

# AQUA

## BELLINI'S

All at £8  
Peach / cherry  
raspberry / mimosa

**2 for 1**  
between 12-7pm

## APEROL SPRITZ

Prosecco, Aperol, soda £8  
or 2 for £13

## GINTONICAS

Blood orange Beefeater  
lime & basil £10

Pink Beefeater strawberry  
& grapefruit £10

Bombay basil & grapefruit £10  
Campari G&T £10

Malfy lemon or orange G&T £10

Negroni - Bristol gin, Campari,  
martini rosso £10

## Pornstar Martini

Absolute vodka, vanilla,  
passion fruit, prosecco

## Salty

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

## Pineapple Daiquiri

Pineapple, coconut, Bacardi

## Whiteladies

Dissarano Amaretto, blood orange sour

## COCKTAILS All at £10

### Italian Garden

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

### Ramsbury

Bottega gin, raspberry coulis,  
crème de mure

### Watermelon Smash

Vodka, Cointreau, watermelon, pineapple

### Vui

Appleton Estate 8 year old, Cointreau, lime

### Old Blue

Havana, Mailibu, coconut milk,  
cream, pineapple juice

### Florrie

Lychee syrup, Bristol vodka,  
lime, grenadine

### The Moose

Raspberry martini, moose,  
vanilla vodka, fresh raspberries

## LUNCH & EARLY DINNER

Served 12pm - 7pm, Monday to Friday

**2 courses £16 / 3 courses £19**

### STARTERS

Fried calamari, harissa aioli

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

Carbonara arancini, pecorino cheese, truffle mayo

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 £4.5

Roasted garlic butter & fior di latte cheese flat bread £6

Fried enoki mushrooms, smoked garlic aioli £6.5

Olives, chilli, Italian herbs £4

Selection of cured meats: coppocollo/prosciutto

San Danielle/fennel salami £15

## SMALL PLATES

Roasted celeriac, white truffle & hazelnut soup £6

Lamb croquettes, minted garlic mayo £7.5

King prawns, river Fowey mussels, crab bisque,  
herb crostini £11

Roasted peach, burrata, Parma ham,  
roasted cashew, honey & lemon oil £10

Fried calamari, harissa aioli £7.5

Crispy pork belly, chilli & miso caramel,  
watermelon, micro coriander £9

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

Carbonara arancini, pecorino cheese, truffle mayo £6.5

Scallops, squash purée, samphire,  
crispy prosciutto, fennel salsa verde £10.5

## MAINS

Halibut supreme, pea & basil risotto,  
pickled fennel & heritage tomato salsa £23

Seafood linguine, king prawns, mussels,  
calamari, tomato ragu, N'duja, chilli £15

Herb crust rack of Wiltshire lamb, spring greens,  
smoked garlic purée, red wine jus £28

Chicken Caesar salad £13.5

Braised pork cheeks, creamed potato, asparagus,  
black pudding fritter, chianti jus £15.5

Pan fried chicken supreme, dauphinoise,  
mushroom & marsala sauce £15

Grilled Pork chop, gnocchi, Cornish Orchard cider cream sauce £20

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

## 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 30oz tomahawk to share £70

with a choice of bernaise or peppercorn sauce

Half grilled piri piri chicken, rosemary roasted potatoes, apple slaw, spicy aioli £16

## 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)** £14.5

## 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 £11

### Bronwen Bianco Pizza

Baby spinach, pesto,  
San Marzano tomatoes,  
fior di latte, basil, parmesan £13

### Wilson Pizza

Fior di latte, San Marzano tomato  
sauce, N'duja, Tuscan salami,  
portobello mushrooms, chilli £14

### Prosciutto San Daniele Pizza

Fior di latte, San Marzano  
tomato sauce, prosciutto,  
rocket & parmesan £13

## 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

## 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, Venezia, 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

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