

-AFTERNOON TEA-

Cream tea, warm scones, clotted cream and strawberry preserve *441 kcal* **10**

Afternoon tea, savoury and sweet treats, warm scones, clotted cream and strawberry preserve *1581 kcal* **25**

Sparkling afternoon tea, with a glass of prosecco **33**

Champagne afternoon tea, with a glass of Moët & Chandon Impérial Brut **38**

savoury

Spiced Prawn Cocktail, brioche roll, chervil, chives

Truffled Chicken Mayonnaise, truffle aioli, baby watercress, malt bloomer

Smoked Salmon & Avocado, crème fraîche, lemon zest, pumpernickel

Cucumber Finger Sandwich, white pepper, soft white bread *v*

sweet

Winter Berry Tart, vanilla bean cream, mixed berries, apricot glaze

Pistachio Macarons, vanilla whipped cream

Clementine Posset, brandy soaked cranberry compote, cinnamon palmiers

Custard Filled Chocolate Éclairs

Victoria Sponge, crushed raspberry cream

v vegetarian

 [@bristolharbourhotel](https://www.instagram.com/bristolharbourhotel)

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

HARBOUR

KITCHEN