



ALEMBIC

drinks and bites

We're proud to serve coffee and spirits sourced locally to Bristol Airport, ensuring your sips support the region's brands.

TRIPLE CO

Triple Co Roast We believe coffee should be a sweet and tasty beverage void of bitterness – in our sourcing we aim to find the most high quality coffees that exhibit fruity and sweet flavours. We aim to source direct with trade farmers where possible ensuring an ethical supply chain that rewards farmers for their hard work.

Triple Co Roast is an open access roastery so come and visit us sometime!



The Spirit of Bristol Distillery stands as a beacon of artisanal craft. Helmed by award-winning Head Distiller Peter Lumber, born and bred on these very shores, the brand honours our maritime past by blending the finest of botanicals into spirits that stir the soul.



6 O'Clock Gin A family-run business based in Thornbury, 6 O'Clock Gin is a range of strikingly smooth artisan gins, handcrafted in small batches using traditional skills and only the best ingredients. The name originates from a long-standing tradition of the family indulging in a G&T at 6 O'Clock! The signature smoothness is developed by a copper pot still.



Penderyn Penderyn produce award-winning single malt whiskies and spirits at their distillery on the foothills of the Brecon Beacons (Bannau Brycheiniog).

A unique copper single-pot still, which produces an industry high draw of 92% means Penderyn's whiskies are light, fruity and flavoursome.



Dead Man's Fingers Originating from Cornwall (its spiritual home), Dead Man's Fingers now calls Bristol its home where its original creations of spiced rum continue to be distilled along with other popular flavours of Cherry, Banana, Vanilla and more. When you return from your trip, why not give them a visit to find out the true origins of its name.



Cotswolds Distillery Nestled amongst the rolling hills of the Cotswolds countryside, the Cotswolds Distillery was born from a dream in 2014 to produce delicious spirits in one of the most beautiful regions in the world.

BEING SERVED UNTIL
11:30

SEASONAL
SPECIALS 

BREAKFAST

FRESH, ARTFULLY CRAFTED, AND FULL OF FLAVOUR

Bacon Croissant Roll

12.00 571 kcal

New York croissant roll filled with beechwood smoked streaky bacon, crumbled black pudding, Greek feta cheese, horseradish and apple & plum chutney

Spinach Rarebit & Baked Egg

11.00 V 413 kcal

Wilted spinach, baked free-range egg, served over a rich mustard rarebit on toasted Wildfarmed sourdough finished with smoked sea salt

Greek-Style Scrambled Eggs

12.00 V 704 kcal

Soft scrambled eggs served on toasted sourdough, topped with crumbled feta, a coarse sun-dried tomato tapenade, dressed with olive oil

Pan Tumaca with Butter Beans

9.00 V, Ve 394 kcal 

Spanish-style toasted sourdough rubbed with garlic, topped with a salsa of fresh tomatoes, butter beans, olives, and fresh herbs

Chorizo, Feta & Egg Croissant Roll

12.00 724 kcal

New York croissant roll filled with diced chorizo, creamy, free-range scrambled egg, and topped with Hollandaise and Greek feta cheese

Albóndigas Shakshuka

16.00 453 kcal

Spiced beef meatballs cooked in a rich tomato and pepper sauce, topped with a baked egg and cumin-infused yoghurt

Scrambled Eggs

11.00 V 688 kcal

Creamy, free-range scrambled eggs served on toasted Italian bread

Greek Yoghurt Parfait

9.00 V 330 kcal

Greek yoghurt layered with chargrilled artichokes, topped with raisin and almond granola

Mushrooms & Chargrilled Artichokes on Sourdough

13.00 V 313 kcal

Baked flat-cap mushrooms with chargrilled artichokes marinated in a lemon and tarragon butter glaze

Egg & Cheese Croissant Roll

10.00 V 565 kcal

New York croissant roll with creamy free-range scrambled eggs, Greek feta cheese and finished with fresh chives

Buttermilk Pancakes with Forest Berries

12.00 V 582 kcal

Fluffy buttermilk pancake duo served with seasonal berries, topped with a fresh strawberry & mint salsa, finished with crème fraîche

Smoked Salmon, Avocado & Cream Cheese Bagel

12.00 341 kcal 

Oak smoked salmon, served on a toasted half bagel, dressed with an avocado cream, finished with soft cheese and a tangy citrus vinaigrette

Avocado on Focaccia

14.00 Ve 739 kcal

Smashed avocado on warmed rosemary focaccia, with cherry tomatoes, and a sprinkle of dukkah



