

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 £6 / £34.5

Villa Sandi Prosecco Spumante Rosé
Millesimato DOC, Treviso, Italy £9 / £44.5

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 Cuvée Rosé N.V.
£18 / £97.5

Laurent-Perrier Blanc de Blancs,
Brut Nature N.V. £110

Laurent-Perrier Grand Siècle £195

NIBBLES

Los Hechizos Del Sur Sarasa olives £4

House foccacia, rosemary, sea salt,
balsamic & olive oil £4

Porlock oysters £3.5 each

House bruschetta, heritage tomato salsa,
vegan mozzarella, basil, lemon oil **(Ve)** £4.5

Roasted garlic butter & mozzarella flatbread £8

Courgette fritti, parmesan, lemon, rock salt,
garlic aioli £4.5

SMALL PLATES

Crispy fried chicken wings, chipotle
& maple glaze £8.5

Pork belly bites, sticky bbq glaze £8.5

Cornish scallops, chorizo, chard cauliflower,
cauliflower purée, pistachio, chilli oil £13

Fried squid, roasted garlic aioli £8.5

Arancini, fried risotto, porcini mushroom,
thyme, mozzarella £7.5

Beef brisket croquette, tomato curry purée,
pickled red onion £7

PASTA & RISOTTO

Seafood linguine, king prawns, mussels,
calamari, tomato ragu, nduja, chilli £17

12 hour braised beef brisket pappardelle ragu £16.5

Smoked Haddock risotto, mascarpone, peas,
leeks, parmesan £16.5

Wild mushroom, Bath blue cheese, caramelised onion
tagliatelle, truffle oil £16
(can be made vegan upon request)

Gluten free pasta available on request

FIRE ROASTED SOURDOUGH PIZZA

Margherita Tomato sauce, mozzarella, San Marzano cherry tomatoes, basil £10.5

Carne Tomato sauce, mozzarella, chorizo sausage, N'duja, sweet picanté peppers,
wild mushrooms £13

Prosciutto San Daniele Tomato sauce, mozzarella, prosciutto, rocket & parmesan £12.5

Fungi Tomato sauce, mozzarella, mushroom, bath blue, truffle oil, rocket & parmesan £12.5

Venetian Tomato sauce, mozzarella, anchovies, tomatoes, capers, black olives £12

Vegan Tomato sauce, mozzarella, Vegan sausage meat, chill, broccoli, red onion, olives **(Ve)** £12

BBQ chicken BBQ chicken, BBQ sauce, mozzarella, sweetcorn, red onion £12.5

MAINS

Beech Ridge Farm duck breast, salt baked
beetroot, celeriac purée, crispy duck leg
croquette, port & orange jus £24

Aged Exmoor lamb shank, slow braised,
creamy mash, lamb jus, mint relish £24

Cornish sea bass, celeriac purée, pak choi,
peas, samphire, red wine sauce £19.5

Roasted aubergine parmigiana **(Ve)** £16

Rotisserie Piri piri half Norfolk Mead
chicken, piri glaze, Parmenter potatoes,
pickled slaw, spicy aioli £20

English Rose veal Milanese, breaded fried veal
escalope, rich tomato spaghetti, parmesan, lemon,
rock salt £19

Fire roasted Castlemead chicken breast,
wrapped streaky bacon, roasted Jerusalem
artichoke, spinach, cream chicken jus £18.5

SIDES

Handcut triple cooked chips £4 Creamy mash £4 Skinny fries £4 Tender stem broccoli £4 Rocket & parmesan £4 Garlic spinach £4

FROM THE GRILL

**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.

Rib-eye steak 10oz £28 Fillet steak 8oz £32

45 day dry aged beef burger, cheese, beef tomato, white onion, dill pickle,
Aqua burger sauce, brioche bun, skinny fries £15.5

28 day dry aged pork chop, dry aged, crispy crackling, dauphinoise potato, apple gel,
red wine jus £20

SET MENU

Please ask to see our Lunch & Early Dinner menu. Served 12pm to 7pm, Monday to Friday. Two courses £17.5, three courses £20.5

(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 £6 / £34.5

Villa Sandi Prosecco Spumante Rose Millesimato DOC, Treviso, Italy £9 / £44.5

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 Cuvée Rosé N.V. £18 / £97.5

