or Bacon	each 1.00
Beef Chilli , Rice, Nacho Chips, Sour Cream, Salsa & Jalapenos [GF]	13.50
Chicken & Bacon Tagliatelle , Pesto Cream Sauce & Garlic Bread	13.25
Whole Leg Chicken Chasseur , Creamy Mash, Broccoli, Kale	15.00
Steak Stroganoff , Rice, Broccoli [GF]	16.50

Vegetarian & Vegan Mains

Moving Mountains™ Soya Burger , Toasted Roll, Salad, Tomato Relish, Gherkin, Mayo, Chips [V/VEO]	11.50
Add Cheese - Vegan Cheddar or Smoked Cheddar	1.00
Bean Chilli , Rice, Nacho Chips, Sour Cream, Salsa & Jalapenos [GF] [V/VEO]	12.95
Sweet Potato, Spinach & Chickpea Goan Curry with Rice, Fresh Coriander and Chillies [VE/GF]	12.75
Trio of Vegetarian Sausages , Creamy Mash, Kale, Onion Gravy [VEO]	11.50

Fish Mains

Beer Battered Fish & Chips with Peas & Homemade Tartare Sauce	13.50
Whole Plaice , Grilled with Herb & Caper Butter, Green Mayo, Pea Shoots & Rosemary Salted Chips or New Potatoes	18.00

Sandwiches

Served on White or Granary Bread [GFO]

4 oz Sirloin Steak Sandwich , Dijon Mustard, Onion Rings, Chips	14.95
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below are served with Crisps & Side Salad

Chicken Salad & Cajun Mayo	6.95
Ham & Tomato with English Mustard	6.95
Cheddar Ploughman's with Branston Pickle [V]	6.95
Smoked Salmon , Cream Cheese & Black Pepper	7.50

Desserts

Plum & Cinnamon Oaty Crumble with Vanilla Ice Cream	6.50
Sticky Toffee Pudding , Butterscotch Sauce & Clotted Cream	6.75
Chocolate Brownie Sundae	6.50
Crème Brûlée [GFO]	6.00
Warm Treacle Tart , Clotted Cream	6.75
Meringue , Chantilly Cream, Maple Glazed Apples, Toasted Pecans [GFO]	6.50
Callestick Cornish Ice Cream per scoop [Vanilla, Chocolate, Strawberry, Pistachio, Honeycomb]	2.00
Trio of Cornish Cheeses , Chutney, Biscuits, Celery & Grapes	9.75

Sides

Onion Rings [VE]	4.00
Garlic Bread [V]	4.00
Chips [VE/GF]	4.00
Side Salad [VE]	4.00

Under 10's Children's Menu

Mini Fish & Chips with Peas	6.50
Chicken Goujons with Chips & Beans	6.50
Sausage & Mash with Onion Gravy & Peas [VO]	6.50
Mini Beef Burger & Chips	6.50
Pasta with Tomato Sauce & Grated Cheddar [V]	6.50
Toastie - Cheese & Tomato [V] OR Cheese & Ham with Cherry Tomatoes & Cucumber Sticks	5.00

V - Vegetarian VO - Vegetarian option available upon request VE - Vegan
VEO - Vegan option available upon request
GF - Gluten Free GFO - Gluten Free option available upon request

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DRINKS

Wines

	175ml	250ml	Bottle
Red			
No.15 Tempranillo	5.20	6.50	18.95
No.16 Merlot	5.20	6.50	18.95
No.17 Carmenere	5.50	6.80	19.95
No. 19 Malbec	5.90	7.70	22.50
White			
No. 1 Pinot	5.20	6.50	18.95
No.2 SV Blanc	5.20	6.50	18.95
No.3 Chardonnay	5.50	6.80	19.95
No. 4 NZ SV Blanc	6.30	8.50	24.95
Rosé			
No.35 Petali Grigio	5.20	6.50	18.95
No.36 Zinfandel	5.20	6.50	18.95

Sparkling Wine

No. 30 Prosecco	By the Glass 4.50 (125ml)	25.95
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If you wish to see our wine list for a further selection of our wines please ask a member of staff

Rum

Bacardi Spice	3.60
Barcardi White	3.60
Captain Morgan	3.60
Morgan Spice	3.60
Kraken	4.00
Mount Gay	3.60
Rathlee Cornish Rum	4.20
Woods 100 Rum	5.40
Sailor Jerry Spiced	3.80
Sweet Potato Spiced Rum	4.00

