

AQUA

for every occasion

BOTTOMLESS BRUNCH

2 courses & free flowing prosecco, bloody mary, half Peroni or bellini's. Served Saturday 10am – 4pm. 2 hour limit.

2 COURSES 25

First course

Choice of: Pancakes / Toast & jam

Second course

Choice of: Aqua Breakfast / Aqua Veggie Breakfast / Eggs Royale / Eggs Benedict / Avocado & eggs on toast / Burger

BREAKFAST & BRUNCH

served everyday from 9.30am – 12pm

Aqua Veggie Breakfast 8

Grilled asiago, avocado, poached eggs, sautéed potatoes, portobello mushroom, roast tomatoes & baked beans

Aqua Breakfast 8.5

Pork farmhouse sausage, sweet cured bacon, portobello mushroom, vine ripened tomatoes, black pudding, poached egg & baked beans with toasted sourdough bread

Toast & Jam 2

Sourdough or gluten-free

Brioche Sausage Bun 5

Pork farmhouse sausage served in a brioche bun

Brioche Bacon & Egg Bun 5

Sweet cured bacon with a hens fried egg served in a brioche bun

Eggs Royale 7

Smoked salmon, poached eggs, toasted muffin with hollandaise sauce & watercress

Aqua's Eggs 5.5

Scrambled, poached or fried with sourdough toast

Scrambled eggs & smoked salmon 7

Served on toasted sourdough bread

Avocado & Eggs on Toast 7

Lime & chilli avocado & poached eggs

Avocado & spinach Benedict 7

Avocado, spinach, poached eggs on toasted muffin with hollandaise sauce

Eggs Benedict 6.5

Poached eggs with San Daniele prosciutto & creamy hollandaise on a toasted muffin

Eggs Pomodoro 6.5

Oven baked sourdough bread with wilted spinach, poached eggs, topped with tomato & basil sauce & parmesan

Homemade pancakes 4.5

With blueberries, strawberries, mascarpone & maple syrup

STARTERS

Great for sharing!

Roasted Butternut Squash & Caramelised red onion soup 5

Cornish/Brixham Mussels 7 / 13

Steamed in Marsala wine, fennel, shallots & cream

Baked Scallops 8.7

Scallops baked in their shell with garlic butter, breadcrumbs, crispy onions & parsley

Calamari 6.7

Deep fried calamari with a harissa aioli

Arancini 5.5

Deep fried risotto with truffle pecorino & spicy aioli

King Prawns 7.5

King prawns baked in garlic butter & chilli

Beef & Pork Meatballs 6.5

Beef, pork & fennel meatballs

Fritto Misto 7

Fried mixed fish with a garlic aioli

Burratina 6.7

Fresh mozzarella & double cream cheese with roasted Romano red pepper & drizzled with honey

PASTA

Strozzapreti Ham Hock 11.5

With ham hock, smoked pancetta, leek, sundried tomato & cream. Aqua's posh carbonara!

Wild Boar Ragu 12.5

Classic Tuscan wild boar ragu with pappardelle

Lobster Linguine 22.5

Lobster with a pomodoro, sundried tomatoes & mascarpone linguine

Linguine Gamberoni 13

Tossed with king prawns in a rich tomato ragu with a hint of chilli

Gluten free pasta available

NIBBLES & APERITIFS

Hand stretched sourdough flatbread 5

Garlic & fior di latte mozzarella

Homemade focaccia bread 3.5

With a spicy roasted pepper sauce

Olives 3

Marinated in chilli & Italian herbs

GIN & BELLINIS

Malfy Lemon G&T 7.5

Malfy Orange G&T 7.5

Beefeater Pink G&T 7.5

Aperol Spritz 7.5

Campari & Soda 6

Negroni 7.5

Bellinis 7.5

MEAT & FISH

Roast Cod 14.5

Pan fried cod with a creamy leek dauphinoise potato, sautéed spinach with a lemon cream sauce

Seabass 14.5

Chilli, rosemary & Sicilian lemon dressing, tomato & zucchini risotto

Smoked Haddock Risotto 12.5

Smoked haddock, spinach & pea risotto with creamy mascarpone

Pork Cheeks 13.5

8 hour braised pork cheeks with mash potato, black pudding fritter & red wine jus

Rack of Lamb 18

Herb-crusted rack of lamb with buttered cavolo nero & green beans with a red wine jus

