

## APERITIFS

**Bellinis**

Peach / cherry /  
raspberry / mimosa £9  
**2 for 1 between 12-7pm**

**Aperol Spritz**

£8 or **2 for £14**

**Negroni** £10**Lillet blanc & tonic** £8

## GINTONICAS

Aqua Gintonica £12.5

Blood orange Beefeater,  
lime & basil £12.5

Malfy grapefruit or lemon G&T £12.5

Whitely Neil rhubarb & ginger £12.5

Pink Beefeater strawberry

& raspberry £12.5

## PROSECCO

**125ml glass / bottle**

Di Maria Prosecco Spumante NV,  
Valdobbiadene, Veneto, Italy £7 / £36

Villa Sandi Prosecco Spumante Rosé  
Millesimato DOC, Treviso, Italy £10.5 / £56

Prosecco Spumante di Conegliano Extra  
Dry DOCG, Azienda Frassinelli,  
Valdobbiadene £50

## CHAMPAGNE

**125ml glass / bottle**

Laurent-Perrier La Cuvée Brut N.V.  
£12.5 / £72

Laurent-Perrier Blanc de Blancs,  
Brut Nature N.V. £135

Laurent-Perrier Cuvée Rosé N.V.  
£19.5 / £115

Laurent-Perrier Grand Cuvée £240

## NIBBLES

Los Hechizos Del Sur Sarasa olives £4

Roasted garlic butter & mozzarella flatbread £8

Sourdough, rosemary & sea salt butter £5

Porlock Oysters £3.5 each

Fried calamari, roasted garlic aioli £8.5

## STARTERS

Broccoli, pea, mint & ricotta soup, pine nuts  
& coriander £7

King scallops, Jerusalem artichoke purée,  
local asparagus, crushed orange, almond  
& lemon gremolata £13

Chicken liver parfait, red onion jam,  
toasted brioche £8

Heritage tomato, vegan mozzarella,  
croutons, basil panzanella salad (Ve) £8.5

Crispy fried chicken wings, chipotle  
& maple glaze, coriander £8.5

Moules marinière, sourdough bread £9

Arancini, Bath blue cheese, garlic truffle aioli £7.5

PASTA  
& RISOTTO

Seafood linguine, king prawns, mussels, calamari, tomato ragu, nduja, chilli £18

Burrata, wild garlic & basil ravioli, beurre noisette, cavolo nero, pine nuts £17

Avocado, zucchini, chilli & lime carbonara, heritage tomato salsa,  
gremolata (Ve) £15

Slow braised beef brisket pappardelle ragu £18

Smoked Haddock risotto, mascarpone, peas, leeks, parmesan £17

Wild mushroom, Bath blue cheese, caramelised onion tagliatelle, truffle oil £16

(Gluten free pasta available on request)

## PIZZA

**Margherita** Fior di latte cheese, San Marzano cherry  
tomatoes, basil £13

**Bianco** Fior di latte cheese, mascarpone, gorgonzola  
dolce, spinach, truffle oil, rocket £14

**Carne** Fior di latte cheese, chorizo sausage, N'duja,  
sweet picanté peppers, wild mushrooms £15

**Prosciutto San Daniele** Fior di latte cheese,  
San Marzano tomato sauce, prosciutto, rocket &  
parmesan £14

## MAINS

Duck breast, salt baked beetroot,  
celeriac purée, crispy duck leg croquette,  
port & orange sauce £24

Lamb loin, crispy fried sweet bread,  
baby carrot, wild garlic purée,  
crushed mint peas, red wine jus £29

Grilled piri-piri half chicken,  
rosemary roasted potatoes,  
apple slaw, spicy aioli £20

Slow braised pork cheeks, pomme purée,  
green beans, red wine jus £19

## SIDES

Handcut triple  
cooked chips £4

Pomme purée £4

Skinny fries £4

Heritage tomato & shallot salad £4.5

Buttered green beans £4.5

Courgette fritti, parmesan,  
lemon, rock salt £4

Tender stem broccoli £4.5

Roasted aubergine parmigiana (Ve) £16

Chicken supreme, roasted jersey royals, sautéed  
summer greens, wild garlic pesto sauce £21

Cod supreme, shellfish & red pepper bisque,  
potato rosti, samphire, pesto oil £24

Chicken caesar salad, crisp romaine lettuce,  
crispy bacon, croutons, caesar dressing £16

Beef burger, cheese, beef tomato, white onion, dill pickle, Aqua burger sauce, brioche bun, skinny fries £17

## STEAKS

All our steaks are 28 day, dry aged, reared from Hurst farm, Slimbridge, served with rocket & parmesan  
Choose from bernaise or peppercorn sauce. Choose from skinny fries or handcut triple cooked chips

10oz Rib-eye steak £32

8oz Fillet steak £35

32oz Tomahawk steak to share £85

## SET MENU

Please ask to see our Lunch & Early Dinner menu. Served 12pm to 7pm, Monday to Friday. Two courses £20, three courses £23

**(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.

**SPARKLING PROSECCO 125ml glass / bottle**

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto, Italy £7 / £36  
 Villa Sandi Prosecco Spumante Rose Millesimato DOC, Treviso, Italy £10.5 / £56  
 Prosecco Spumante di Conegliano Extra Dry DOCG, Azienda Frassinelli, Valdobbiadene £50

