

AQUA

SUNDAY LUNCH

Served until 5pm

1 COURSE £19 / 2 COURSES £24 / 3 COURSES £29

STARTERS

Fried calamari, roasted garlic aioli

Chicken liver parfait, red onion jam, toasted brioche

Pear, roquefort, watercress, quince jelly, candied walnuts, basil oil

Beetroot & goats cheese arancini, red pepper & feta purée

Cream Vichyssoise soup

MAINS

Roast striploin of beef *Reared from Hurst farm, Slimbridge*

Roast rack of pork, crispy pork crackling *Reared from Orchard farm, Salisbury*

Roast half spatchcock chicken *Reared from Castlemead farm, Radstock, Bath*

Vegetarian Wellington, roasted squash, aubergine, spinach, courgette & red wine gravy (Ve)

(All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables & chefs delicious gravy)

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Miso brownie, butterscotch & banana ice cream, beet powder

Lemon posset, berry compote, shortbread biscuit

(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.

MAKE WEEKENDS SPECIAL!

**Bottomless brunches served every Saturday
9.30am – 4pm / 2 hour limit**

BOTTOMLESS BRUNCH

Free flowing bubbles / Bloody Mary / half Grolsch / bellini's

2 COURSES £37

CHAMPAGNE BOTTOMLESS BRUNCH

Laurent-Perrier La Cuvée Brut

2 COURSES £80



Laurent-Perrier La Cuvée Rosé

2 COURSES £120

VIRGIN BOTTOMLESS BRUNCH

Free flowing virgin Bloody Mary / Virgin mojito / Elderflower fizz / Fresh juices

2 COURSES £28