

# 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 / 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, Mon to Fri

**2 courses £15**

**3 courses £18**

### STARTERS

Fried calamari, harissa aioli (Df)

Chickpea, red kidney bean skewer,  
rosemary flatbread, mint soya yoghurt (Df)

Roasted celeriac, white truffle  
& hazelnut soup (Gf)

### MAINS

Wild mushroom, caramelised onion,  
spinach, candied walnuts ravioli (Df)

Fish & chips (Df)

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

Caesar salad (Gf) (Df)

### DESSERT

Lemon posset, berry compote,  
shortbread biscuit (Gf)

Dark chocolate torte, toasted hazelnuts,  
vanilla ice cream (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**

Fried calamari, harissa aioli (Df) **£7**

Cod supreme, dauphinoise,  
rainbow chard, samphire butter (Gf) **£18**

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

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

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

Fish & chips (Df) **£14**

Duck bon bons, cherry sauce (Df) **£6.5**

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

Roasted celeriac, white truffle & hazelnut soup (Gf) **£5.5**

Scallops, squash purée, samphire,  
crispy prosciutto, fennel salsa verde (Gf) (Df) **£10**

## MAINS

Pan fried chicken supreme, dauphinoise,  
mushroom & marsala sauce (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**

Seared tuna salad, Jerusalem artichoke, asparagus, heritage  
tomatoes, olives, soft boiled egg, vinaigrette (Gf) (Df) **£17**

Wild mushroom, caramelised onion, spinach,  
candied walnuts ravioli (Df) **£14**

## STEAKS & GRILLS

**All our steaks are 28 day, dry aged, reared  
from Clannaborough Farm, Devon, served  
with rocket & parmesan, confit garlic  
potatoes (Df without parmesan)**

10oz rib-eye steak **£26** 8oz Fillet steak **£27**

with a choice of bernaïse sauce  
or peppercorn sauce (Gf) (Df)

Beef burger, pulled pork, 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** / Spring greens (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) **£12** / Lemon posset, berry compote (Gf) **£6**

Red berry crème brûlée, sugar glaze (Gf) **£6.5** / Dark chocolate torte, toasted hazelnuts, vanilla ice cream (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 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

## 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

## 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, Reflet, 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

## BEER & CIDER

### DRAUGHT

Peroni  
£5.5 pint / £2.9 half

Grosch 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