



SANDWICHES

Ham & Mustard Mayonnaise on Brown Bread

Cucumber & Cream Cheese on White Bread

Smoked Salmon & Dill Crème Fraîche on Soda Bread



SCONES

Plain & Fruit Scones served with
Cornish Clotted Cream & Strawberry Jam



HANDMADE MINIATURE CAKES

Mini Victoria Sponge, Chantilly & Strawberry

Carrot Cake, Caramelised Walnut & Buttercream

Chocolate Brownie

Classic Lemon Tart topped with Meringue

Served with your choice of tea or coffee



Classic Afternoon Tea £25 per person

With a G & Tea Cocktail add £12

With a glass of Rathfinny English Sparkling Wine add £12

G & TEA COCKTAILS £12

TAORMINA Bristol Gin, Italicus Rosolio di Bergamotto, Citrus, Tonic Water

JASMINE BLOSSOM Bristol Pink Gin, Peach Purée, Citrus,

London Essence Jasmine and Peach soda

PASSIFLORA Bristol Gin, Earl Grey Infusion, Passion Fruit Purée, Citrus, Vanilla syrup

BIRD & BLEND TEAS

THE BRISTOL is proud to present our unique blend of teas created in partnership with **The Bird & Blend Tea Co**, located on Park Street, Bristol. The leaves used in these teas have been carefully selected and hand-blended with premium ingredients, creating the perfect combination of flavour and depth.

TRADITIONAL BLENDS

GREAT BRITISH CUPPA Indian Assam Black Tea - Ceylon Black Tea - Chinese Yunnan Tea

EARL GREY CRÈME Black Tea - Bergamot - Blue Corn Flowers

SUNNY SENCHA Sencha Green Tea - Sunflower Petals

CONTEMPORARY BLENDS

JASMINE POACHED PEARS Green Tea - Jasmine Blossom - Pear

ETON MESS Strawberries - Sweet Meringue - Cream

DECKCHAIR DREAMING Chamomile - Apple - Rosehip



BRISTOL BLENDS

BRISTOL BREEZE Green Tea - Apple - Blackberry

HEART OF THE CARNIVAL Hibiscus - Orange Peel - Coconut - Pineapple - Rose Petal

PROPER MINT Peppermint - Eucalyptus - Echinacea - Chilli

COFFEE

Espresso | Latte | Mocha | Americano | Flat White | Hot Chocolate | Cappuccino
Macchiato | Liqueur coffee £7

We are delighted to source our ingredients from an array of local suppliers.

We strive to source fish and seafood from sustainable origins. Our beef is matured on the bone for a minimum of 28 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland, and The Welsh Valleys. We use free-range and Red Tractor-certified poultry, whilst our cheese is sourced from West Country cheeses. Our trusted fruit and vegetable suppliers work closely with British producers and source all our seasonal produce for our menus, forming a 'field to farm' relationship with chefs.

Some of our dishes contain allergens, please ask your server for a copy of our allergen menu should you have any special requirements. Gluten free, vegan and dairy options are all available. Pre booking is required.

A discretionary 10% service charge will be added to the final bill.

THE BRISTOL

HARBOURSIDE

G & AFTERNOON TEA

We at The Bristol are delighted to partner with legendary Bristol-based street artist **SP:Zero**, who created the cover artwork for this G & Afternoon Tea menu. SP: Zero's expansive CV is a who's who of world-renowned brands such as Samsung and Mitsubishi, and his unique work has taken him around the world from New York to Australia.

THE BRISTOL

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IN PARTNERSHIP WITH **SP:ZERO**