Farcito 13

Italian crumbed chicken stuffed with mozzarella & green pesto served with crispy onion & herb-buttered garlic spaghetti

LUNCH & EARLY DINNER

Served 12pm to 7pm, Monday to Friday

2 COURSES 13 / 3 COURSES 16

Roasted Butternut Squash & Caramelised red onion soup / Arancini with truffle pecorino Spinach, bacon, gorgonzola & croutons salad / Beef, pork & fennel meatballs

Chicken Cacciatore / Mussels, Marsala wine & cream

Spinach, cavolo nero, leek & pea risotto / Avocado Chicken salad

Tribeca pizza / Pappardelle bolognese

Lemon posset / Sticky toffee pudding / Espresso

SALADS, VEGAN, & VEGETARIAN

Aqua Salad (V) 11.5

Avocado, radish, plum tomatoes, sundried tomatoes, portobello mushrooms mixed with spinach & rocket leaves dressed with pesto

Tuna 14

Seared tuna dressed with chilli & lemon, on a bed of mixed leaf, green beans, plum tomatoes, olives, soft boiled egg & roasted artichoke

Green Risotto (V) 10.5

Spinach, cavolo nero, leek & pea risotto

Fish Cakes 12

Smoked haddock, salmon & mature cheddar fish cakes with sundried tomatoes, chilli & mixed leaf salad with Aqua dressing

Avocado Chicken 12

Grilled marinated chicken with sweet cured bacon, chicory & endive, avocado & pine nuts in a lemon olive oil

Baked Portobello Mushroom (V) 11.5

With cavolo nero, walnuts & raisins, topped with pangrattato

Homemade Vegan Burger (V) 11.5

With chick peas, red onion, tomato relish & harissa

STEAKS & GRILLS

All our steaks are 28 day aged & served with hand cut triple cooked chips and a choice of sauce: Béarnaise sauce/peppercorn sauce/garlic red wine jus/Marsala wine & portobello mushroom

Sirloin 10oz 22 Fillet 7oz 24.5

Pork Tomahawk 18.5

Grilled pork tomahawk on the bone with cavolo nero, sautéed potatoes with a apple & cider reduction

Aqua Beef Burger 13

Homemade beef burger with harissa aioli, tomato relish, lettuce & quickes cheddar cheese

Chicken Burger 12.5

Chicken breast with bacon & avocado with a harissa aioli in a brioche bun

Half a Char-grilled Chicken 14.5

With rosemary roasted potatoes, apple slaw & spicy aioli

Half a Lobster 22.5

Grilled lobster with hand cut triple cooked chips & your choice of thermidor sauce or garlic butter

SIDES all at 3.5

Sautéed Potatoes

Roasted with rosemary & rock salt

Polenta Chips

Served with parmesan, rosemary & rock salt

Courgette Fritti

Served with parmesan, lemon & rock salt

Cavolo Nero, Leek & Peas

With garlic & olive oil

Rocket Salad

Served with a parmesan & balsamic glaze

Hand Cut Triple Cooked Chips

With truffle parmesan

Truffle Chips

With truffle parmesan

Dauphinoise Potatoes

Rich, creamy, layered potatoes

Garlic Spinach

Wilted with garlic butter

SOURDOUGH PIZZAS

Our pizzas are hand-stretched, 12 inch stone baked, thin crust using authentic sourdough

Aqua Margherita 9

Fior di latte, San Marzano tomato sauce & basil

Carne 12

Fior di latte, San Marzano tomato sauce, Tuscan salami, homemade meatball, red onion & red chilli

Aqua Bianco 10

White pizza with fior di latte, fig, mascarpone, roasted artichokes & spinach

Prosciutto San Daniele 11

Fior di latte, San Marzano tomato sauce, prosciutto, rocket & parmesan

Black Olive & Feta 10

Fior di latte, San Marzano tomato sauce, black olives, feta, roasted Romano peppers & balsamic onions

Tribeca 12

Fior di latte, San Marzano tomato, chicken, Nduja, chilli, red onion, portobello mushrooms, rocket & parmesan

Piemonte 11

Fior di latte, San Marzano tomato, truffle pecorino, truffle, parmesan, portobello mushroom & rocket

TRADITIONAL SUNDAY LUNCH

Served all day Sunday!

