



## APERITIFS

**Bellinis**  
Peach / cherry / raspberry / mimosa £9.5  
**2 for 1 between 12-7pm**

**Aperol Spritz** £9.95 or 2 for £16  
**Negroni** £10.95  
**Lillet blanc & tonic** £9  
**Peach pisco sour** £11.95

## CLASSIC COCKTAILS

**Pornstar martini** £10.50  
**Jungle bird** £11.95  
**Daiquiri** (classic/pineapple/strawberry) £10.95  
**Old fashioned** £10.95  
**Margarita** £11.95

**Paloma** £10.95  
**Bristolian mule** £10.95  
**Cosmopolitan** £10.95  
**Amaretto sour** £10.95  
**Dry/wet/dirty martini** £10.95

## NIBBLES

Los Hechizos Del Sur Sarasa olives £3.95  
House foccacia, rosemary, sea salt, balsamic & olive oil £3.95  
Porlock oysters £3.5 each  
Roasted garlic butter & mozzarella flatbread £8.5  
Courgette fritti, parmesan, lemon, rock salt, garlic aioli £4.95

## SALADS

Roasted butternut squash, fig, truffle ash goats cheese, pumpkin seeds, mixed leaf, lemon oil £15.8  
Chicken caesar salad, crisp romaine lettuce, crispy bacon, croutons, caesar dressing £16

## SMALL PLATES

Fried squid, roasted garlic aioli £8.7  
Moules marinière, sourdough £8.5  
Celeriac, white truffle soup £6.7  
Arancini, fried risotto, porcini mushroom, thyme, mozzarella £7.8  
Pork belly bites, Asian slaw, soy bourbon glaze £8.95  
Beef brisket croquette, tomato curry purée, pickled red onion £7.95  
Crispy fried chicken wings, chipotle & maple glaze £8.8

### Steamed bao buns:

Spiced cauliflower, coriander, spring onion, siracha aioli £8  
Korean beef brisket, coriander, spring onion, siracha aioli £9.3

## MAINS

**Aged Exmoor lamb shank, slow braised, creamy mash, lamb jus, mint relish** £24  
**Beer battered fish and chips, tartare sauce** £15.95  
**Fire roasted Castlemead chicken breast, wrapped streaky bacon, dauphinoise potato, mushroom & chicken demi glaze** £19  
**Pollo farcito, mozzarella, pesto stuffed breaded chicken, buttered crispy onion, spaghetti** £19  
**Wild mushroom wellington, spiced beetroot purée, tender stem broccoli, vegetable gravy (Ve)** £18  
**Cornish sea bass, celeriac purée, pak choi, peas, samphire, red wine sauce** £19.95  
**Red Thai curry, crispy duck leg, jasmine rice, Thai basil, chilli, fried crispy shallots** £21

## SIDES

Handcut triple cooked chips £4.2  
Skinny fries £4.2  
Creamy mash £4.2  
Dauphinoise potato £4.2  
Tender stem broccoli £4.2  
Gem lettuce salad, french dressing £4.2  
Garlic spinach £4.2

## FIRE ROASTED SOURDOUGH PIZZA

**Margherita:** Tomato sauce, mozzarella, San Marzano cherry tomatoes, basil £11.5  
**Carne:** Tomato sauce, mozzarella, chorizo sausage, N'duja, sweet picanté peppers, wild mushrooms £13.95  
**Prosciutto San Daniele:** Tomato sauce, mozzarella, prosciutto, rocket & parmesan £13.5  
**Fungi:** Tomato sauce, mozzarella, mushroom, bath blue, truffle oil, rocket & parmesan £12.95  
**BBQ chicken:** BBQ chicken, BBQ sauce, mozzarella, sweetcorn, red onion £13.95

