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RESTAURANTS IN BRISTOL

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BEFORE EVERYTHING. Bristol is the city in which I lived for 3 years (July 2021 to December 2024) for the doctoral studies. I was too lazy to regularly cook, so I spent a lot of time exploring the restaurants. Most of them are close to Fry Building (the mathematics building) because it is in a 5 minute walking distance to where I lived. There should be many other good places in the city centre. But being Chinese means I mostly do not like other Asian food outside their home countries, so forgive me if you want those information.

The restaurants are shown as subsections, and the ones in **RED** are or were in my Google map “Starred places” list, so strongly recommended. These places will go first in each section, where places in the same colour are shown in random order.

Suppose you follow this guide. If you are in Bristol for a short time, my “Starred places” should be enough for you. For a long-time stay, it would be a good idea to try most of them, and explore others (but that means you may go to some awful places, which are not mentioned here because I am too kind).

All these places are in reasonable prices, mostly £10-20 per meal per person for restaurants, and £1-10 for desserts.

My Pyramid

Favourite: 2.1

Fantastic: 1.1, 3.1, 3.2, 4.1

Great: Other places in **red**

Good: Places in black

Awful: Ask me personally

Bo's Pyramid (coffee & ice cream not considered)

Favourite: 3.1

Fantastic: 1.1, 2.1, 3.2, 4.1, 4.4

Great: 5.2, 6.1

Good: 1.2, 1.3, 2.4, 4.6, 5.1, 5.3

Awful: Haven't tried any

Bo's Coffee Ranking

4.5 > 4.4 = 4.8 > 4.1 > others

All of the above numbers are for sections, not figures.

1. CHINESE

Very few of the following can survive in China, although most of them are good.

1.1. ***BrisNoodles (十面八饭)**. 10A Park Row, Bristol BS1 5LJ.

My favourite Chinese restaurant in Bristol, not even close. Card payment is not accepted, but you can do bank transfer. I also hold a VIP card, with which one can get 10% off.

In many overseas Chinese restaurants, owners and chefs had no experience cooking back in China. However, the owner of BrisNoodles was chef for decades in China, which already distinguishes this place with others. In addition, everything is freshly made, unlike many other Chinese restaurants. Every staff is Chinese, which is a recipe for being good Chinese restaurant.

For most of the European people, Chinese food means chow mein, rice, noodles with soup, or something similar. But for Chinese people, these are lunch or fast food (like Tesco's meal deal) – for dinner at home we usually have various shared dishes and soups served with steamed rice or 饼 (various translations, such as Chinese cake, bun, bread, or whatever, depending on which 饼 you have). 饺子 (Dumplings) are also very popular in China.

Probably with this in mind, BrisNoodles has two menus as shown in Figures 1.1 and 1.2 (provided by the owner and scanned by myself). I (and most Chinese, I believe) usually ignore the black menu for noodles, to which most European people pay more attention. It does not mean that Chinese people do not like the black menu – just because the white one is more attractive to us. They also have daily special on WeChat.

FIGURE 1.1. “White menu”



FIGURE 1.2. “Black menu”



The owner is from Wenzhou (温州), same as me (although I think I am more authentic Wenzhounese because I come from the old town and city centre). So they have special Wenzhounese food like 糯米饭 (Glutinous Sticky Rice, Figure 1.3) and 温州拌面 (Noodles Mixed with Special Sauce, Figure 1.4), although the latter is a bit too sour in the end.

*Within 10 minutes walking distance to Fry Building

FIGURE. 1.3. 糯米饭



FIGURE. 1.4. 温州拌面



My favourite is 孜然羊排 (Cumin Fried Lamb Chops), it can also be 红烧羊排 (Braised Lamb Chops, Figure 1.5) as the only difference is that there is extra 红烧酱 (Chinese Teriyaki Sauce) in the latter. Another star is 辣子鸡丁 (Spicy Crispy Diced Chicken), which is perfect with rice. Every chef in Wenzhou can make fresh fish very nicely, and the 葱油鱼 (Fish with Scallion Oil, Figure 1.6) takes me back home – it might be the best way to cook fresh fish. I cannot find it on the menus, but you can ask – it is around £20 (they are quite generous to me so I only need to pay £20 with rice and do not know the exact price). It has bones, so be careful.