**CHAMPAGNE 125ml glass / bottle**

Laurent-Perrier La Cuvée Brut N.V. £12.5 / £72  
 Laurent-Perrier Blanc de Blancs, Brut Nature N.V. £135  
 Laurent-Perrier Cuvée Rosé N.V. £19.5 / £115  
 Laurent-Perrier Grand Cuvée £240

**WHITE**

Trebbiano, Terre Allegre, IGT Puglia, Italy  
 Cape Sands Chenin Blanc, Western Cape, South Africa  
 Lucello Sauvignon Blanc, Valle Central, Chile  
 Orsino, Pinot Grigio, Veneto DOC, Italy  
 Terra de Lobos, Branco, Tejo, Portugal  
 Grillo, Rupe Secca, Sicily, Italy  
 Las Pampas Chenin Torrontés, Mendoza, Argentina  
 Picpoul de Pinet, Terre d'Eole, Languedoc, France  
 The Perfect Cut Sauvignon Blanc, Marlborough, New Zealand  
 Gavi di Gavi DOCG 'Aulico', Cascina Radice, Piedmont, Italy  
 Kung Fu Girl Riesling, Charles Smith, Washington State, USA  
 Sancerre Blanc 'Les Perries', Domaine Thomas, Loire, France  
 Chablis 1er Cru Vauilgnot, Domaine Louis Moreau, Burgundy, France

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

£6.1 / £8.8 / £13 / £24  
 £6.8 / £9.8 / £14.3 / £27  
 £7 / £10 / £14.5 / £28  
 £7.3 / £10.5 / £15 / £29  
 £7.5 / £10.8 / £15.8 / £30  
 £8 / £11.4 / £17 / £32  
 £8.2 / £12 / £17.5 / £33  
 £8.5 / £11.8 / £17.8 / £34  
 £9.5 / £12.7 / £18.5 / £36  
 £11.6 / £16.5 / £23.5 / £46  
 £48  
 £58  
 £75

**RED**

Sangiovese, Terre Allegre, IGT Puglia, Italy  
 Los Pastos Merlot, Central Valley, Chile  
 Amanti del Vino Primitivo, IGT Puglia, Italy  
 Murphy Vineyards Big Rivers Shiraz, Murray Darling, Australia  
 Mont Rocher Malbec, Vieilles Vignes, IGP Pays d'Oc, France  
 Montsable Pinot Noir, IGP d'Oc, France  
 Gustales Crianza, Bodegas Navajas, Rioja, Spain  
 Frappato, Incanto del Sud, Baglio Gibellina, Sicily, Italy  
 Beaujolais Villages, AOC Rouge, Cave de Fleurie, Beaujolais, France  
 Gauchezco Estate Malbec, Mendoza, Argentina  
 Amerone della Valpolicella Classico, DOCG Veneto, Italy  
 Gigondas, Domaine de Font Sane, Rhone, France  
 Beaune 1er Cru Greves, Remoissenet Pere et Fils, Burgundy, France

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 £8.5 / £11.8 / £17.8 / £34  
 £9.5 / £12.7 / £18.5 / £36  
 £9.5 / £13.2 / £19.8 / £38  
 £10.5 / £14 / £21 / £40  
 £10.7 / £14.5 / £21.5 / £41  
 £70  
 £80  
 £100

**ROSÉ**

Cortefresca Pinot Grigio Rose, Veneto, Italy  
 Le Petit Balthazar Cinsault Rosé, Pays d'Oc, France  
 Palm Par L'Escarelle, Château L'Escarelle, IGP Var, Provence, France  
 B by La Grande Bauquière Rose, Domaine La Grande Bauquière, Côtes de Provence, France

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 £9.5 / £12.7 / £18.5 / £36  
 £50

**STICKIES**

De Bortoli 'Deen Vat' Botrytis Semillon 2018, South Australia  
 Gonzalez Byass Nectar Pedro Ximenez, Jerez, Spain  
 Graham's 10 Year Old Tawny Port, Oporto, Portugal

**100ml**

£9  
 £8.5  
 £9

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

Peroni £4 Peroni gluten free £4.2  
 Peroni 0% alcohol free £4.2  
 Bath Gem ale £5.5  
 Thatchers West Country cider £5  
 Wiper & True Kaleidoscope pale ale £5

**DRAUGHT**

Peroni £6.2, £3.5  
 Grolsch £5.6, £3  
 Infinity lager £6, £3  
 Laser Juice IPA £6.5, £3.5  
 Cornish Orchard cider £5.5, £2.9

**SOFT DRINKS****MOCKTAILS:**

**Elderflower fizz:** Elderflower, soda, lime £4.5  
**Virgin mojito:** Fresh mint, ginger ale, lime £4.5  
**Virgin Aperol spritz:** Italian zero alcohol aperitif £5.5  
**Bambini bellini:** Cranberry juice, lime, peach, lemonade £4.5  
**Sorrento sunset:** Orange juice, cranberry juice, bitter lemon, grenadine £4.5  
 Acqua Pana still water £4.6  
 San Pellegrino sparkling water £4.6  
 San Pellegrino Aranciata £3  
 San Pellegrino Limonata £3  
 Luscombe hot ginger beer £3.5  
 Luscombe wild elderflower bubbly £3.5  
 Coke Zero / Diet Coke / Sprite / Coca Cola £3.5 bottle

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