

AQUA

BELLINI'S

All at **£7.5**
Peach / cherry
raspberry / mimosa
2 for 1
between 12-7pm

APEROL SPRITZ
Prosecco, Aperol, soda **£7.5**
or 2 for **£12**

GINTONICAS

Blood orange Beefeater
lime & basil **£9**
Pink Beefeater strawberry
& grapefruit **£9**
Bombay basil & grapefruit **£9**
Campari G&T **£9**
Malfy lemon or orange G&T **£9**
Negroni - Bristol gin, Campari,
martini rosso **£9**

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 £9

Italian Garden

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

Whiteladies

Dissarano Amaretto, blood orange sour

Pineapple Daiquiri

Pineapple, coconut, Bacardi

Watermelon Smash

Vodka, Cointreau, watermelon, pineapple

Old Blue

Havana, Mailibu, coconut milk,
cream, pineapple juice

Florrie

Lychee syrup, Bristol vodka,
lime, grenadine

Vui

Appleton Estate 8 year old,
Cointreau, lime

LUNCH & EARLY DINNER

Served 12pm - 7pm, Monday to Friday
2 courses £15 / 3 courses £18

STARTERS

Fried calamari, harissa aioli
Chickpea, red kidney bean skewer,
rosemary flatbread, mint soya yoghurt **(Ve)**
Beetroot, goats cheese, chilli jam arancini, harissa aioli
Roasted celeriac, truffle, hazelnut soup

MAINS

Fish & chips, tartare sauce
Half-grilled piri piri chicken, rosemary roasted
potatoes, apple slaw, spicy aioli
Wild mushroom, caramelised onion ravioli,
spinach, candied walnuts **(Ve)**
Chicken Caesar salad
Sourdough pizza (choose from our à la carte menu)

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 **£4**
Roasted garlic butter & fior di latte
cheese flat bread **£5.5**
Fried enoki mushrooms, smoked garlic aioli **£6**
Olives, chilli, Italian herbs **£3**
Duck bon bons, cherry sauce **£6.5**
Selection of cured meats: coppocollo/prosciutto
San Danielle/fennel salami **£15**

SMALL PLATES

Roasted celeriac, white truffle
& hazelnut soup **£5.5**
Lamb croquettes, minted garlic mayo **£7**
Prawn, crayfish, squid ravioli, lemon grass butter **£9**
Fried calamari, harissa aioli **£7.5**
Chickpea & red kidney bean kofta, rosemary
flatbread, mint soya yoghurt **(Ve) £7**
Beetroot, goats cheese, chilli jam arancini,
harissa aioli **£6**
Scallops, squash purée, samphire,
crispy prosciutto, fennel salsa verde **£10**

MAINS

Cod supreme, dauphinoise, rainbow chard,
samphire butter **£18**
Seafood linguine, king prawns, mussels,
calamari, tomato ragu, N'duja, chilli **£14.5**
Herb crust rack of Wiltshire lamb, spring greens,
smoked garlic purée, red wine jus **£27**
Chicken Caesar salad **£13.5**
Braised pork cheeks, creamed potato, asparagus,
black pudding fritter, chianti jus **£15**
Pan fried chicken supreme, dauphinoise,
mushroom & marsala sauce **£15**
Seared tuna salad, Jerusalem artichoke, asparagus,
heritage tomatoes, olives, soft boiled egg, vinaigrette **£17**
Fish & chips, tartare sauce **£14**
Wild mushroom, caramelised onion, spinach,
candied walnuts ravioli **(Ve) £14**
Aqua's duck 2 ways, duck breast served pink, confit
duck leg, grilled pak choi, squash, cherry jus **£19**

Aged fillet of beef Wellington, celeriac purée, asparagus, red wine jus £35

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 **£26** 8oz Fillet steak **£27**

with a choice of bernaise or peppercorn sauce

Half grilled piri piri chicken, rosemary roasted potatoes, apple slaw, spicy aioli **£15**

BURGERS

Beef burger, pulled pork, onion ring, harissa aioli,
tomato relish, lettuce, quiches cheddar cheese, brioche bun,
triple cooked chips **£15**

Vegan burger, 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 **£13**

Prosciutto San Daniele Pizza

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

SIDES

Sweet potato fries **£4** Triple cooked chips **£3.5** Spring greens **£4.5**
Dauphinoise **£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 glass / bottle

