

-TO FINISH-

desserts

Glazed Lemon Tart, crème fraîche *V 512kcal* **8**

Apple Crumble, baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard *V 563kcal* **7**

Dark Chocolate & Salted Caramel Delice, vanilla ice cream, biscuit crumb *V 636 kcal* **8**

Classic Crème Brûlée, Madagascan vanilla infused cream *V 763kcal* **8**

Ultimate Knickerbocker Glory, almond brittle, cherries, cream and raspberry sauce *V 618 kcal* **8**

Ice creams *V* & Sorbets *VG* please ask for today's flavours **6.5**

Selection of Two Local Cheeses, chutney, biscuits *635 kcal* **12**

sweet & fortified wine

	50ml	btl
Quinta da Crasto L.B.V Port , Portugal <i>75cl</i>	12	99
Sauternes , Château Garonelles, France <i>37.5cl</i>	8	38
Shiraz-Fortified , d'Arenberg, Australia <i>37.5cl</i>	8	38
Pedro Ximénez , Mira la Mar, Spain <i>37.5cl</i>	6	30

hot drinks

Coffee, espresso *2 kcal* • double espresso *4 kcal* • latte *43 kcal* • flat white *42 kcal*
americano *2 kcal* • cappuccino *49 kcal* **from 4.25**

Newby Loose Leaf Tea, selection of flavours *2 kcal* **4 per pot**

Hot Chocolate *187 kcal* **4.5**

V vegetarian • *VG* vegan

 [@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