1 COURSE 14.50

2 COURSES 17.50

3 COURSES 20.50

STARTERS

Roasted Butternut Squash & Caramelised red onion soup

Arancini with truffle pecorino

Spinach, bacon & gorgonzola salad

Beef, pork & fennel meatballs

MAINS

Roast Strip loin of Beef

Roast Pork Belly stuffed with Apricot & Sage

Roast half spatchcock Chicken

Mediterranean Vegetable Strudel with tomato oil

(All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding & our delicious homemade gravy)

DESSERTS

Lemon posset

Sticky toffee pudding

Espresso

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 on tables of 6 or more

AQUA

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AQUA COCKTAILS

all at 8

Raspberry Daiquiri

Havana 3yr old, lime juice & raspberry puree

Punch

Lams spiced rum, orange liquor, pineapple & pomegranate, long & refreshing

Italian Garden

Fresh mint & lime with Plymouth gin, St Germain elderflower liqueur & apple juice

Cosmopolitan

Absolut citron vodka, Cointreau, lime juice & cranberry juice

Italian Pornstar Martini

Vanilla vodka, passion fruit liquor & prosecco

Mojito

Limes, fresh mint, demerara sugar & Havana 3 year old rum

Espresso Martini

Absolut vodka, Kahlua, espresso coffee

Aqua Bloody Mary

Aqua spice mix, tomato juice, Absolut vodka

Salted Caramel Espresso Martini

Salted Caramel, Absolut vodka, Kahlua, espresso coffee

Bramble Twist

Beefeater pink gin, St Germain, prosecco & tonic

Pink Gin Fizz

Fresh grapefruit, beefeater pink gin & lemonade

Naughty But Nice

Disaronno Amaretto, peach schnapps, baileys & cream

Amaretto Sour

Disaronno amaretto, lemon juice & egg white

2 for 1

BELLINI TIME

All Bellinis are 7.5
from noon to 7pm every day

Classic Bellini

White peach purée & Prosecco

Riverside Bellini

Raspberry purée, Chambord & Prosecco

Morello Bellini

Morello cherry purée & Prosecco

RED WINES

125ml / 175ml / half bottle carafe / bottle

Amarone della Valpolicella Classico, Bolla

The first Veronese winery to bottle and market 'Amarone' back in 1953. Dark, complex, raised and spicy; a timeless classic
bottle 67

Aglianico del Vulture, Regio Cantina, Basilicata, Italy

Italy's answer to Malbec. Black fruits, with sweet spice and a smooth mouthfeel
6.7 | 9.3 | 19.5 | 37

Primitivo del Salento, Feudi Salentini

Also known as 'Zinfandel' in the USA. Ripe jammy plum flavours with chocolate and spice
5.4 | 7.5 | 15.8 | 30

Shiraz Lazio Siroe, Fontana Candida, Italy

Shiraz with great structure and oomph, from just outside Rome
4.9 | 6.8 | 14.3 | 27

Cannonau, Carignano, Bovale Sardo, Passo Sardo Vino Rosso, Isola dei Nuragi, Italy

A rich fruit driven wine from a lesser known Italian region. Something different
4.9 | 6.8 | 14.3 | 27

Pinot Noir, Provincia di Pavia, Bolla, Italy

Light bodied and perfect with richer seafood or poultry
4.7 | 6.5 | 13.7 | 26

Chianti Riserva, Sangiovese, Antica Cinta Piccini, Toscana, Italy

Quality, medium bodied Sangiovese from arguably Italy's most prestigious red wine region
4.5 | 6.3 | 13.2 | 25

Malbec, Alma Mora, San Juan

From an up-and-coming region. Full-bodied with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla
4.5 | 6.3 | 13.2 | 25

Merlot, Altortas, Central Valley, Chile

Classic Chilean Merlot that we all love. Rich dark fruit
4 | 5.5 | 11.6 | 22

Montepulciano d'Abruzzo, Parini, Italy

Medium bodied, easygoing with food or without
3.8 | 5.2 | 11 | 21

Sangiovese blend, Castelbello Rosso, Italy

One of the many fun ingredients of a Mediterranean diet
3.4 | 4.8 | 10 | 19

ROSÉ WINES

125ml / 175ml / half bottle carafe / bottle

Pinot Grigio Rosé delle Venezie, Parini, Veneto, Italy

Drier style of wine that shows off Pinot Grigio in a different light
4.5 | 6.3 | 13.2 | 25