## PASTA & RISOTTO

Seafood linguine, king prawns, mussels, calamari, tomato ragu, nduja, chilli £17.95  
12 hour braised beef brisket pappardelle ragu £17.95  
Chicken arrabiata, tagliatelle, basil crumb £16.95  
Smoked Haddock risotto, mascarpone, peas, leeks, parmesan £17.5  
Spaghetti Carbonara, spaghetti, egg yolk, Grana Padano, pecorino £15.95  
Wild mushroom, Bath blue cheese, caramelised onion tagliatelle, truffle oil £15.95 (can be made vegan upon request)

Gluten free pasta available on request

## FROM THE GRILL

**All our steaks are 28 day, dry aged, reared from Hurst farm, Slimbridge. Bernaise or peppercorn sauce. Skinny fries or handcut triple cooked chips.**

Rib-eye steak 10oz £29.95      Fillet steak 8oz £33.95

45 day dry aged beef burger, cheese, beef tomato, white onion, dill pickle, Aqua burger sauce, brioche bun, skinny fries £16.5

Rotisserie Piri piri half Norfolk Mead chicken, piri glaze, Parmentier potatoes, pickled slaw, spicy aioli £20.95

PLEASE ASK TO SEE OUR LUNCH & EARLY DINNER SET MENU. SERVED 12PM - 7PM, MONDAY - FRIDAY. TWO COURSES £17.95, THREE COURSES £20.95

(Ve) Vegan

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances. A discretionary service charge of 10% will be added to your bill.

**PROSECCO 125ml glass / bottle**

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto, Italy £6.5 / £35.95  
 Villa Sandi Prosecco Spumante Rose Millesimato DOC, Treviso, Italy £9.5 / £44.5

**CHAMPAGNE 125ml glass / bottle**

Laurent-Perrier La Cuvée Brut N.V. £13 / £77.95  
 Laurent-Perrier Rosé N.V. £18 / £110  
 Laurent-Perrier Blanc de Blanc £120  
 Laurent-Perrier Grand Cuvée £225

**WHITE**

**Airen Blanco**, Terra Molino, La Mancha, Spain  
**Colombard/Ugni blanc**, Maitre D, cuvee speciale, France

**Aqua Vino Blanco, 2023, Italy**

**Chenin Blanc**, Cape Sands, Western Cape, South Africa  
**Chardonnay**, Rowland Brook, SE Australia  
**Los Espinos Sauvignon Blanc Reserva, Central Valley, Chile**  
**Sauvignon Blanc**, Lucello 2021, Valle Central, Chile  
**Pinot Grigio**, Orsino, 2021, Veneto DOC, Italy  
**Picpoul de Pinet** 2022, Terre d'Eole, Languedoc, France  
**Sauvignon Blanc**, The Perfect Cut 2022, Marlborough, New Zealand  
**Gavi di Gavi** DOCG 'Aulico' 2021, Cascina Radice, Piedmont, Italy  
**Albarino**, Pionero 2021, Vina Almirante, Rias Baixas, Galicia, Spain  
**Sancerre Blanc** 'Les Perries' 2021, Domaine Thomas, Loire, France

**125ml / 175ml / 250ml / half bottle carafe / bottle**

£4 / £5.5 / £7.5 / £11 / £19.95  
 £4.5 / £6 / £8 / £12.5 / £24.95

**£4.8 / £6.5 / £8.5 / £13 / £26.95**

£5 / £7 / £9.3 / £13.5 / £27.5  
 £5.2 / £7.4 / £9.4 / £14 / £27.95  
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 £6 / £8.5 / £10.8 / £15.5 / £29.95  
 £6.5 / £9.2 / £11.8 / £17.5 / £34.95  
 £7 / £9.4 / £12.8 / £18.5 / £36.95  
 £7.5 / £10 / £14 / £20.5 / £39.95  
 £7.5 / £10 / £14 / £20.5 / £39.95  
 £49.95

