

-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**

Banana, Cream & Salted Caramel Ice Cream **V** 191kcal **7.5**

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 75cl	12	99
Sauternes , Château Garonelles, France 37.5cl	8	38
Shiraz-Fortified , d'Arenberg, Australia 37.5cl	8	38
Pedro Ximénez , Mira la Mar, Spain 37.5cl	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**

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