

-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,GF 563kcal* **7**

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

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

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

Ice creams *V,GF* & **Sorbets** *VG,GF* 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 *2kcal* • double espresso *4kcal* • latte *43kcal* • flat white *42kcal*
americano *2kcal* • cappuccino *49kcal* **from 4.25**

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

Hot Chocolate *187kcal* **4.5**

V vegetarian • *VG* vegan • *GF* gluten-free

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

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and 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