

# AQUA

## Bellini's

All at £7.5

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

## Aperol Spritz

Prosecco, Aperol,  
soda £7.5

## Gintonicas

All at £8

Blood orange Beefeater  
lime & basil  
Pink Beefeater strawberry  
& grapefruit  
Bombay basil & grapefruit  
Malfoy lemon or orange G&T  
Ceder's Wild non-alcoholic

## Italian Pornstar Martini

Absolute vodka, vanilla,  
passion fruit, prosecco

## Salty

Patron tequila, Cointreau, Urban  
cordials strawberry, basil, lime

## Ramsbury

Bottega gin, raspberry coulis,  
crème de mure

## Cocktails All at £8.5

## Italian Garden

Fresh mint & lime, Bristol gin,  
St. Germain elderflower liqueur,  
apple juice

## Whiteladies

Dissarano Amaretto, blood orange sour

## Ettington

Lambs spiced rum, pineapple, sherry

## Old Blue

Havana, Mailibu, coconut milk,  
cream, pineapple juice

## Barnes

Lambs spiced rum punch

## Florrie

Lychee syrup, Bristol vodka,  
lime, grenadine

## Lunch & early dinner

Served 12pm - 7pm, Monday to Friday

2 courses £14 / 3 courses £17

### STARTERS

Fried calamari, harissa aioli

Roasted garlic butter & fior di latte cheese flatbread  
Chickpea, red kidney bean skewer, rosemary flatbread,  
mint soya yoghurt (Ve)

Beetroot, goats cheese, chilli jam arancini, harissa aioli

Bath blue cheese & broccoli soup

### MAINS

Roasted butternut squash & sage risotto,  
candied cashews, basil oil (Ve)

Slow roasted ox cheek ragu, pappardelle pasta

Sourdough pizza (choose from our à la carte menu)

Fish & chips, tartare sauce

Half-grilled piri piri chicken, rosemary roasted potatoes,  
apple slaw, spicy aioli

### DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Lemon posset, berry compote, shortbread biscuit

Chef's selection of local cheeses (£3 supplement)

## Breads & nibbles

Sourdough, butter, rock salt £3.5

Roasted garlic butter & fior di latte cheese flat bread £5.5

Olives, chilli, Italian herbs £3

Selection of cured meats: coppocollo/prosciutto

San Danielle/fennel salami £15

Fried enoki mushrooms, smoked garlic aioli £6

## Small plates

Bath blue chesse & broccoli soup £5.5

Lamb croquettes, minted garlic mayo £7

Roasted Jerusalem artichoke salad,  
rainbow chard, toasted cashews, shaved pear,  
crisped parsnip (Ve) £7.5

Chickpea & red kidney bean kofta, rosemary  
flatbread, mint soya yoghurt (Ve) £7

Fried calamari, harissa aioli £7.5

Beetroot, goats cheese, chilli jam arancini,  
harissa aioli £6

## Mains

Slow roasted ox cheek ragu, pappardelle pasta £14

Roasted Cornish hake, dauphinoise potatoes, chard,  
blistered cherry tomatoes, samphire butter £17.5

Roasted butternut squash & sage risotto,  
candied cashews, basil oil £13.5

Aqua's duck 2 ways, duck breast served pink,  
slow braised confit duck leg, grilled pak choi,  
roasted squash, cherry & rosemary jus £19

Seafood linguine, king prawns, mussels,  
calamari, tomato ragu, N'duja, chilli £14

Fish & chips, tartare sauce £14

Slow braised pork cheeks, creamed mash  
potato, asparagus, black pudding fritter,  
chianti red wine jus £15

Chicken Caesar salad, gem lettuce, pancetta,  
croutons, parmesan, anchovy aioli £13

Sweet pea & mint ravioli, sugar snap peas,  
toasted pine nuts (Ve) £14

Pan fried chicken breast, dauphinoise potato,  
mushroom and marsala sauce £14

## Steaks & grills

All our steaks are 28 day, dry aged, reared from Clannaborough farm, Devon,  
served with rocket & parmesan, hand cut triple cooked chips

10oz rib-eye steak with a choice of bernaise or peppercorn sauce £25

Half grilled piri piri chicken, rosemary roasted potatoes, apple slaw, spicy aioli £14.5

## Burgers

Beef burger, braised ox cheek, onion ring, harissa aioli, tomato relish,  
lettuce, quickes cheddar cheese, brioche bun, triple cooked chips £15

Vegan burger, chick peas, red onion, tomato relish, harissa,  
avocado, onion ring, sweet potato fries (Ve) £13.5

## Sourdough pizzas from the stone oven

Our pizzas are hand-stretched, 12 inch stone baked, thin crust using authentic sourdough

### Aqua Margherita Pizza

Fior di latte cheese, San Marzano  
cherry tomatoes, basil £10

### Bronwen Bianco Pizza

Baby spinach, pesto,  
San Marzano tomatoes,  
fior di latte, basil, parmesan £12

### Wilson Pizza

Fior di latte, San Marzano tomato  
sauce, N'duja, Tuscan salami,  
portobello mushrooms, chilli £12

### Prosciutto San Daniele Pizza

Fior di latte, San Marzano  
tomato sauce, prosciutto,  
rocket & parmesan £12

## Sides

Tender stem broccoli, flaked toasted almonds £4.5 Sweet potato fries £4 Triple cooked chips £3.5  
Dauphinoise potato £4 Rocket & parmesan £3.5 Garlic spinach £3.5 Courgette fritti, parmesan, lemon, rock salt £4

(Ve) Vegan

Don't forget about our breakfasts, bottomless brunches & Sunday roasts!