Laurent-Perrier Blanc de Blancs, Brut Nature N.V. £110

Laurent-Perrier Grand Siècle £195

WHITE**Airen Blanco**, Terra Molino, La Mancha, Spain**Colombard/Ugni blanc**, Maitre D, cuvee speciale, France**Trebbiano** 2021 Terre Allegre, IGT Puglia, Italy**Chenin Blanc**, Cape Sands, Western Cape, South Africa**Chardonnay**, Rowland Brook, SE Australia**Sauvignon Blanc**, Lucello 2021, Valle Central, Chile**Pinot Grigio**, Orsino, 2021, Veneto DOC, Italy**Grillo** 2021, Rupe Secca, Sicily, 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**175ml / 250ml / half bottle carafe / bottle**

£5.5 / £7.5 / £11 / £19.95

£6 / £8 / £12.5 / £24

£6.5 / £8.5 / £13 / £25.5

£7 / £9.3 / £13.5 / £26.5

£7.4 / £9.4 / £14 / £27.5

£7.5 / £9.5 / £14.5 / £28

£8.5 / £10.8 / £15.5 / £29.5

£8.8 / £11.2 / £16.5 / £32.5

£9.2 / £11.8 / £17.5 / £34.5

£9.4 / £12.8 / £18.5 / £36.5

£9.5 / £13.5 / £20 / £38.5

£10 / £14 / £10.5 / £39.5

£49.5

RED**Vino Tinto**, Terra Molino, La Mancha, Spain**Grenache Noir/Cinsault/Carignan**, Maitre D Rouge, Cuvee Speciale, France**Sangiovese** 2021 Terre Allegre, IGT Puglia, Italy**Merlot**, Los Pastos 2021, Central Valley, Chile**Cabernet Sauvignon**, Beaubigney, Languedoc, France**Primitivo**, Amanti del Vino 2021, IGT Puglia, Italy**Malbec Mont Rocher**, Vieilles Vignes, IGP Pays d'Oc, France**Montepulciano d'Abruzzo Reserva** 2021, Torre del Colle, Molise, Italy**Rioja**, Gustales Crianza 2017, Bodegas Navajas, Spain**Pinot Noir** Odd Lot 2018, Scheid Family Vineyards, California USA**Monastrell**, Familia Pacheco Organic 2021, Viña Elena, DO Jumilla, Spain**Malbec**, Gauchezco Estate 2020, Mendoza, Argentina**Bordeaux, Ch Saint Nicolas** 2016, Cuvée des Ducs, Fronsac, France**Amarone della Valpolicella Classico** 2019, Casciina Negrar DOCG Veneto, Italy**175ml / 250ml / half bottle carafe / bottle**

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£9.5 / £13 / £19 / £37

£9.5 / £13.5 / £20 / £38.5

£10.2 / £14.2 / £20.5 / £39.5

£45.5

£55

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**

£6.2 / £9 / £13 / £24.5

£9.5 / £12.5 / £18.5 / £36

£44

STICKIES**Botrytis Semillon**, De Bortoli 'Deen Vat' 2018, South Australia (37.5cl)**Pedro Ximenez**, Gonzalez Byass Nectar, Jerez, Spain**Port**, Graham's 10 Year Old Tawny, Oporto, Portugal**100ml**

£9

£7.5

£8

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

Infinity lager (Brewed by Bristol Beer Factory) £5.5, £2.5

Peroni £6.2, £3.5

Grolsch £5.6, £3

Laser Juice IPA (Brewed by Bristol Beer Factory) £6.5, £3.5

Cornish Orchard cider £5.5, £2.9

SOFT DRINKS**MOCKTAILS:****Elderflower fizz:** Elderflower, soda, lime £5**Virgin mojito:** Fresh mint, ginger ale, lime £5**Virgin Aperol spritz:** Italian zero alcohol aperitif £5**Bambini bellini:** Cranberry juice, lime, peach, lemonade £5**Sorrento sunset:** Orange juice, cranberry juice, bitter lemon, grenadine £5

Aqua still water from Cheddar Spring £4.6

Aqua sparkling water from Cheddar Spring £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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