Whiskey

Bells	3.60
Famous Grouse	3.60
Glenfiddich 12 yo	5.90
Jameson	3.60
Glenmorangie 10 yo	5.15
Jack Daniels	3.80
Jack Daniels Honey	3.90
Southern Comfort	3.60
Lagavulin 16 yo	6.30
Woodford Reserve	4.00
Bushmills Blended	3.80

Vodka

Smirnoff Red	3.60
Grey Goose	4.30
Chase Rhubarb	4.25
Absolut Blue	3.80
Absolut Citron	3.80
Chase Potato	4.30
Curio Cocoa Cornish	4.00
Sweet Potato Vodka	4.00

*All spirits above are priced as 25ml unless otherwise stated
If you wish to know the percentage of our alcoholic products please ask a member of staff*

Brandy

Calvados	4.20
Martell VS ***	4.20
Courvoisier VS	4.20
Remy Martin VSOP	5.80
Healeys Apple Brandy	5.70
Janneau VSOP	5.25
Hennessy XO	15.75

Misc Spirits & Liqueurs

Archers	3.80
Baileys (50ml)	4.25
Chambord	3.80
Cointreau	4.25
Kahlua	4.25
Malibu	3.60
Sambuca	3.60
Martini (50ml)	3.60
Tequila	3.60
Disaronno	3.80
Tia Maria	4.10
Pimms & Lemonade	4.95
Aperol (50ml)	3.60
Cinzano (50ml)	3.60
Croft Original (50ml)	3.60
Bristol Cream (50ml)	3.60
Tio Pepe (50ml)	3.60
Cornish Tarquin Pastis	4.20

Gin

Gordons	3.60
Gordons Pink	3.60
Hendricks	4.00
Bombay Sapphire	3.80
Plymouth Gin	3.60
Plymouth Sloe Gin	3.90
Tanqueray	3.80
Sweet Potato Gin	4.00
Chase Gin	4.30

Chase Flavours:

Pink Grapefruit & Pomelo	4.30
Rhubarb & Bramley Apple	4.30

Cornish Gin

Curio Wild Coast	4.00
Atlantic Gorsedh	4.00
Trevethan Gin	4.00

Trevethan Flavours:

Grapefruit & Lychee	4.00
Passionfruit & Orange Blossom	4.00
Zesty Lemon	4.00
Rhubarb & Apple	4.00
Tarquins	4.00
Tarquins Hopster	4.00
Tarquins Navy Strength	5.30
Tarquins Flavours:	
Strawberry & Lime	4.00
Rhubarb & Raspberry	4.00
Blackberry	4.00
Grapefruit & Elderflower	4.05

Hot Drinks

Twinnings Tea	2.40
Americano	2.65
Latte	3.00
Cappucino	3.00
Flat White	3.00
Mocha	3.00
Espresso	2.00
Hot Chocolate	2.70
Cafetiere	3.15 per person

Draught Beers & Cider

	Pint	Half Pint
Carlsberg Pilsner	4.30	2.15
Korev	4.70	2.35
Mena Dhu	4.80	2.40
Healey's Cornish Gold Cider	4.30	2.15
Hotel Bristol IPA	4.70	2.35

Coca Cola	3.25	1.65
Diet Coke	3.00	1.55
Lemonade	3.25	1.65

Bottled Cider & Beer

Rattler Apple	5.25
Rattler Pear	5.25
Old Mout (Berries & Cherries, Strawberry & Pomegranate, Kiwi & Lime)	5.25
Budweiser	3.80
Becks	3.40
Brew Dog IPA	4.25
Corona	3.40
Heineken 0%	3.20
Proper Job	5.25
Tribute	5.15

Bottled Mixers etc

Fever Tree Tonics: (Elderflower, Aromatic, Light, Mediterranean, Original & Ginger Ale)		2.25
Appletise		3.25
J20:		
Apple & Mango		3.25
Apple & Raspberry		3.25
Orange & Passionfruit		3.25
Red Bull		2.60

Cornish Orchards:

Apple Juice, Elderflower, Ginger Beer, Raspberry & Cranberry Sparkle	3.25
Cornish Water 250ml	1.70
Cornish Water 750ml	3.90
Britvic Juices	1.60
OJ, Grapefr	
Pi	

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