FIGURE. 1.5. 红烧羊排



FIGURE. 1.6. 葱油鱼



I have also tried some other food in the white menu, including 口水鸡 (Chicken with Chilli Sauce), 香辣鸡胗 (Spicy Chicken Gizzards), 香辣猪蹄 (Spicy Pig's Feet), 萝卜炒肉 (Asparagus Lettuce with Sliced Pork), 糖醋排骨 (Sweet and Sour Ribs), 蒜香排骨 (Spare Ribs with Garlic), 酸菜鱼 (Boiled Fish with Pickled Cabbage), 香拌牛肉 (Beef Salad with Chilli Sauce), 黑椒牛肉 (Beef in Black Pepper Sauce), 姜葱炒牛肚 (Tripe with Ginger and Spring Onion), 干锅花菜 (Griddle Cauliflower) and 腊肉炒年糕 (Rice Cakes with Cured Pork). All fantastic.

Kimchi Udon in the black menu is a brilliant combination of Chinese, Japanese and Korean cuisine (mixed seafood recommended). They have a special supply channel for udon noodles, making their noodles a lot better than others.

Sharing the above dishes is strongly recommended as you can taste different flavours. In fact, it is a popular place for Chinese to get together and have shared dinner, so they have large meal for sharing,

which looks very nice and explains why there are many £30+ in the white menu. I usually go alone or with a group of non-Chinese, so I have not had chance to try most of them. The only one I have tried so far is 火山排骨 (Volcano Ribs, Figure 1.7 for a half dish). I guess it was one of the signature dishes for them when they were back in China.

Off the menus, there is also Chinese special duo 油条 (Fried Dough Sticks) and 豆腐脑 (Tofu Pudding, salted or sweet, both vegan, see Figure 1.8 for the salted one), for around £6. I cannot tell the difference between the 豆腐脑 here and the one in Wenzhou. Same comment for 豆浆 (Soy Milk), but I do not know its price because I can always get it for free.

FIGURE. 1.7. 火山排骨



FIGURE. 1.8. Salted 豆腐脑



An important note for non-Asian:

If you don't know which dish to try in the white menu, you could start with 香拌牛肉 (Beef Salad with Chilli Sauce) served with rice, which is the dish hiding in the top right corner of Figure 1.7. It is a perfect combination of beef, cucumbers, peanuts (you can ask for not including) and chilli sauce. 口水鸡 (Chicken with Chilli Sauce) has the same sauce, which you can mix with your rice. If you fell in love with it after that, try other dishes.

1.2. *Tasty To Go (舌尖卤味). 3 St Augustine's Parade, Bristol BS1 4UD

Second favourite, serving cheap but fresh food, though there are not many seats to eat-in and their menu is not as large as BrisNoodles'.

For Chinese people, hand made noodles are in another level, which you can rarely find outside China. They do it, and so favour most northern Chinese. (I afraid it might be too hard for European.)

Great small dishes. 淮阳狮子头 (Huaiyang Braised Meatball, £4.8, Figure 1.9) and 南京咸水鸭 (Jinling Boiled Salted Duck, £8.8 for 1/4 duck, Figure 1.10) are special, as the chef comes from Jiangsu province (江苏).

FIGURE. 1.9. 淮阳狮子头



FIGURE. 1.10. 南京咸水鸭



I have tried their 油泼面 (Noodles with Hot Chilli Oil Dressing, £8.8, Figure 1.11), with 牛杂 (Beef Offal) on top. To be honest, it is not typical 油泼面, but if you regard it as 葱油拌面 (Scallion Noodles) with hot crushed chilli, it would be perfect. They also have a chef from Sichuan province (四川), so their crushed chilli is real (spicy). Their 鸡丝凉面 (Shredded Chicken Cold Noodles, £8.8, Figure 1.12) is also great, although being a bit too spicy for me due to the hot crushed chilli. In addition, as their Chinese name suggests, 卤味 (Braised dishes) are also their special.

