

THE BRISTOL

THE DOYLE COLLECTION • HARBOURSIDE

IN ROOM DINING MENU

Available everyday 10am - 10pm

STARTERS

Homemade bread selection V £5
*salted butter, extra virgin
olive oil, balsamic vinegar*

Marinated Nocellara olives VE GF £5

Soup of the day V VE ☉ £8
house soda bread

Beef carpaccio GF £15
rocket, Parmesan

Breaded goat cheese crostin V £15
beetroot salsa, balsamic glaze

SANDWICHES & TOASTED SANDWICHES

Smoked salmon open sandwich ☉ £10
on Guinness bread, chive crème fraîche

Vegan mozzarella VE ☉ £9
*sun blushed tomatoes,
roasted red peppers, basil pesto*

Honey roast ham ☉ £10
Somerset Brie, Dijon mustard

Buxton Butcher beef brisket V £10
*Westcombe cheddar, red onions,
jalapeño salsa*

SALADS

Classic Caesar £15
rosemary croutons, Parmesan dressing

Superfood herb salad VE £14
quinoa, roasted squash, broccoli, feta

*Add: grilled chicken £5
tiger prawns £6 | halloumi GF £5*

MAINS

Kingfisher fried fillet of haddock GF £21
*crushed peas, tartare sauce,
triple cooked chips*

Buxton 28-day aged 10oz ribeye steak £33
served with a sauce of your choice
Béarnaise GF | Peppercorn GF
Mojo Verde | Café de Paris butter

Classic cheeseburger £20
*house aioli, red onion, pickles,
fries | Add: bacon £1.50*

Fresh linguine £27
Devon crab, chilli, white wine

Marinated chicken breast burger £20
*avocado, rocket, sun blushed
tomatoes, fries | Add: bacon £1.50*

SIDES £5.50

Fries VE GF

Triple cooked chips VE GF

New potatoes V GF
chive crème fraîche

Garden salad VE GF

Steamed tenderstem broccoli V GF
Romesco

DESSERTS

Blackberry posset V GF £8
shortbread

Chocolate tart VE £8
orange sorbet

West Country cheese selection V £12
*Bath Blue, Godminster cheddar,
Tor goat cheese, Thatcher's cider chutney*

V Vegetarian | VE Vegan | GF Gluten-free | ☉ Available 24h

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu. Gluten-free bread options available upon request. We strive to source all our fish and seafood from sustainable sources including line caught, MSC certified and responsibly farmed produce. Our meat is sourced from local artisan butcher Nigel Buxton. We use free-range eggs. Our cheese and artisan products come from Forest Produce in Uffcolme and are sourced from local independent producers. A discretionary service charge of 10% will be added. All prices inclusive of VAT.

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BUBBLES

	<i>Glass</i>	<i>Bottle</i>
Charles Heidsieck Brut Réserve NV, <i>Champagne, France</i>	£17	£95
Rathfinny Rosé Brut 2018, <i>Sussex, England</i> S VE	£14	£80
Prosecco Spumante, Brina Biologico, NV, <i>Veneto, Italy</i> O S VE	£8	£40

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Pinot Grigio, Amori, 2022, <i>Sicily, Italy</i> S	£8	£29
Marsanne/Viognier, Chemin de la Serre, 2022, <i>Pays d'Oc, France</i> S VE	£9	£32
Sauvignon Blanc, Mount Brown, 2021, <i>Marlborough, New Zealand</i> S	£11	£45
Chardonnay, Pulenta Estata VIII 2022, <i>Mendoza, Argentina</i> S VE	£12.5	£44

ROSÉ WINE

	<i>Glass</i>	<i>Bottle</i>
Grenache, Mirabeau, "Belle Année", 2021, <i>Côtes de Provence, France</i> S	£11	£42

RED WINE

	<i>Glass</i>	<i>Bottle</i>
Carignan (Cariñena), Fábula de Paniza 2021, <i>Cariñena D.O.P., Spain</i> S VE	£8	£29
Sangiovese, Armigero Riserva, 2018, <i>Emilia Romagna, Italy</i> S VE	£9	£39
Pinot Noir, Cantoalba, 2021, <i>Lincanten, Chile</i> O S VE	£10	£48
Rioja Crianza, Tempranillo, Valserrano, 2017, <i>Rioja, Spain</i> S	£11	£42
Malbec, Durigutti, 2022, <i>Mendoza, Argentina</i> O S VE	£12.5	£42

BOTTLE BEER

Heineken Zero, <i>non-alcoholic</i>	£4	Birra Moretti	£6
Kokomo Weekday IPA, <i>440ml</i>	£7	Pure Optimism IPA, <i>440ml</i>	£7

HOUSE SPIRITS *25ml*

Belvedere Vodka	£4.5	Johnnie Walker Black	£5
Tanqueray Gin	£4.5	Mount Gay Eclipse	£4.5
Jameson	£4.5	Volcan Blanco Tequila	£5
Buffalo Trace Bourbon	£4.5		

SOFTS & JUICES

Sparkling Water Still Water	£4	London Essence Ginger Beer	£4
Coca Cola Diet Coke	£3.5	Ginger Ale	£4
Apple Orange Cranberry Juice	£4	Soda Water Tonic Water	£4

S Sustainable | O Organic | BIO Biodynamic

Our white, rosé and red wines are made in a sustainable way in the vineyard, and many are vegan and organic friendly. Our wine list has been carefully curated to reflect the world's best producers, with a particular focus towards sustainably farmed wines, vegan wines, organic production, and also British winemakers. Wines are sold by the glass measured at 175ml and Champagne at 125ml. Wine is also available in 125ml and 250ml servings upon request.