COMPLEMENT YOUR BREAKFAST WITH A REFRESHING MORNING COCKTAIL

Mimosa 11.95

Prosecco and orange juice

Bloody Mary 13.95

Au vodka, tomato juice, celery and Tabasco

Bellini 11.95

Prosecco and peach puree

AFTERNOON

SMALL PLATES OF THE WORLD

MULTI-PLATE OFFERS

2 for **17.00** • 3 for **25.00** • 4 for **33.00** • 5 for **41.00**

Whipped Feta & Olive Tapenade

9.00 V 431 kcal

Whipped feta with lemon and mint, finished with green olive tapenade, served with warm flatbread

Duck Gyozas

9.00 159 kcal

Japanese-style dumplings filled with duck and vegetables, served with a quinoa salad and a spicy gochujang sauce

Patatas Bravas with Garlic Aioli

9.00 V 735 kcal

Spanish-style crispy potatoes topped with salsa brava and roasted garlic aioli

Salted Potatoes

9.00 Ve 258 kcal

Salt-baked baby potatoes with Mojo Verde sauce, finished with sea salt

Focaccia & Halkidiki Olives

9.00 Ve 753 kcal

Warmed rosemary focaccia with lemon & herb marinated Halkidiki olives

Spanish Meatballs

9.00 319 kcal

Baked pork meatballs served in a herby paprika, tomato and basil sauce

Plant Based Lamb-Style Kofta

9.00 Ve 279 kcal

Spiced plant based lamb-style koftas served on a bed of lentils, semi-dried tomatoes, and soya beans, finished with a green chilli, coriander, lime, and mint yoghurt dressing

Charred Broccoli & Dukkah

9.00 Ve 232 kcal

Charred tenderstem broccoli with a plant based yoghurt-tahini sauce, topped with cashew dukkah

Shredded Pork Bao Buns

9.00 452 kcal

Steamed bao buns, filled with a mix of slow-cooked shredded pork, Asian slaw and a hoisin glaze

Spiced Onion Hummus & Flatbread

9.00 Ve 512 kcal

Moroccan inspired hummus finished with dukkah and marinated red pepper oil, served with warm flatbread

Sweet & Sour Chicken

9.00 290 kcal

Crispy karaage-style chicken coated in a tangy sweet & sour sauce, topped with pickled pineapple

Gambas al Ajillo

9.00 199 kcal

King prawns cooked in garlic butter, red chilli, dry white wine and parsley, served with lemon and warmed flatbread

Padrón Peppers

9.00 Ve 59 kcal

Blistered Padrón peppers finished with smoked sea salt

DRINKS

HOT DRINKS

Single Espresso 0 kcal	3.60
Double Espresso 0 kcal	4.20
Americano 24 kcal	4.20
Cappuccino 133 kcal	4.40
Latte 130kcal	4.40
Flat White 86 kcal	4.40
Mocha 285 kcal	4.70
Macchiato 24 kcal	4.10
Cortado 38 kcal	4.00
Hot Chocolate 285 kcal	5.20

TEAPIGS TEA

Everyday 24 kcal	4.00
Earl Grey 24 kcal	4.00
Peppermint 0 kcal	4.00
Mao Feng Green 0 kcal	4.00
Super Fruit 0 kcal	4.00

EXTRAS

Extra Coffee Shot 0 kcal	1.50
Milk Alternatives	
Oat, Soya, Coconut	0.60
Syrup	
Vanilla, Caramel	1.00

TRIPLE CO

Our mission is to roast high-quality coffee beans, via direct trade with bean farmers, whilst focusing on roaster-to-customer relations.

SOFT DRINKS

Coca-Cola 139 kcal	330ml 4.00
Diet Coca-Cola 1 kcal	330ml 3.80
Coca-Cola Zero 1 kcal	330ml 3.80
Sprite Zero 3 kcal	330ml 3.80

FENTIMANS

Classic Ginger Beer 61 kcal	275ml 4.00
Rose Lemonade 58 kcal	275ml 4.00

FEVER-TREE

Tonic Water 60 kcal	200ml 3.60
Light Tonic 30 kcal	200ml 3.60
Mediterranean Tonic 68 kcal	200ml 3.60

SCHWEPES

Lemonade 36 kcal	200ml 3.00
Ginger Ale 40 kcal	200ml 3.00
Soda Water 0 kcal	200ml 3.00
Pink Soda 40 kcal	200ml 3.00
Tonic Water 42 kcal	200ml 3.00

SCHWEPES SLIMLINE

Tonic Water 7 kcal	200ml 3.00
Elderflower Tonic Water 2 kcal	200ml 3.00

HARROGATE SPA WATER

Still or Sparkling Water 0 kcal	330ml 3.30
Still or Sparkling Water 0 kcal	750ml 6.00

