

# AQUA

## Allergens menu

(Gf) Gluten-free (Df) Dairy-free

Please make your server aware of your dietary requirements when ordering

### 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

Malfy 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, Mon to Fri

2 courses £14

3 courses £17

### STARTERS

Fried calamari, harissa aioli (Df)

Chickpea, red kidney bean skewer,  
rosemary flatbread,

mint soya yoghurt (Df)

Bath blue chesse & broccoli soup (Gf)

### MAINS

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

Slow roasted ox cheek ragu,  
pappardelle pasta (Df)

Fish & chips (Df)

Half grilled piri piri chicken, rosemary  
roasted potatoes, apple slaw,  
spicy aioli (Gf)

### DESSERT

Lemon posset, berry compote,  
shortbread biscuit (Gf)

## Small plates

Olives, chilli, italian herbs (Gf) (Df) £3

Fried enoki mushrooms, smoked garlic aioli (Df) £6

Sourdough, balsamic olive oil, rock salt (Df) £3.5

Selection of cured meats: coppocollo/prosciutto  
San Danielle/fennel salami (Df) £12

Roasted Cornish hake, dauphinoise potatoes,  
chard, blistered cherry tomatoes,  
sapphire butter (Gf) £17.5

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

Roasted butternut squash & sage risotto,  
candied cashews, basil oil (Gf) (Df) £13.5

Chicken Caesar salad, gem lettuce, pancetta,  
parmesan, anchovy aioli (Gf) (Df) £13

Bath blue chesse & broccoli soup (Gf)

Fried calamari, harissa aioli (Df) £7

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

Roasted Jerusalem artichoke, rainbow chard, shaved  
pear, cashews, crisped parsnip (Gf) (Df) £7.5

## Mains

Slow braised pork cheeks, creamed mash  
potato, asparagus, chianti red wine jus (Gf) £15

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

Slow roasted ox cheek ragu,  
pappardelle pasta (Df) £14

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

Fish & chips (Df) £14

## Steaks & grills

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

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

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

## Sides

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

## Desserts

Chocolate dome, hazelnut torte, salted caramel sauce, flat white ice cream (Gf) £8.5 / Lemon posset, berry compote (Gf) £6

Red berry crème brûlée, sugar glaze (Gf) £6.5 / Vegan coconut ice-cream (Gf) 3 scoops £7

Selection of sorbets: Lemon/mango/blackcurrant (Gf) 3 scoops £7

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

*Aglanico 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

*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

*Malbec, Mendoza, El Camino*  
Spice & intense flavours of ripe red fruits, complemented by  
a soft & velvety texture  
£4.6 | £6.5 | £13.2 | £26

*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 'Vitesse', 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, Venezia, 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

Peroni Draught  
pint £5.5 / £2.9 half

Peroni  
£3.9 330ml bottle

Peroni Gluten Free  
£4.1 330ml bottle

Peroni Libra, Alcohol Free  
£4.1 330ml bottle

Bath Gem ale  
£5.1 500ml bottle

Wiper & True light pale ale,  
small beer 2.7% £3.8 330ml can

Goose Island IPA  
£4.6 355ml bottle

Thatchers West Country Cider  
£4.9 500ml bottle