



## 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

## 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

## 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



## 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**

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto, Italy £6.5 / £36  
 Villa Sandi Prosecco Spumante Rose Millesimato DOC, Treviso, Italy £9.5 / £49.5

**CHAMPAGNE 125ml glass / bottle**

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

**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

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

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 £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

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