THE RIVER GRILLE

DESSERTS

Dark chocolate fondant, cherry chocolate crunch, clotted ice cream V £8

Blackberry posset, shortbread V GF £8

Basque cheesecake, spring berries, raspberry sauce V GF £8

Rum Baba, spiced syrup, Chantilly cream, orange crisp V £8

Chocolate tart, orange sorbet VE GF £8

Selection of West Country cheese V £12

Bath Blue, Godminster Cheddar, Tor goats' cheese with Thatcher's cider chutney

HOT BEVERAGES

Americano, Caffè Latte, Cappuccino, Espresso, Flat White £3.8

Hot chocolate £3.8

Liqueur coffees £8

Irish coffee £10

BIRD & BLEND TEAS | £3.80

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

THE RIVER GRILLE

COGNAC & ARMAGNAC 25ml

Rémy Martin VSOP Fine Champagne £7
Seignette VS £6
Rémy Martin 1738 Accord Royal £10
Martell XO £18
Rémy Martin XO £18
Baron de Sigognac 10 Year Old £5

WHISKEY 25ml

Chivas Regal 12 Year Old £5
Jameson £4.5
Redbreast 12 Year Old £6
Lagavulin 16 Year Old £10
Talisker 10 Year Old £8
Dalwhinnie 15 Year Old £7
Oban 14 Year Old £11
Singleton 12 Year Old £10
Johnnie Walker Black Label £5
Johnnie Walker Blue Label £20

LIQUEURS 25ml

Cotswolds Cream Liqueur £8

Adriatico Amaretto £8

Cointreau £8

Mr Black Cold Brew Coffee Liqueur £8

V Vegetarian | VE Vegan | GF Gluten-free

We use free-range eggs. Our cheese and artisan products come from Forest Produce in Uffcolme and are sourced from local independent producers. 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 which contains a full listing of our dishes and itemises the allergenic ingredients of each where applicable.

A discretionary service charge of 10% will be added. All prices inclusive of VAT.