

AQUA

NIBBLES & APERITIFS

Hand stretched sourdough flatbread 4.5
Garlic & fior di latte mozzarella

Homemade focaccia bread 3
With a spicy roasted pepper sauce

Olives 3
Marinated in chilli & Italian herbs

Malfy Lemon G&T 6.5

Malfy Orange G&T 6.5

Beefeater Pink G&T 6.5

Aperol Spritz 6.5

Campari & Soda 5

Negroni 7.5

Bellinis 7

LUNCH & EARLY DINNER

2 Courses **11** | 3 Courses **14**

12-6pm Monday to Saturday

Courgette, pea & mint soup
Arancini with asiago

White cabbage salad
Beef, pork & fennel meatballs

Mussels, Marsala wine & cream
Spinach, chard, leek & pea risotto
Slow roasted stuffed pork belly
with sage & apricot
Pappardelle bolognese

Lemon posset
Sticky toffee pudding
Espresso

AQUA SHARING

Meat Plate 15

Salami picante, truffle salami, capocollo, 14 month old prosciutto, asiago cheese, hot calabrian peppers, roasted red peppers & artichokes with homemade focaccia bread

Fish Plate 15

Smoked salmon, smoked trout, whitebait, mackerel pate, calamari, marinated anchovies, Aqua dressing, caperberries & watercress with homemade focaccia bread

Veg Plate 15

Marinated vegetables, roasted artichokes, calabrian peppers, balsamic onions, char grilled field mushrooms, confit garlic, tomato & chilli chutney with homemade focaccia bread

STARTERS

Courgette, Pea & Mint Soup 4.5

Burratina 6.5
Fresh mozzarella & double cream cheese with roasted Romano red pepper & drizzled with honey

Risotto Balls 5
Deep fried risotto with asiago & spicy aioli

Meatballs 6
Beef, pork & fennel meatballs

King Prawns 7.5
King prawns baked in garlic butter & chilli

Calamari 6.5
Deep fried calamari with a harissa aioli

Fritto Misto 7
Fried mix fish with a garlic aioli

Sicilian Caponata 5
Aubergine caponata with homemade sourdough toast

White Cabbage & Parmesan 4.5
Thinly sliced white cabbage with parmesan, parsley & chilli flakes

Cornish/Brixham Mussels 6.5 / 12.5
Steamed in Marsala wine, fennel, shallots & cream

FRESH OYSTERS

Fresh Oysters Each 3, ½ Dozen 15
Colchester oysters with a red wine & shallot dressing or baked in garlic butter, breadcrumbs & chilli

LIGHT PLATES

Fish Cakes 11.5
Smoked haddock, salmon & mature cheddar fish cakes with sundried tomatoes, chilli & mixed leaf salad with Aqua dressing

Avocado Chicken 10.5
Grilled marinated chicken with chicory & endive, avocado & pine nuts in a lemon olive oil

Tuna 13.5
Seared tuna dressed with chilli & lemon, on a bed of mixed leaf, green beans, plum tomatoes, soft boiled egg & roasted artichoke

Feta 10
Barrel-aged Feta, plum tomatoes, radish, chicory & pesto dressing

Gnocchi 10.5
Roasted peppers, squash, aubergine & zucchini with a creamy pesto sauce & gnocchi

MAINS

Mussels Vongole 12.5
Mussel linguine vongole with a chilli gremolata

Strozzapreti Ham Hock 12
Strozzapreti pasta with ham hock, smoked pancetta, leek, sundried tomato & cream.
Aqua's posh carbonara!

Seabass 14
With chilli, rosemary & Sicilian lemon dressing with tomato & zucchini risotto

Pork Cheeks 14
8 hour braised pork cheeks with mash potato, black pudding fritter & red wine jus

Smoked Haddock Risotto 12
Smoked haddock, spinach & pea risotto finished with creamy mascarpone

Linguine Gamberoni 12.5
Tossed with king prawns in a rich tomato ragu with a hint of chilli

Lobster Linguine 22.5
Lobster with a pomodoro, sundried tomatoes & mascarpone linguine

Farcito 12
Italian crumbed chicken stuffed with mozzarella & green pesto served with crispy onion & herb-buttered garlic spaghetti

Roast Cod 14
Pan fried cod with a creamy leek dauphinoise potato, sautéed spinach with a lemon cream sauce

Rack of Lamb 18
Herb-crust rack of lamb with buttered chard & green beans with a red wine jus

Slow Roasted Chicken 12
Rigatoni pasta with torn slow roasted chicken, salami picante, smoked pancetta cooked in our rich tomato sauce

Green Risotto 10
Spinach, chard, leek & pea risotto

Gluten free pasta available

Aqua donates 50p to RWA for every pasta dish sold

RWA Royal West of England Academy

STEAKS & GRILLS

All our steaks are 28 day aged & served with a choice of hand cut triple cooked chips or polenta chips.