JUICES

Orange Juice 211 kcal	Large 5.00
Apple Juice 232 kcal	Large 5.00

BARREL & BOTTLE

BEER

DRAUGHT BEER

Guinness 4.1% ½ Pint 4.00 Pint 7.90

Estrella Damm 4.6% ½ Pint 4.00 Pint 7.90

BOTTLED BEER & CIDER

Magners Dark Fruit 4.0% 500ml 7.90

Orchard Reveller 4.5% 500ml 7.40

Estrella Damm 4.6% 330ml 6.90

Peroni Gluten Free 5% 330ml 6.75

Budweiser 4.5% 330ml 6.75

SPIRITS 25ml

VODKA

Grey Goose 40% 7.10

Au Original 40% 6.60

Ketel One 40% 6.35

GIN

🍷 The Spirit of Bristol
London Dry 42% 7.15

6 O'clock London Dry 43% 7.15

6 O'clock Brunel London Dry 50% 7.15

6 O'clock Damson 40% 7.15

6 O'clock Elderflower 40% 7.15

Hendrick's 41.4% 6.85

Tanqueray London Dry 41.3% 6.80

COGNAC

Courvoisier VS 40% 6.30

RUM

Dead Man's Fingers White 37.5% 6.85

Dead Man's Fingers Spiced 37.5% 6.85

Kraken Black Spiced 40% 6.45

Bacardi Carta Blanca 37.5% 6.30

Havana Club Anejo 7yo 40% 6.20

BOURBON

Bulleit Frontier 45% 6.55

WHISKIES

Balvenie Doublewood 12yo 40% 8.80

Cotswolds Signature Single Malt 46% 8.25

Penderyn Single Malt Welsh 46% 7.75

Talisker 10yo Single Malt 45.8% 6.85

Jameson Triple Distilled 40% 6.30

Monkey Shoulder Blended Malt 47% 6.00

Jack Daniel's Single Malt 45% 6.00

TEQUILA

Patrón Añejo 40% 9.90

Olmecca Reposado 35% 6.15

NO & LOW ALCOHOL

Brooklyn Special Effects 330ml 6.00
96 kcal 0.4%



We're proud to serve spirits sourced locally to Bristol Airport, ensuring your sips support the region's brands.



SHAREBITES

IDEAL FOR 2 PEOPLE

Charcuterie Board

26.00 674 kcal

A selection of prosciutto, Milano, and coppa salami served with roasted peppers, marinated olives, grilled artichokes, marinated feta, rocket, and a side of apple & plum chutney, with schiacciata Romana

Hot Smoked Duck Insalata

22.00 584 kcal

Hot smoked duck slices on a bed of mixed baby leaf lettuce with feta cheese, roasted apples, pumpkin seeds, and a raspberry vinaigrette

Spanish Mussels & Prawns with Chorizo

18.00 503 kcal

Spanish style mussels, head & tail on king prawns, baked with diced chorizo in a classic tomato, garlic and white wine sauce

Trio of Dips & Flatbreads

20.00 V 1186 kcal

Spiced onion hummus with dukkah, whipped feta and green olive tapenade, creamed artichoke and crispy onions, served with warm flatbreads

DESSERTS

Chocolate & Orange Brownie Cake

9.00 Ve 381 kcal

An orange brownie cake on a biscuit base, topped with a chocolate mousse and chocolate crumb, served with a blood orange sorbet

Tiramisu

9.00 V 302 kcal

Layers of coffee-soaked sponge and zabaglione cream

Burnt Basque

9.00 V 381 kcal

Caramelised Basque-style cheesecake with a creamy centre, served with mixed berries and a raspberry coulis

COCKTAILS

ALL COCKTAILS COMPLEMENTED WITH
ONE CHOICE OF BAR NIBBLE – SEE BELOW

Mimosa 11.95

Prosecco and orange juice

Bloody Mary 13.95

Au vodka, tomato juice,
celery and Tabasco

Bellini 11.95

Prosecco and peach puree

Hugo Spritz 13.95

Prosecco, fresh mint leaves
and elderflower liqueur

Aperol Spritz 13.95

Aperol, prosecco and
a splash of soda

Elderflower Spritz 13.95

6 O'clock Elderflower Gin,
prosecco, elderflower cordial,
dash of lime and a splash of soda

Mojito 13.95

Bacardi Carta Blanca, fresh
mint and a dash of lime

English Garden 13.95

6 O'clock Elderflower Gin with
elderflower cordial, apple juice
and hints of mint and lemon

Raspberry Mojito 13.95

Bacardi Carta Blanca, fresh
raspberries, mint and
a dash of lime

Margarita 14.95

Olmea Reposado Tequila,
Cointreau, lime juice and cane
sugar syrup

Old Cuban 13.95

Prosecco, Bacardi Carta
Blanca, lime juice, cane sugar
syrup and a dash of angostura
aromatic bitters