FIGURE. 1.11. 油泼面



FIGURE. 1.12. 鸡丝凉面



You can get 5% off if paying in cash. Again, every staff is Chinese.

BrisNoodles vs Tasty To Go.

- Noodle soup: BrisNoodles wins;
- Other noodles, including noodles themselves: Tasty To Go wins clearly;
- Stir-fried dishes: BrisNoodles wins with probably the best in Bristol;
- Service and capacity: BrisNoodles wins;
- Price: Tasty To Go is much cheaper without a VIP card at BrisNoodles;
- Large dishes to share: BrisNoodles dominates;
- Small dishes and braised dishes: Tasty To Go is slightly better;
- Stability: BrisNoodles wins.

According to my friend from Hong Kong, they have the best and fresh 烧味 (Roast Meats, which is Cantonese special) in Bristol, owned by people from Hong Kong. My favourite there is 烧肉 (Crispy Pork), and 叉烧 (Char Siu) and 烧鸭 (Roast Duck) are also good, so their 三烧饭 (Rice with the three dishes above) is incredible. It is worth noting that their 烧味 is the only reason that a star is marked. And they do not have many seats.

1.4. *Your kitchen (渝湘). 95 Queens Rd, Clifton, Bristol BS8 1LW

If you are native Chinese, you already know from the name that it has really spicy food. Yes, indeed!

But it is not in my “Starred place”, because the food serves too quickly – no chance to be freshly made. Even though, the weekday lunch special served with rice is great. My recommendation is 青椒肉丝盖饭 (Shredded Pork with Green Pepper and Rice), which is very hot to me. You can also ask for extra rice for FREE.

Card accepted, but no service charge only if you pay in cash. And every staff is Chinese.

1.5. *Beijing Cooking Pot (砂锅一品). 17 Perry Rd, Bristol BS1 5BG

High rated place on Google map. Cooking pot outside China is very rare, which makes this place special. Though being average in the Chinese standard, it is worth a try, especially in winter.

Same as Tasty To Go: 5% off in cash, and no foreign staff.

1.6. *Great Chongqing (重庆人家). 52 Park Row, Bristol BS1 5LH

Also owned by Wenzhou Chinese (though it is named “Chongqing”), but most food is not freshly made (so quick), making it popular for students to have lunch. Their noodle soup is in a bit sour flavour, which has lots of lovers and haters in the same time.

Again, card accepted, but no service charge only if you pay in cash.

1.7. *Little Kitchen (天天向上). 88a Queens Rd, Clifton, Bristol BS8 1SA

Once again, Wenzhou Chinese. It is a bit like Chinese canteen – with small dishes and you can take two or three difference dishes for a meal. But again, not freshly made (at least for lunch). Not very sure, but it seems that every staff is also Chinese.

1.8. Mayflower Chinese Restaurant (五月花菜馆). 10-16 The Horsefair, Broadmead, Bristol BS1 3HT

It is in the city centre, so I have not been there for many times. The star is anything with 椒盐 (Salt and Pepper).

1.9. Fresh Bakery (美鲜食家). 2-4 Fairfax St, Bristol BS1 3DB

A great place for Cantonese Dim Sum, owned by people from Hong Kong. Again, have not been there for many times due to the distance, but each experience was great. 蟹子蒸烧卖 (Siu Mai Prawn & Pork Dumpling) and 腊味萝卜糕 (Turnip Cake) are my favourite.

2. BRITISH

2.1. Noah's. 1 Brunel Lock Rd, Bristol BS1 6XS

Opened in May 2023, Noah's has been shortlisted for the third place in “The National Fish & Chip Awards 2024”. According to their website,

“We always let the fish do the talking”.

Well done, Noah's!

It is actually a seafood restaurant, and is the clear best in Bristol. Coming from Wenzhou, a city near sea, I have a strong seafood DNA and so I expected very highly before going to Noah's. Indeed, everything

here is fresh and brilliantly made. My first experience was of course the award-winning fish and chips (£12.95 for lunch, with a mug of Yorkshire tea, Figure 2.1). Doubtlessly, it won my star.