Laurent-Perrier Cuvee Rose, NV, France
£95 bottle

Nyetimber, England
£10 | £55

Champagne, Taittinger
Brut Réserve, France
£10.5 | £60

Bottega Gold Prosecco, Italy
£7.7 | £42

Prosecco Bottega Poeti, Italy
£6 | £32

RED WINE

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

Amarone della Valpolicella Classico, Bolla, Italy
bottle £67

Chateau Pontet Bayard, Saint-Emillion, Bordeaux, France
£7.9 / £11.3 / £16 / £23 / £45

Rioja, Don Jacobo, Vendimia Seleccionada, Spain
£6.7 / £9.3 / £12.8 / £19.5 / £37

Primitivo, Salento, Italy
£5.8 / £7.9 / £11.4 / £17 / £32

Malbec, Mendoza, Brazos, Uco Valley, Argentina
£5.4 / £7.5 / £10.8 / £15.8 / £30

Cannonau, Carignano, Bovale Sardo,
Passo Sardo Vino Rosso, Isola dei Nuragi, Italy
£5 / £7 / £10 / £14.8 / £28

Pinot Noir, Barnabé, France
£4.9 / £6.8 / £9.8 / £14.3 / £27

Merlot, Altoritas, Central Valley, Chile
£4.4 / £6 / £8.6 / £12.5 / £24

Montepulciano d'Abruzzo, Parini, Italy
£4 / £5.5 / £7.9 / £11.6 / £22

WHITE WINE

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

Gavi di Gavi, Cortese, Enrico Serafino, Italy
£7.9 / £11.3 / £16 / £23 / £45

Rioja, Vine roots garnacha blanca, Spain
£6 / £8.1 / £11.8 / £18 / £34

Sauvignon Blanc, Marlborough, Vidal, New Zealand
£5.4 / £7.5 / £10.8 / £15.8 / £30

Albariño, Paco & Lola Lolo, Rías Baixas, Pagos del Rey, Spain
£5.2 / £7.3 / £10.5 / £15.4 / £29

Picpoul de Pinet, Belle Perle, France
£5 / £7 / £10 / £14.8 / £28

Pinot Grigio, Grave del Friuli, Borgo Tesis, Fantinel, Italy
£4.9 / £6.8 / £9.8 / £14.3 / £27

Soave Classico, Garganega blend, Bolla, Italy
£4.6 / £6.5 / £9.3 / £13.2 / £26

Verdejo, Castillo de Mureva Organic, Spain
£4.4 / £6 / £8.6 / £12.5 / £24

Pecorino Amodo, Terre di Chieti Abruzzo, Italy
£4 / £5.5 / £7.9 / £11.6 / £22

ROSÉ WINE

125ml / 175ml / half bottle carafe / bottle

Coteaux Varois en Provence Rosé, Reffet, Estandon, France
£6 / £8.1 / £11.8 / £18 / £34

Pinot Grigio Rosé, Venetie, Antonio Rubini, Italy
£4.9 / £6.8 / £9.8 / £14.3 / £27

Zinfandel Rosé, Vita, Puglia, Italy
£4 / £5.5 / £7.9 / £11.6 / £22

MOCKTAILS

NON - ALCOHOLIC

Elderflower Fizz
Elderflower, soda, lime £4.5

Virgin Mojito
Fresh mint, ginger ale, lime £4.5

Crodino
Italian zero alcohol aperitif £5.5

Bambini Bellini
Cranberry juice, lime,
peach, lemonade £4.5

Sorrento Sunset
Orange juice, cranberry
juice, bitter lemon,
grenadine £4.5

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

BEER & CIDER

DRAUGHT

Peroni
£5.5 pint / £2.9 half

Grolsch Pilsner
£5 pint / £2.5 half

Goose Island IPA
£6.1 pint / £3.2 half

Cornish Orchard Cider
£5.1 pint / £2.7 half

Cornish Orchard Blush Cider
£5.1 pint / £2.7 half

BOTTLES

Peroni
£3.9 330ml

Peroni Gluten Free
£4.1 330ml

Peroni Libra, Alcohol Free
£4.1 330ml

Bath Gem ale
£5.1 500ml

Thatchers West Country Cider
£4.9 500ml