Zinfandel Rosé, Vita, Puglia, Italy

Southern Italian version of strawberries and cream
3.6 | 5 | 10.5 | 20

Bardolino Chiaretto, Bolla

Dry, blush. Sourced from nearby Lake Garda. Redcurrant raspberry and Morello Cherry flavours
5.1 | 7 | 14.8 | 28

WHITE WINES

125ml / 175ml / half bottle carafe / bottle

Chardonnay 'Grand Cru', Rapitalà, Sicily

A great alternative to a white Burgundy, enriched with oak
9.9 | 13.7 | 29 | 55

Gavi di Gavi, Cortese, Enrico Serafino, Italy

A richer mouthfeel, but with the best elements of a crisp white. A superb option for a mix of tastes
7.2 | 10 | 21 | 40

Sauvignon Blanc, Marlborough, Vidal, New Zealand

A modern classic from New Zealand's premier Sauvignon Blanc growing region
5.4 | 7.5 | 15.8 | 30

Greco di Tufo, Rocco del Dragone Tre Fiore, Italy

From the Campania region (near the Amalfi coast), and a hidden gem!
5.2 | 7.2 | 15.3 | 29

Albariño, Pulpo, Rías Baixas, Pagos del Rey, Spain

On-trend and seafood friendly, from North-Western Spain
5 | 7 | 14.8 | 28

Vermentino di Sardegna, Passo Sardo

Lively notes of pear, white peach, lime and pink grapefruit. A nice alternative to Sauvignon Blanc
4.9 | 6.8 | 14.3 | 27

Soave Classico, Garganega blend, Bolla

Frank Sinatra's favourite wine. Rounded pear, melon and almond notes
4.7 | 6.5 | 13.7 | 26

Pinot Grigio, Grave del Friuli, Borgo Tesis, Fantinel

A top example of Italian Pinot Grigio, made near the Alps. Ripe apple with peach and pear notes
4.5 | 6.3 | 13.2 | 25

Verdicchio dei Castelli di Jesi Classico, Filaretto, Italy

Very sippable and crisp. A refreshing alternative to Pinot Grigio
4.2 | 5.8 | 12.2 | 23

Pecorino Amodo, Terre di Chieti Abruzzo

Clean, fresh and minerally. Lots of layers
4 | 5.5 | 11.6 | 22

Trebbiano Castelbello Bianco, Italy

Clean, dry and very easy to drink
3.4 | 4.8 | 10 | 19

SPARKLING

125ml / bottle

Champagne, Taittinger Brut Réserve, France

Luxurious sparkler from a top quality family-owned Champagne house
10.5 | 60

Prosecco Extra Dry, Il Baco da Seta, Italy

Italian festive fizz that needs no occasion
5 | 27.5

MOCKTAILS

non alcoholic - all at 4.5

Bambini Bellini

Cranberry juice, fresh lime & peach purée topped with lemonade

Sorrento Sunset

Orange juice, cranberry juice, bitter lemon & a dash of grenadine

Virgin Mojito

Limes, fresh mint & ginger ale

BEER & CIDER

Peroni Draught
pint 5.2 / 2.8 half

Anchor Steam
Lager/Ale

4.5 355ml bottle

Peroni
3.8 330ml bottle

Goose Island IPA
4.5 355ml bottle

Peroni Gluten Free
4 330ml bottle

Peroni Libra,
Alcohol Free
4 330ml bottle

Peroni Ambra
- Italian Cocktail
5.5 270ml

Mela Rossa Italian
Craft Cider
3.8 300ml bottle

Bath Gem Ale
5 500ml bottle

Menabrea Amber
4 330ml bottle

Thatchers West
Country Cider
5 500ml

SOFT DRINKS

Acqua Pana
Still Water
4.5

Coke Zero /
Diet Coke / Sprite
2.7 bottle

San Pellegrino
Sparkling Water
4.5

Coca Cola
3.1

San Pellegrino
Aranciata
2.9

Fresh
Orange juice
2.6

San Pellegrino
Limonata
2.9

Cranberry juice
2.6

Luscombe Hot
Ginger Beer
2.9

Apple juice
2.6

Luscombe Wild
Elderflower bubbly
2.9

Grapefruit juice
2.6

Pomegranate
juice
2.6