FIGURE. 2.1. Noah's award-winning fish & chips



Then I decided to go there with Bo when she came to visit me, and we ordered more. The Portland Pearl Oyster (£3.6, Figure 2.2) and Grilled Sardines (£12.95 for lunch, with a mug of Yorkshire tea, Figure 2.3) have put this place into another level in my restaurant pyramid. So it is the only Bristol restaurant to-date in my Google map “Favourite” list[†].

FIGURE. 2.2. Oyster



FIGURE. 2.3. Grilled Sardines



With this experience, we went to Noah's another two times in a week, and noticed that there is a Teatime Menu from 17:00 to 18:30 Monday to Thursday, where you can get a selected main (fish & chips included) for £15 with drink. We tried mussels (29 mussels in total with butter, Figure 2.4) in that menu, as well as Cold Shellfish Plate (2 oysters, 3 prawns and 200g mussels, £15, Figure 2.5) as a large starter. It is worth mentioning that every single mussel is clean.

[†]Being in my “Favourite” list means I think it is the best, up to cuisine and mostly country-wise (so there will never be an oversea Chinese restaurant in this list).

FIGURE. 2.4. Mussels



FIGURE. 2.5. Shellfish Plate



Overall, they are really doing great job in keeping the original taste of seafood, with a slight extra flavour that combines perfectly with the seafood.

2.2. *Chris and Jo's Kitchen. 122 St Michael's Hill, Bristol BS2 8BU

Small place, but nice food. Only being there three times for lunch, it deserves my star.

I ordered the food shown in Figure 2.6 twice and Figure 2.7 once. Both are incredible, though I like the former better. The (buried) broccoli of Figure 2.6 is my favourite.

FIGURE. 2.6. Herb gnocchi, roast chicken thighs, broccoli, chicken sauce, grana padana



FIGURE. 2.7. Fish stew (cod, coley, squid, mussels) with tomatoes & peppers, rouille, focaccia



Their Sunday roast is said to be a star.

2.3. Clifton Village Fish Bar. 4 Princess Victoria St, Clifton, Bristol BS8 4BP

Another award-winning fish and chips (top 100 in the UK), with acceptable distance for me. So this is the most frequent place that I have fish and chips.

2.4. *Boston Tea Party Park Street. 75 Park St, Bristol BS1 5PF

Great place to have British breakfast, served all day. Could be starred if I try more. There are also other places in Bristol, but the above one is the closest to Fry.

2.5. *Browns Bristol. 38 Queens Rd, Clifton, Bristol BS8 1RE

It beats any other places in terms of the distance to Fry. I was only there with seminar people because it is too expensive for me. Great atmosphere and service.

3. ITALIAN

My favourite European cuisine in Bristol. Sorry French and Spanish, you are too expensive.

No pineapple pizza in any of the following restaurant! My stomach is quite Italian, so I also do not like chicken pizza, although a lot of Brits and American like it. And also pepperoni seems to be a forbidden topping for Italian (not as unacceptable as pineapple) – they have salami instead.

3.1. *Moltobuono!. 59 Park St, Bristol BS1 5NU

One of my top 2 Italian restaurants outside Italy (the other one is Bosco below), and Bo's favourite restaurant in Bristol, run by an Italian family, and with a lot of options. Feel like stepping into Italy, also approved by my Italian friends. Indeed, there is a sign saying

"We don't do spaghetti with bolognese; We don't do pizza with pineapple".

Book needed, especially for dinner, because they are always super busy.

Their Neapolitan pizzas are said to be one of the best in the UK. Indeed, it never disappoints me. Typically, I prefer white base pizza because I am very strict on tomatoes, and I have tried Torre del Greco (my favourite, with special vegetable from Napoli, Figure 3.1), Agatha (Figure 3.2), Tartufona (Bo's favourite pizza in the world, Figure 3.3), Sotto Sotto, Maestosa and Zio Simo. Red base pizzas such as Marinara, Diavola and Zozza are also great.

FIGURE. 3.1. Torre del Greco



FIGURE. 3.2. Agatha



FIGURE. 3.3. Tartufona



FIGURE. 3.4. Pasta al Tartufo



Additionally, I always enjoy black truffles, and Pasta al Tartufo (Figure 3.4) is one of the best pastas I have ever had. They also have Italian chilli oil.

