

SECOND FLOOR

RESTAURANT

SUNDAY BRUNCH MENU

BRUNCH

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|---|------|
| Toasted sourdough, butter, jam (VE*) (GF*) 501 Kcals <i>Gluten / Milk</i> | 4 |
| Two free range fried eggs, dukkha, toasted sourdough, watercress, and extra virgin olive oil (V) (GF*) 337 Kcals <i>Eggs / Nuts / Sesame / Gluten</i> | 8 |
| Poached egg, toasted sourdough, mashed avocado, chilli flakes and extra virgin olive oil (V) (VE*) (GF*) 274 Kcals <i>Eggs / Gluten / Sulphur Dioxide</i> | 10 |
| Blackmore Vale buttermilk pancakes, maple syrup, bacon or caramelised banana (V*) 323 Kcals <i>Eggs / Milk / Sulphur Dioxide / Gluten</i> | 10 |
| Smoked salmon, scrambled eggs, sourdough (GF*) 418 Kcals <i>Fish / Eggs / Milk / Sulphur Dioxide / Gluten</i> | 10 |
| Roast tomato and purple potato frittata, rocket, radish, feta cheese, hazelnut pesto (GF) 563 Kcals <i>Nuts / Eggs / Milk / Sulphur Dioxide</i> | 12 |
| Second Floor cooked breakfast Smoked bacon, homemade baked beans, black pudding, pork sausage, toasted bread, fried egg, roasted field mushrooms 757 Kcals <i>Eggs / Milk / Sulphur Dioxide / Gluten</i> | 13.5 |

Menu add ons:

Avocado 3.5 360 Kcals / pork sausage 3.5 143 Kcals *Gluten* / smoked salmon 3.5 57 Kcals *Sulphur Dioxide / Fish* /
smoked bacon 3 102 Kcals *Sulphur Dioxide* / egg 3 90 Kcals *Egg*

Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises so we cannot guarantee an allergen-free environment. (V) Suitable for vegetarians, (VE) suitable for vegans, (VE*) made vegan upon request, (GF) suitable for coeliacs, (GF*) made gluten free upon request
Kids menu available. Adults need around 2000 Kcals a day. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

 follow us @hnbristol_secondfloor

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RESTAURANT

SUNDAY LUNCH MENU

SNACKS/ STARTERS

| | |
|--|----|
| HN olives (VE) (GF) <small>86 Kcals</small> | 4 |
| HN Bread selection and smoked salted butter (V)(GF*) <small>212 Kcals</small> <small>Milk / Sulphur Dioxide / Gluten</small> | 4 |
| Seabass ceviche, Tiger's Milk, popped corn, sweet potato, avocado, coriander (GF) <small>214 Kcals</small> <small>Fish / Sulphur Dioxide</small> | 8 |
| Jerusalem artichoke velouté, truffled emulsion, crouton, crisps (VE)(GF) <small>258 Kcals</small> <small>Celery</small> | 9 |
| Seared pigeon breast*, croquette, carrot puree, bacon popcorn, pickled shallot, red wine jus (GF)* <small>296 Kcals</small> <small>Egg / Milk / Celery / Sulphur Dioxide / Gluten</small> | 11 |

SUNDAY ROAST

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|---|----|
| Red wine marinated beef topside, greens, root vegetables, onion puree, horseradish, yorkshire pudding, roast potatoes, bottomless gravy (GF*) <small>752 Kcals</small> <small>Eggs / Soya / Milk / Celery / Sulphur Dioxide / Gluten / Mustard</small> | 22 |
| Porchetta Rolled belly of pork stuffed with pork mince, greens, root vegetables, onion puree, apple sauce, yorkshire pudding, roast potatoes, bottomless gravy <small>825 Kcals</small> <small>Eggs / Soya / Milk / Celery / Sulphur Dioxide / Gluten</small> | 20 |
| Puy lentil wellington, greens, root vegetables, onion puree, yorkshire pudding, roast potatoes, bottomless gravy (VE*) <small>997 Kcals</small> <small>Eggs / Soya / Milk / Celery / Sulphur Dioxide / Gluten</small> | 19 |

SIDES

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|---|-----|
| Yorkshire pudding (V) <small>130 Kcals</small> <small>Eggs / Milk / Gluten</small> | 2.5 |
| Cauliflower cheese (V) <small>290 Kcals</small> <small>Milk / Gluten</small> | 5 |
| HN chips/ fries (VE) (GF*) <small>717 Kcals / 567Kcals</small> <small>Gluten</small> | 5 |
| Truffle dauphinoise potatoes (V)(GF) <small>954 Kcals</small> <small>Milk</small> | 6 |

DESSERTS

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|---|---|
| Paris-Brest, almonds, cocoa nibs (V) <small>430 Kcals</small> <small>Nuts / Egg / Milk / Gluten</small> | 8 |
| Valrhona chocolate delice, salted caramel mousse, honeycomb <small>649 Kcals</small> <small>Eggs / Milk / Gluten</small> | 8 |
| Blackberry parfait, apple sponge, vegan yoghurt, confit blackberries (VE) (GF) <small>468 Kcals</small> | 8 |