Sirloin 10oz 19.5

Fillet 7oz 23.5

Béarnaise sauce, peppercorn sauce, garlic red wine jus or Marsala wine & portobello mushroom. All at **1.5**

Half a Lobster 22.5
Grilled lobster with hand cut triple cooked chips & your choice of thermidor sauce or garlic butter

Burger 12
Italian herb beef burger with quicke's cheddar cheese, lettuce, tomato relish & hand cut triple cooked chips

Half a Char-grilled Chicken 13.5
With rosemary roasted potatoes, apple slaw & spicy aioli

SOURDOUGH PIZZAS

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

Aqua Margherita 7
Fior di latte, San Marzano tomato sauce & basil

Carne 11
Fior di latte, San Marzano tomato sauce, Tuscan salami, homemade meatball, red onion & red chilli

Prosciutto San Daniele 10
Fior di latte, San Marzano tomato sauce, prosciutto, rocket & parmesan

Aqua Bianco 9.5
White pizza with fior di latte, fig, mascarpone, roasted artichokes & spinach

Black Olive & Feta 9
Fior di latte, San Marzano tomato sauce, black olives, feta, roasted Romano peppers & balsamic onions

SIDES *all at 3*

Sautéed Potatoes
Roasted with rosemary & rock salt

Polenta Chips
Served with parmesan, rosemary & rock salt

Courgette Fritti
Served with parmesan, lemon & rock salt

Garlic Spinach, Chard, Leek & Peas
Served with garlic & olive oil

Rocket Salad
Served with a parmesan & balsamic glaze

Hand Cut Triple Cooked Chips

Truffle Chips
With truffle parmesan

Dauphinoise Potatoes
Rich, creamy, layered potatoes

AQUA

AQUA COCKTAILS *all at 7*

Positano

Raspberries, Beefeater gin, honey syrup & ginger ale

Raspberry Daiquiri

Havana 3yr old, lime juice & raspberry puree

Punch

Lambs 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

Mojito

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

Godfather Sour

Jack Daniels, Amaretto & egg white

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

Aqua Collins

Absolut vodka, St Germain & cider

Bramble Twist

Beefeater pink gin, St Germain, prosecco & tonic

Pink Gin Fizz

Fresh grapefruit, Beefeater pink gin & lemonade

2 for 1

BELLINI TIME

all Bellinis are 7 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

Sangiovese blend, Castelbello Rosso, Italy

4.5 | 9.5 | 18

Montepulciano d'Abruzzo, Parini, Italy

4.75 | 10 | 19

Merlot, Altoritas, Central Valley, Chile

5 | 10.5 | 20

Malbec, Arido, Mendoza, Argentina

5.5 | 11.5 | 22

Nero d'Avola, Molino a Vento, Organic Siciliane, Italy

5.75 | 12 | 23

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

6 | 12.5 | 24

Chianti Riserva, Antica Cinta Piccini, Italy

6 | 12.5 | 24

Pinot Noir, Amodo, Provincia di Pavia, Italy

6.25 | 13 | 25

Shiraz Lazio Siroe, Fontana Candida, Italy

6.5 | 13.5 | 26

Primitivo, Contrade, Puglia, Italy

6.75 | 14 | 27

Merlot /Corvina Passori Rosso, Veneto, Italy

7.5 | 15.5 | 30

Nerello Mascalese, Torre Mora Rosso, Etna, Italy
32 bottle

Aglianico del Vulture, Regio Cantina, Basilicata, Italy

35 bottle

175ml / 1/2 bottle carafe / bottle

WHITE WINES

Trebbiano Castelbello Bianco, Italy

4.5 | 9.5 | 18

Pinot Grigio delle Venezie, Antonio Rubini, Italy

5 | 10.5 | 20

Chardonnay, Corte Vigna, Italy

5.5 | 11.5 | 22

Verdicchio dei Castelli di Jesi Classico, Filaretto, Italy

5.75 | 12 | 23

Grillo, Molino a Vento, Organic, Sicilia, Italy

6 | 12.5 | 24

Soave Classico, Bolla, Italy

6.25 | 13 | 25

Malvasia Bianco, Contrade, Puglia, Italy

6.5 | 13.5 | 26

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

6.75 | 14 | 27

Sauvignon Blanc, Marlborough, Vidal, New Zealand

7 | 14.5 | 28

Greco di Tufo, Rocco del Dragone Tre Fiore, Italy

7 | 14.5 | 28

Cortese, Gavi di Gavi, Enrico Serafino, Italy

8.75 | 18 | 35

175ml / 1/2 bottle carafe / bottle

SPARKLING

Prosecco Extra Dry, Il Baco da Seta, Italy

4.5 | 26

Galanti Spumante Rosé, Italy

4.5 | 26

Champagne, Taittinger Brut Réserve, France

9.5 | 55

125ml / bottle

ROSÉ WINES

Zinfandel Rosé, Vita, Puglia, Italy

4.5 | 9.5 | 18

Pinot Grigio Rosé delle Venezie, Parini, Veneto, Italy

5.5 | 11.5 | 22

175ml / 1/2 bottle carafe / bottle

MOCKTAILS *all at 4*

(non alcoholic)

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 4.9 / 2.5 half

Peroni
3.7 330ml bottle

Peroni Gluten Free
4 330ml bottle

Peroni Ambra
- Italian Cocktail
5.5 270ml

Bath Gem Ale
4.7 500ml bottle

Menabrea Amber
4 330ml bottle

Anchor Steam Lager/Ale
4.5 355ml bottle

Goose Island IPA
4.5 355ml bottle

Heineken Alcohol Free
4 330ml bottle

Mela Rossa Italian
Craft Cider
3.8 330ml bottle

Thatchers West
Coutry Cider
4.7 500ml

SOFT DRINKS

Acqua Pana Still Water
4.3

San Pellegrino
Sparkling Water
4.3

San Pellegrino Aranciata
2.8

San Pellegrino Limonata
2.8

Luscombe Hot Ginger Beer
2.8

Luscombe Wild
Elderflower bubbly
2.8

Coke Zero / Diet Coke
/ Sprite
2.6 bottle

Coca Cola
3

Fresh Orange juice
2.5

Cranberry juice
2.5

Apple juice
2.5

Grapefruit juice
2.5

Pomegranate juice
2.5

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*