Spiced Margarita 14.95

Tequila Patrón Añejo, Cointreau,
lime juice, jalapeño and cane
sugar syrup

Pornstar Martini 14.95

Au vodka, Passoã, prosecco,
vanilla syrup and fresh passionfruit

Espresso Martini 14.95

Au vodka, Kahlúa, espresso
and coffee beans

Passionfruit & Elderflower Spritz Mocktail 12.00 ^{55 kcal}

Passionfruit puree, lemon juice, elderflower
cordial, tonic water and fresh passionfruit

BAR NIBBLES

COMPLEMENTARY WHEN CHOOSING A COCKTAIL,
LARGER SERVINGS FROM £3.00 WITH ALL OTHER DRINKS

Sweet & Salted Popcorn

3.00 Ve 70 kcal

Salted Nuts

4.00 Ve 282 kcal

Chilli Rice Crackers

4.00 Ve 142 kcal

Salted Caramel Pretzels

4.00 147 kcal

Halkidiki Green Olives

5.00 Ve 170 kcal

Piri-Piri Cashews

5.00 Ve 315 kcal

Pickles & Parmesan

5.00 87 kcal

Smoked Almonds

4.00 Ve 302 kcal

WINE MENU

ROSÉ WINE

Wicked Lady White

Zinfandel 10%

175ml **9.90** / 250ml **13.20**

Bottle **32.00**

Medium-sweet rosé from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins, giving a rich, juicy palate

Belvino Pinot Grigio Rosato delle Venezie 11%

175ml **11.00** / 250ml **13.75**

Bottle **35.00**

A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink-skinned Pinot Grigio grapes



FRENCH CHAMPAGNE

Veuve Clicquot Brut 12%

Bottle **90.00**

Well known for both its full-bodied and consistent style, with aromas and flavours of baked apple, biscuit and brioche. A blend of over 50 Premier and Grand Crus

WHITE WINE

Spy Valley

Sauvignon Blanc 13%

175ml **11.55** / 250ml **14.80**

Bottle **40.00**

Aromas of grapefruit, passionfruit, ripe red capsicum and a suggestion of cumin seeds. Full, ripe and rich, with powerful fruit flavours

Allumea Organic Grillo

Chardonnay 12%

175ml **11.00** / 250ml **13.75**

Bottle **35.00**

Elegant pale yellow, with a bouquet reminiscent of pineapple and lemon. The palate is fresh and crisp, with a great minerality and a long, lingering finish

San Floriano Pinot Grigio

IGT Pavia 13%

175ml **9.90** / 250ml **13.20**

Bottle **32.00**

The fashionable Pinot Grigio grape that delivers a light, delicate fruit flavour and a refreshing unoked finish



RED WINE

Lunaris by Callia,

Malbec 13%

175ml **11.55** / 250ml **14.80**

Bottle **40.00**

With light golden hues, this wine offers abundant fruit aromas with hints of eucalyptus, forest flowers and pink grapefruit, add soft notes of peaches, tropical fruit and a hint of jasmine that offers a long pleasant finish

Nero d'Avola Terre

Siciliane 12.5%

175ml **11.00** / 250ml **13.75**

Bottle **35.00**

Made from 100% Nero d'Avola grapes grown on the fertile volcanic soils of Sicily. Bright and fresh aromas on the nose; the palate is generous, with a note of oak on the finish



ENGLISH SPARKLING

Silver Reign Brut 12.5%

Bottle **61.00**

Delicate aromas of elderflower, white hedgerow flowers, pear and apricot, leading to a fine mousse and refreshing finish. With lingering flavours of citrus and ripe stone fruit

PROSECCO

Da Luca Prosecco Rosé NV 11%

125ml **10.20** / Bottle **44.00**

Fruity scent of pears and apples with overtones of blackberries. A good balance between the Glera and Pinot Noir grapes giving both a delicate colour and intense flavour

Da Luca Prosecco NV 11%

125ml **10.20** / Bottle **44.00**

A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate

V Suitable for vegetarians **VE** Suitable for vegans

Allergen Information

Food and drinks served on these premises may contain potential allergens that could trigger allergic reactions. Whilst every precaution is taken to prevent cross-contamination, a risk of trace amounts of allergens may still be present in the food and drink preparation areas. We encourage guests with food allergies to inform the team about any dietary restrictions before placing an order to ensure the trained team can assist with your allergy-related enquiry.

Calories

Adults need around 2,000 kcal a day.
All calories are accurate at time of menu print.

Live nutrition information is available online,
please scan this QR code to access.



All prices are quoted in pounds Sterling and inclusive of VAT where applicable. We accept all major credit cards. Gratuities accepted but service is not included.