It is also worth mentioning that they have a large vegan menu.

3.2. **Bosco Pizzeria.** 29 Regent St, Clifton, Bristol BS8 4HR

The other top 2, but hard to tell the order. There are two places in Bristol, one is as above, the other is 96 Whiteladies Rd, Clifton, Bristol BS8 2QX, which is their origin.

An important note from their website is as follows:

"The idea for Bosco was born out of family holidays to Italy where we experienced the wonderfully fresh produce of the local markets and the ingredient-led simplicity of Italian cooking. We use only the best Italian produce sourced directly from the markets of Milan and Naples, with everything from our pizza dough to our porchetta made in house."

This makes the place highly authentic.

Although there are not as many options as in Moltobuono!, their Ventricina (Figure 3.5) is one of the best pizzas I have ever had – very crispy outside and soft inside, with fantastic tomato flavour (as aforementioned, I am very strict on tomatoes, which is why I normally take white base pizza, but this is just so wonderful). For Bo, Ventricina even beats the pizzas we tried in Florence. Other red base pizzas, such as Bosco Carne (Figure 3.6), Amatriciana (Figure 3.7) and Emilia Romagna (Figure 3.8) are also stunning.

Spaghetti Carbonara (Figure 3.9) admits a perfect combination of Guanciale (not pancetta), cheese and egg yolk (not cream). Personally, I think there are too much Parmesan cheese in my Carbonara, but you can ask for adding by yourself. In addition, chilli oil tastes very good (although is not very hot), and Affogato (Figure 3.10) is also great.

FIGURE. 3.5. Ventricina



FIGURE. 3.6. Bosco Carne



FIGURE. 3.7. Amatriciana



FIGURE. 3.8. Emilia Romagna



FIGURE. 3.9. Spaghetti Carbonara



FIGURE. 3.10. Affogato



Wines are all from Italy as well. If you have sweet teeth, Dindarello (Maculan, Veneto) should be your choice, though it is a bit expensive (£5.25 for only 50ml). This is one of the best sweet wines I have ever tasted, which you may rarely find outside Italy.

Moltobuono vs Bosco.

- Pizza with tomato: Bosco is in comparison with my favourite in Italy, so clearly wins;
- Pizza without tomato: Moltobuono wins, and the pizzas are still of great taste after cooling down;
- Pasta: Moltobuono is slightly better;
- Desserts: Bosco wins;
- Chilli oil: Bosco wins clearly;
- Variety: Moltobuono has a lot more choices in the menu, including vegan dishes;
- Service and atmosphere: Moltobuono has Italian hospitality, while Bosco suits more British.

3.3. *Pizza On The Park. 31 Berkeley Square, Bristol BS8 1HP

Favourite place for mathematics people to have seminar lunch, due to their 2 for 1 deal. Authentic Neapolitan pizza (although there is chicken), but not so many options.

Could be a starred place for me, but I went there for too many times with maths people.

3.4. *Ciao Amici Restaurant. 10-11 Denmark St, Bristol BS1 5DQ

Another popular Italian place in Bristol, so be sure to book in advance. They have 10% discount for takeaways or students. Based my experience, it is a very good place for “British Italian food” – it is not looking authentic, but tastes very well.

The Garlic Bread as starter is really a big deal. The Spaghetti Carbonara is very creamy, with lots of pancetta (both ingredients are wrong according to Italian, but they taste good eventually). They have my favourite chilli oil (which, finally, comes from Italy), and great Affogato.

But they have chicken pizza, seafood pizza and pepperoni pizza.

3.5. *Pizzarova. 2, 4 Park St, Bristol BS1 5HS

Another popular pizzeria with hand made sour dough pizza. Free to choose your toppings. Looks authentic, but not as stunning as Moltobuono and Bosco.

3.6. *Zerodegrees Microbrewery Restaurant Bristol. 53 Colston St, Bristol BS1 5BA

It is a bit expensive for dinner, but the £10 lunch meal (main + side + drink) is a great deal. Not very authentic Italian.

