



APERITIFS

Bellinis Peach / cherry / raspberry / mimosa £9.5 **2 for 1 between 12-7pm**

Aperol Spritz £8.5 or 2 for £15

Negroni £10.5 **Lillet blanc & tonic** £9

GINTONICAS

Aqua Gintonica £12.5

Blood orange Beefeater, lime & basil £12.5

Malfy grapefruit or lemon G&T £12.5

Mermaid pink gintonica £12.5

PROSECCO & CHAMPAGNE

125ml glass / bottle

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto, Italy £6.5 / £36

Villa Sandi Prosecco Spumante Rose Millesimato DOC, Treviso, Italy £9.5 / £49.5

Laurent-Perrier La Cuvée Brut N.V. £13 / £75

Laurent-Perrier Rosé N.V. £18 / £99

Laurent-Perrier Blanc de Blanc £110

Laurent-Perrier Grand Cuvée £195



NIBBLES

Los Hechizos Del Sur Sarasa olives £3.95

House foccacia, rosemary, sea salt, balsamic & olive oil £3.95

Porlock oysters £3.5 each

House bruschetta, heritage tomato salsa, buffalo mozzarella, basil, lemon oil £6
(can be made vegan upon request)

Roasted garlic butter & mozzarella flatbread £8.5

Courgette fritti, parmesan, lemon, rock salt, garlic aioli £4.7

SMALL PLATES

Fried squid, roasted garlic aioli £8.5

Cornish scallops, chorizo, charred cauliflower, cauliflower purée, pistachio, chilli oil £13.2

Celeriac, white truffle soup £6.5

Wye valley asparagus, wild garlic pesto, buffalo mozzarella, hazelnuts £9
(can be made vegan upon request)

Arancini, fried risotto, porcini mushroom, thyme, mozzarella £7.6

Pork belly bites, Asian slaw, soy bourbon glaze £8.7

Beef brisket croquette, tomato curry purée, pickled red onion £7.5

Crispy fried chicken wings, chipotle & maple glaze £8.6

PASTA & RISOTTO

Seafood linguine, king prawns, mussels, calamari, tomato ragu, nduja, chilli £17.5

12 hour braised beef brisket pappardelle ragu £17

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

Wild mushroom, Bath blue cheese, caramelised onion tagliatelle, truffle oil £16.5
(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 £11

Carne Tomato sauce, mozzarella, chorizo sausage, N'duja, sweet picanté peppers, wild mushrooms £13.5

Prosciutto San Daniele Tomato sauce, mozzarella, prosciutto, rocket & parmesan £13

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

Vegan Tomato sauce, mozzarella, Vegan sausage meat, chill, broccoli, red onion, olives (Ve) £13

BBQ chicken BBQ chicken, BBQ sauce, mozzarella, sweetcorn, red onion £13.5

MAINS

Beech Ridge Farm duck breast, spiced beetroot purée, Asian greens, crispy duck leg croquette, red wine jus £24

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

Moules marinière, fries £14.5

Fire roasted Castlemead chicken breast, wrapped streaky bacon, dauphinoise potato, mushroom & chicken demi glaze £19

Chicken Milanese, tomato spaghetti £18.5

Wild mushroom wellington, spiced beetroot purée, tender stem broccoli **(Ve)** £18

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

Cornish cod supreme, broad bean, peas, asparagus, white wine cream velouté, Parmentier potatoes £20

SALADS

Roasted butternut squash, fig, truffle ash goats cheese, pumpkin seeds, mixed leaf, lemon oil £15.7

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

Tuna Niçoise £18

SIDES

Handcut triple cooked chips £4

Skinny fries £4

Creamy mash £4

Dauphinoise potato £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. Bernaise or peppercorn sauce. Skinny fries or handcut triple cooked chips.

Rib-eye steak 10oz £29 Fillet steak 8oz £33

45 day dry aged beef burger, cheese, beef tomato, white onion, dill pickle, Aqua burger sauce, brioche bun, skinny fries £16

Rotisserie Piri piri half Norfolk Mead chicken, piri glaze, Parmentier potatoes, pickled slaw, spicy aioli £20.5

SET MENU PLEASE ASK TO SEE OUR LUNCH & EARLY DINNER MENU. SERVED 12PM - 7PM, MONDAY - 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.