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

125ml/bottle

*Champagne, Taittinger  
Brut Réserve, France*  
Luxurious sparkler from a top quality  
family-owned Champagne house  
£10.5 | £60

*Bottega Gold Prosecco*  
An award winning  
premium prosecco  
£42

*Prosecco Extra Dry,  
Favola, Italy*  
Italian festive fizz that  
needs no occasion  
£6 | £30

## Red wine

125ml / 175ml / half bottle carafe / bottle

*Amarone della Valpolicella Classico, Bolla*  
The first Veronese winery to bottle and market 'Amarone' back in 1953.  
Dark, complex, raisined and spicy; a timeless classic  
bottle £67

*Aglianico del Vulture, Regio Cantina, Basilicata, Italy*  
Italy's answer to Malbec. Black fruits, with sweet spice  
and a smooth mouthfeel  
£6.7 | £9.3 | £19.5 | £37

*Malvasia Nera, Salento, San Marzano*  
Full bodied with delicious flavours of morello cherry, baked fig  
& vanilla notes. Warm & spicy on the finish  
£5.8 | £7.9 | £17 | £32

*Malbec, Mendoza, El Camino*  
Spice & intense flavours of ripe red fruits, complemented by  
a soft & velvety texture  
£5.4 | £7.5 | £15.4 | £30

*Cannonau, Carignano, Bovale Sardo,  
Passo Sardo Vino Rosso, Isola dei Nuragi, Italy*  
A rich fruit driven wine from a lesser known Italian region. Something different  
£5 | £7 | £14.8 | £28

*Pinot Noir, Provincia di Pavia, Bolla, Italy*  
Light bodied and perfect with richer seafood or poultry  
£4.9 | £6.8 | £14.3 | £27

*Merlot, Altoritas, Central Valley, Chile*  
Classic Chilean Merlot that we all love. Rich dark fruit  
£4.4 | £6 | £12.5 | £24

*Montepulciano d'Abruzzo, Parini, Italy*  
Medium bodied, easygoing with food or without  
£4 | £5.5 | £11.6 | £22

## Mocktails

NON - ALCOHOLIC all at £4.5

*Bambini Bellini*  
Cranberry juice, fresh lime  
& peach purée topped  
with lemonade

*Sorrento Sunset*  
Orange juice, cranberry juice,  
bitter lemon & a dash of grenadine

*Virgin Mojito*  
Limes, fresh mint  
& ginger ale

*Shrubbery*  
Ceder's wild & tonic  
*Virgin Italian Garden*  
Ceder's apple, elderflower

## Soft drinks

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

Luscombe wild  
elderflower bubbly £3  
Coke Zero / Diet Coke / Sprite  
£2.8 bottle  
Coca Cola £3.2 bottle

## White wine

125ml / 175ml / half bottle carafe / bottle

*Gavi di Gavi, Cortese, Enrico Serafino, Italy*  
A richer mouthfeel, but with the best elements of a crisp white.  
A superb option for a mix of tastes  
£7.9 | £11.3 | £23 | £45

*Sauvignon Blanc, Marlborough, Vidal, New Zealand*  
A modern classic from New Zealand's premier Sauvignon Blanc growing region  
£5.4 | £7.5 | £15.8 | £30

*Albariño, Pulpo, Rías Baixas, Pagos del Rey, Spain*  
On-trend and seafood friendly, from North-Western Spain  
£5.2 | £7.3 | £15.4 | £29

*Grillo 'Vitese', Sicily, Colomba Bianca*  
A flagship of Sicily's white grape variety, with an aromatic & floral nose  
£5 | £7 | £14.8 | £28

*Pinot Grigio, Grave del Friuli, Borgo Tesis, Fantinel*  
A top example of Italian Pinot Grigio, made near the Alps.  
Ripe apple with peach and pear notes  
£4.9 | £6.8 | £14.3 | £27

*Soave Classico, Garganega blend, Bolla*  
Frank Sinatra's favourite wine. Rounded pear, melon and almond notes  
£4.6 | £6.5 | £13.2 | £26

*Trebbiano, Rubicone, Emilia Romagna, Novita*  
Light, dry & refreshing white from the trebbiano grape leaving a zesty finish  
£4.4 | £6 | £12.5 | £24

*Pecorino Amodo, Terre di Chieti Abruzzo*  
Clean, fresh and minerally. Lots of layers  
£4 | £5.5 | £11.6 | £22

## Rosé wine

125ml / 175ml / half bottle carafe / bottle

*Cotes de Provence, Rose 'Cuvee Henri Fabre', Château de l'Aumerade*  
The quintessential Provence rose  
£5.8 | £7.9 | £17 | £32

*Pinot Grigio Rosé, Venezie, Novita, Italy*  
Drier style of wine that shows off Pinot Grigio in a different light  
£4.6 | £6.5 | £13.2 | £26

*Zinfandel Rosé, Vita, Puglia, Italy*  
Southern Italian version of strawberries and cream  
£4 | £5.5 | £11.6 | £22

## Beer & cider

DRAUGHT

Peroni £5.5 pint | £2.9 half  
Helles Meantime £5.5 pint | £2.9 half  
Goose Island IPA £6.1 pint | £3.2 half  
Keller Pils £5.3 pint | £2.8 half  
Cornish Orchard Cider  
£5.1 pint | £2.7 half

BOTTLES

Bath Gem Ale £5.1 500ml  
Peroni £3.9 330ml  
Peroni Libra, Alcohol Free £4.1 330ml  
Peroni Gluten Free £4.1 330ml  
Thatchers West Country Cider £4.9 500ml  
Wiper & True light pale ale,  
small beer 2.7% £3.8 330ml can