3.7. Little Hollows Pasta. 26 Chandos Rd, Redland, Bristol BS6 6PF

Great and quiet place for pasta in Redland. I have only tried once due to the distance (so it's too early to save as a starred place). Figure 3.11 is Lamb Shank Ravioli. Though I am not a fan of ravioli in general, the lamb makes it a fantastic dish. The Tiramisu (Figure 3.12) reminds me of Italy. There are many vegan and vegetarian dishes available.

FIGURE. 3.11. Lamb Shank Ravioli



FIGURE. 3.12. Tiramisu



4. CAFÉ AND DESSERTS

4.1. Taste of Napoli. 32 The Horsefair, Broadmead, Bristol BS1 3HZ

It is owned by a Neapolitan family and located in truly central Bristol. In their website, they write:

“We pride ourselves on using traditional methods and the best quality ingredients to create our food, all of which are imported directly from Italy.”

Indeed, and their sugars are from Italy as well.

The Focaccia (£7.5, with Parma ham, rocket, tomato and cheese, Figure 4.1) reminds me of Italy. Their ice creams are also nice. You can also find Chinotto (my favourite Italian drink) there. Great mushroom pizza (Figure 4.2) for lunch as well. Comments on coffee are also very positive on Google map. Indeed, the Pistachio Mocha is very tasty.

FIGURE. 4.1. Focaccia



FIGURE. 4.2. Mushroom pizza



4.2. ***Swoon Gelato.** 31 College Green, Bristol BS1 5TB

If you search “Best ice cream shops in Bristol” on Google, you will find that this place tops almost every single list. This is indeed remarkable. I have tried four flavours: Salted Caramel (my favourite), Pistachio, Noccia (hazelnut) and Tiramisu, all incredible.

4.3. **Panunzio's Kitchen Gelati Italiani.** 38 Cotham Hill, Redland, Bristol BS6 6LA

Multiple award-winning ice cream shop with natural, fresh and home made Italian Gelato. The Pistachio & Lemon flavour is the star.

4.4. ***Two Ways Caffè-Bar.** unit 6 Queen's Ave, Bristol BS8 1SB

Great and popular place for lunch and Italian desserts owned by Italian, with daily menu and tasty coffee. Very close to Fry. It is also very popular on the Chinese app 小红书 (Xiaohongshu). The most popular dessert there is Maritozzi (Figure 4.3), serving every Wednesday and Thursday, which is one of the most typical dessert in Rome. The lemon flavour cream makes it a star, which is not too sweet (like most British desserts). One of our favourite coffee in Bristol (before we went to 4.5), and you can have stamps for the free 10th coffee if you stay in Bristol for long. Figure 4.4 is a large cup of Cappuccino, although my favourite coffee there is Marocchino.

FIGURE. 4.3. Maritozzi



FIGURE. 4.4. Two Ways' Cappuccino



They also serve Turkish breakfast on Saturdays. Booking required.

4.5. ***Gather Coffee.** 56a Park St, Bristol BS1 5JN

A newcomer in Park Street in 2024, but already legendary. According to Bo, it has her favourite coffee outside Italy. The Cappuccino (Figure 4.5) is the best-looking coffee I have seen in Bristol so far. The highlight is that each cup of coffee is individually made, with coffee beans taken straight from the bag and freshly brewed.

FIGURE. 4.5. Gather's Cappuccino



4.6. **Farro Bakery.** Facing onto Bond St, 1 Brunswick Square, St Paul's, Bristol BS2 8PE

Favourite Natas (£2 each) in Bristol – very crispy outside, with strong flavour inside. If it was not too sweet (perhaps it is regular sweetness for British), it could win my star.

4.7. ***Coffee Under Pressure.** 76 Park St, Bristol BS1 5LB

Lovely Greek coffee shop, and great Natas.

4.8. **Can't Dance Coffee.** Victoria Square, Clifton, Bristol BS8 4EW

Very tasty coffee, no wonder it is 4.9 on Google map. There is 10% discount for students.

5. HALAL FAST FOOD

5.1. **Cappadocia Restaurant.** 30-34 Baldwin St, Bristol BS1 1NR

Very high rated Turkish restaurant. Unlike most of other places with same cuisine, this place is very clean, which probably is the reason why it is top-rated.