PROSECCO 125ml glass / bottle

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**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
Gruner Veltliner, Funkstille 2022, Niederosterreich, Austria
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

125ml / 175ml / 250ml / half bottle carafe / bottle

£4 / £5.5 / £7.5 / £11 / £19.95
 £4.5 / £6 / £8 / £12.5 / £24.5
 £4.8 / £6.5 / £8.5 / £13 / £26.5
 £5 / £7 / £9.3 / £13.5 / £27.5
 £5.2 / £7.4 / £9.4 / £14 / £28
 £5.4 / £7.5 / £9.5 / £14.5 / £29
 £6 / £8.5 / £10.8 / £15.5 / £29.9
 £6.2 / £8.8 / £11.2 / £16.5 / £33
 £6.5 / £9.2 / £11.8 / £17.5 / £35
 £7 / £9.4 / £12.8 / £18.5 / £37
 £7.1 / £9.5 / £13 / £19.5 / £38
 £7.2 / £9.5 / £13.5 / £20 / £39
 £7.5 / £10 / £14 / £20.5 / £40
 £50

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
Shiraz Viogner, Telegraph Road, Victoria, Australia
Montepulciano d'Abruzzo Reserva 2021, Torre del Colle, Molise, Italy
Pinot Noir, Montsable, Haute Vallee de L'aude, Pay d'Oc, France
Malbec, Cinco Fincas, Mendoza, Argentina
Merlot, Cabernet Sauvignon, Solara 2022, Natural Red, Panclu, Romania
Grenache, Mouvedre, Cinsault, Roan Ranger 2018, Withington, Darling, South Africa
Monastrell, Familia Pacheco Organic 2021, Viña Elena, DO Jumilla, Spain
Tempranillo, El Bos 2022, Tinta de Toro, Spain
Primitivo di Manduria Riserva DOC, Borgo del Mandorlo, Puglia, Italy
Vole Barbera, Appasimento 2021, Cascina Radice, Piedmont, Italy
Shiraz, Carignan, Faugeres Rouge 2022, Mas Olivier, Languedoc, France
Amarone della Valpolicella Classico 2019, Cascina Negrar DOCG Veneto, Italy

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 £4.5 / £6 / £8 / £12.5 / £24.5
 £4.8 / £6.5 / £8.5 / £13 / £26.5
 £5 / £7 / £9.3 / £13.5 / £27.5
 £5.2 / £7.5 / £9.5 / £14 / £28
 £5.4 / £7.5 / £9.5 / £14.5 / £28.5
 £6.2 / £8.8 / £11.2 / £16.5 / £33
 £6.5 / £9.2 / £11.8 / £17.5 / £34
 £6 / £8.5 / £10.8 / £15.5 / £34.5
 £6.5 / £9.2 / £11.8 / £17.5 / £35
 £7 / £9.5 / £12.2 / £18.5 / £35.5
 £7.2 / £9.8 / £12.8 / £19 / £36.5
 £7.3 / £9.5 / £13 / £19 / £37.5
 £7.3 / £9.8 / £13.5 / £20 / £38.5
 £7.5 / £10.2 / £14.2 / £20.5 / £40
 £46
 £55.5

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

£4.6 / £6.2 / £9 / £13 / £25.5
 £7 / £9.5 / £12.5 / £18.5 / £36.5
 £44.5

STICKIES

Botrytis Semillon, De Bortoli 'Deen Vat' 2018, South Australia (37.5cl)
Pedro Ximenez, Gonzalez Byass Nectar, Jerez, Spain
Port, Fonseca Bin 27 Reserve Port, Oporto, Portugal

100ml

£9.5
 £8
 £8.5

BEER & CIDER**BOTTLES & CANS**

Peroni £4.2
 Peroni 0% alcohol free £4.2
 Guinness £5
 Thatchers West Country cider £5.5
 BBF Independence U.S Pale Ale £5.5
 BBF Fortitude Amber £5.5
 BBF Clear Head 0.5% low alcohol IPA £4.5

DRAUGHT

Peroni £6.3, £3.6
 BBF Infinity lager £5.8, £3
 BBF Laser Juice IPA £6.5, £3.5
 Cornish Orchard cider £5.6, £3

SOFT DRINKS**MOCKTAILS - £5 each:**

Red flamingo Lychee syrup, apple, lemon, grenadine
Elderflower spritz Elderflower, lime, soda
Bambini bellini Cranberry, lime, peach, lemonade
Virgin Aperol spritz Orange crodino on ice

Aqua still water from Cheddar Spring £4.8
 Aqua sparkling water from Cheddar Spring £4.8
 San Pellegrino Aranciata £3.5
 Fever Tree Sparkling lemonade £3.5

Blue lagoon Coconut syrup, pineapple, orange, lime, soda
Sorrento sunset Orange, bitter lemon, grenadine, cranberry
Virgin mojito Fresh mint, ginger ale, lime
Shark attack Lemonade, blue curacao, grenadine for pouring!

Fever Tree ginger beer £3.6
 Fever Tree cloudy English apple £3.6
 Redbull £5
 Coke Zero / Diet Coke / Sprite / Coca Cola £3.6 bottle

FOLLOW US