**RED**

**Vino Tinto**, Terra Molino, La Mancha, Spain  
**Grenache Noir/Cinsault/Carignan**, Maitre D Rouge, Cuvee Speciale, France

**Aqua Vino Rosso, 2023, Italy**

**Merlot**, Los Pastos 2021, Central Valley, Chile  
**Cabernet Sauvignon**, Beaubigney, Languedoc, France  
**Shiraz Viogner**, Telegraph Road, Victoria, Australia  
**Montepulciano d'Abruzzo Reserva** 2021, Torre del Colle, Molise, Italy  
**Pinot Noir**, Montsable, Haute Vallee de L'auve, Pay d'Oc, France  
**Malbec**, Cinco Fincas, Mendoza, Argentina  
**Tempranillo**, El Bos 2022, Tinta de Toro, Spain  
**Primitivo di Manduria Riserva DOC**, Borgo del Mandorlo, Puglia, Italy  
**Amarone della Valpolicella Classico** 2019, Casciina Negrar DOCG Veneto, Italy

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 £6.2 / £8.8 / £11.2 / £16.5 / £32.95  
 £6.5 / £9.2 / £11.8 / £17.5 / £33.95  
 £6.5 / £9.2 / £11.8 / £17.5 / £34.95  
 £7.3 / £9.5 / £13 / £19 / £37.95  
 £7.3 / £9.8 / £13.5 / £20 / £38.95  
 £59.95

**ROSÉ**

**Pinot Grigio Rose**, Cortefresca 2022, Veneto, Italy  
**Provence**, Palm Par L'Escarelle 2021, Château L' Escarelle, IGP Var, France  
**AIX Rosé 2022**, Maison Saint AIX, Coteaux d'Aix-en-Provence, King of Rose

**175ml / 250ml / half bottle carafe / bottle**

£4.5 / £6 / £8 / £12.5 / £25  
 £7 / £9.5 / £12.5 / £18.5 / £36  
 £45

**STICKIES**

**Botrytis Semillon**, De Bortoli 'Deen Vat' 2018, South Australia (37.5cl)  
**Pedro Ximenez**, Gonzalez Byass Nectar, Jerez, Spain  
**Port**, Fonseca Bin 27 Reserve Port, Oporto, Portugal

**100ml**

£9.5  
 £8  
 £8.5

**BEER & CIDER****BOTTLES & CANS**

Peroni £4.2  
 Peroni 0% alcohol free £4.2  
 Guinness £5  
 Thatchers West Country cider £5.5  
 BBF Independence U.S Pale Ale £5.5  
 BBF Fortitude Amber £5.5  
 BBF Clear Head 0.5% low alcohol IPA £4.5

**DRAUGHT**

Peroni £6.5, £3.3  
 BBF Infinity lager £5.8, £3  
 BBF Laser Juice IPA £6.5, £3.5  
 Cornish Orchard cider £5.6, £3

**SOFT DRINKS****MOCKTAILS - £5 each:**

**Red flamingo** Lychee syrup, apple, lemon, grenadine  
**Elderflower spritz** Elderflower, lime, soda  
**Bambini bellini** Cranberry, lime, peach, lemonade  
**Virgin Aperol spritz** Orange crodino on ice

**Blue lagoon** Coconut syrup, pineapple, orange, lime, soda  
**Sorrento sunset** Orange, bitter lemon, grenadine, cranberry  
**Virgin mojito** Fresh mint, ginger ale, lime  
**Shark attack** Lemonade, blue curacao, grenadine for pouring!

Aqua still water from Cheddar Spring £4.8  
 Aqua sparkling water from Cheddar Spring £4.8  
 San Pellegrino Aranciata £3.5  
 Fever Tree Sparkling lemonade £3.5

Fever Tree ginger beer £3.6  
 Fever Tree cloudy English apple £3.6  
 Redbull £5  
 Coke Zero / Diet Coke / Sprite / Coca Cola £3.6 bottle

**FOLLOW US**