Weekday lunch menu (2 courses for £18) recommended, otherwise it might be a bit expensive. The freshly-baked free starter bread is quite filling. I strongly recommend Sucuk (Pan-fried Turkish beef sausage, Figure 5.1) as starter if you are meat-lover like me. Additionally, if you love lamb, then both Lamb Shish and Adana Kofte (Figure 5.2) are the choices for the main. There is also free dessert with peanut flavour.

FIGURE. 5.1. Sucuk



FIGURE. 5.2. Adana Kofte



5.2. *Ji Chicken Shop. 5 Queens Rd, Clifton, Bristol BS8 1QE

Wenchounese again. Super close to Fry, and I believe almost every Bristol student knows it.

Their 蒜香鸡胗 (Garlic Chicken Gizzard) is probably the most popular, and my clear favourite. I have also heard positive feedbacks on 鸡米花 (Popcorn Chicken), 脆炸嫩豆腐 (Crispy Tofu) and 脆炸鱿鱼 (Crispy Octopus).

Set meals recommended (every main dish can be made for meals, not only the ones shown in their screen) because their chips are specially flavoured. You can also order bubble tea for the meal – their bubble tea is great under the overseas Chinese standard.

5.3. *Diamond Kebab & Pizza. 28 Park St, Bristol BS1 5JA

I really don't know why it is 3.9 on Google map because the Doner Meat on Chips is my regular takeaway. Even the red cabbage is great.

5.4. German Doner Kebab. Broadmead Cabots Circus, Units - SU 72& K, 12 Glass Walk, Bristol BS1 3BQ

Top-rated kebab on Google map. Sadly they do not have my favourite lamb doner, but the beef doner is great. And the chicken doner is not too dry.

6. PUBS

I am very introverted (71% according to my MBTI personality test in June 2024), so I rarely go to pubs. And because of my English, I used to just have coke before I knew cider is special in Bristol.

6.1. The Apple. Welsh Back, Bristol BS1 4SB

According to many people, it has the best cider in Bristol. It is mainly a boat, but together with plenty of seats outside.

6.2. The Beer Emporium. 13 - 15 King St, Bristol BS1 4EF

Another popular pub. The cider is also great.

6.3. *Quinton House. 2 Park Pl, Clifton, Bristol BS8 1JW

Used to be the regular pub for our Algebra Seminar. Great cider as well.

7. OTHERS

7.1. **Seoul Gaja.** 27 Gloucester Rd, Bishopston, Bristol BS7 8AA

As a faithful meat-lover, sometimes I will (and should) have some vegetables to be healthy. One of my favourite ways to eat vegetables is to have Bibimbap (Korean rice bowl).

This Korean place, run by two very friendly Korean, is a bit far away from Fry and centre, but it means everything is cheaper. The Pork Bibimbap (£14.5, Figure 7.1, together with a tasty soup) is a big deal. The rice is very soft, which is very much my thing. There are two small vegetable starters for FREE. The Kimchi is also authentic.

FIGURE. 7.1. Pork Bibimbap



7.2. **Kasbah Grill.** 10A Cotham Hill, Redland, Bristol BS6 6LF

Was there once for seminar lunch. Cheap and quick, also delicious. Not many seats.

7.3. **Three Brothers Burgers.** Welsh Back, Bristol BS1 4SB

The boat next to The Apple. I am not a burger fan in general, but this is great.

7.4. ***COSMO World Buffet Restaurant.** 30 Triangle W, Clifton, Bristol BS8 1ET

A mainly-Asian buffet for dinner. Food is average, but I find no reason to argue since it is buffet. The Cumin lamb chops is the star, although they do not serve it everyday, and the one in BrisNoodles is a lot better. There is student price (£17.99) in weekdays.

7.5. ***Taka Taka.** 3 Queens Rd, Triangle S, Avon, Bristol BS8 1EZ

Ignore this if you are Greek or Cypriot. There are many places all around the UK, and the closest one to Fry is located as above. For me, the Gyros is great, and I think the Lamb kebab wrap is even better, although it might be weird for Greeks and Cypriots.