

AQUA

COCKTAILS

- Pornstar martini:** Absolute vodka, vanilla, passion fruit, prosecco £10
Salty: Patron tequila, Cointreau, Urban cordials strawberry, basil, lime £10
The Moose: Raspberry martini, Moose, vanilla vodka, fresh raspberries £10
Wendys garden: Bombay, St germain elderflower, lime, cucumber, apple £10
Zambo: 2 rums, pineapple, banana, cinnamon £10.5
Classic negroni: Campari, Monkey 47, Martini rosso £10
Smokey. I. Am: Bourbon, Drumbuie, honey, lemon, ginger ale £10
Pink panther: Vodka, Cointreau, watermelon, pineapple £10
Spicy AS: Don julio, chipotle, Cointreau, chilli, lime £11
Old blue: Havana, Mailibu, coconut milk, cream, pineapple juice £10
Florrie: Lychee syrup, Bristol vodka, lime, grenadine £10

GINTONICAS

- Hendricks, cucumber, lemon £12
Blood orange Beefeater, lime & basil £12
Malfy grapefruit or lemon G&T £12
Monkey 47, elderflower & lime £12
Pink Beefeater strawberry & raspberry £12

BELLINI'S

- Peach / cherry / raspberry / mimosa £8.5
2 for 1 between 12-7pm

APEROL SPRITZ

- Prosecco, Aperol, soda £8 or **2 for £14**

NIBBLES

- Los Hechizos Del Sur Sarasa olives £4
Sourdough, butter, rock salt £5
Roasted garlic butter & mozzarella flatbread £8
Fried calamari, harissa aioli £8.5
Confit duck leg bon bon, spiced plum sauce £7.5

STARTERS

- Braised pork cheek, Jerusalem artichoke & smoked garlic purée, porcini mushroom, beetroot crisp, rosemary beef jus £9.5
Roasted butternut, caramelised onion soup, pesto & toasted pumpkin seeds (Ve) £7
Wild mushroom & spinach ravioli, candied walnuts (Ve) £8.5
King prawn, river Fowey mussels, crab bisque £11
Lamb croquettes, minted garlic mayo £8
Red pepper, mozzarella arancini, ash smoked garlic aioli £7.5
Seared scallops, chard cauliflower florets, cauliflower purée, chorizo, chilli oil £12

MAINS

- Pan roasted chicken supreme, cep puree, grilled oyster mushrooms, braised hispi cabbage heart, cider cream £18
Duck 2 ways, duck breast cooked pink, confit duck leg ball, fried potato pave, red cabbage, spiced plum & rosemary sauce £22
Pan roasted cod supreme, confit garlic potatoes, leeks, peas, lemon cream £21
Herb crusted lamb rack, parsnip chips, braised beetroot & smoked garlic purée, sugar snap peas, red wine jus £28
Seafood linguine, king prawns, mussels, calamari, tomato ragu, nduja, chilli £17
Chicken caesar salad £15
Red wine braised short rib, roasted butternut squash risotto, demi glaze reduction £21
Avocado, zucchini, chilli & lime carbonara, heritage tomato salsa, gremolata (Ve) £15
Today's market fish - ask your server for today's fish and price

STEAKS & GRILLS

- All our steaks are 28 day, dry aged, reared from Herst farm, Slimbridge, served with rocket & parmesan*
Choose from bernaise or peppercorn sauce, skinny fries or handcut triple cooked chips
10oz rib-eye steak £29 8oz fillet steak £35 8oz rump steak served with chimichurri £24 30oz tomahawk to share £75
Half grilled piri piri chicken, rosemary roasted potatoes, apple slaw, spicy aioli £16.5
Beef burger, Montgomery Oglesfield cheese, beef tomato, white onion, dill pickle, Aqua burger sauce, brioche bun, skinny fries £15.5
Vegan burger, heritage tomato salsa, harissa, avocado, skinny fries (Ve) £15

PIZZAS

- 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 £13
Bianco pizza: Fior di latte cheese, mascarpone, gorgonzola dolce, spinach, truffle oil, rocket £15
Carne pizza: Fior di latte cheese, chorizo sausage, N'duja, sweet picanté peppers, wild mushrooms, oregano £16
Prosciutto San Daniele pizza: Fior di latte cheese, San Marzano tomato sauce, prosciutto, rocket & parmesan £15

SIDES

- Handcut triple cooked chips £4 Skinny fries £4 Seasonal greens £4.5
Dauphinoise £4.5 Rocket & parmesan £3.5 Garlic spinach £4 Courgette fritti, parmesan, lemon, rock salt £4

SET MENU

Please ask to see our Lunch & Early Dinner menu. Served 12pm to 7pm, Monday to Friday. Two courses £18, three courses £21

(Ve) Vegan

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

Bottega Poeti Prosecco Brut DOC, Italy £6.5 / £34
 Bottega Gold Prosecco Brut NV, Italy £8 / £45

Taittinger Brut Réserve, NV, France £10.5 / £60
 Laurent Perrier Rosé, France £95 bottle
 Nyetimber Classic Cuvee, England £10 / £55

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

Amodo Pecorino, Terre di Chieti Abruzzo, Italy £4.2 / £5.8 / £8 / £12.5 / £23
 Soave Classico, Bolla, Italy £4.6 / £6.5 / £9.3 / £13.5 / £26
 Marius, Vermentino, Italy £4.9 / £6.8 / £9.8 / £14.3 / £27
 Picpoul de Pinet, Belle Perle, France £5 / £7 / £10 / £14.5 / £28
 Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel, Italy £5.2 / £7.3 / £10.5 / £15 / £29
 Godello, Virgen de Galir Maruxa, Valdeorres, Spain £5.4 / £7.5 / £10.8 / £15.8 / £30
 Paco & Lola Lolo Tree Albariño, Rías Baixas, Spain £5.5 / £7.6 / £11 / £16 / £31
 Vidal Sauvignon Blanc, Marlborough, New Zealand £5.8 / £8 / £11.4 / £17 / £32
 Vine Roots Garnacha Blanca, Rioja, Spain £6 / £8.5 / £11.8 / £17.5 / £34
 Gavi di Gavi, Enrico Serafino, Italy £7.8 / £11.3 / £16 / £23 / £45
 Sancerre, Domaine des Chaintres, Joseph Mellot, France £9.5 / £13.8 / £18.5 / £28.5 / £55

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

Montepulciano d'Abruzzo, Parini, Italy £4.2 / £5.8 / £8 / £12.5 / £23
 Altortitas Merlot, Central Valley, Chile £4.6 / £6.5 / £9.3 / £13.5 / £26
 Barnabe Oak Aged Pinot Noir, France £4.8 / £6.7 / £9.8 / £14 / £27
 Corbieres Rouge Organic, France £5.8 / £8 / £11.4 / £17 / £32
 Cahors, Château Labrande, France £5.9 / £8.2 / £12 / £17.5 / £33
 Feudi Salentini 125 Primitivo del Salento, Italy £6 / £8.5 / £11.8 / £17.5 / £34
 Don Jacobo Rioja Vendimia Seleccionada, Bodegas Corral, Spain £6.5 / £9.3 / £12.8 / £19 / £37
 Malbec Zuccardi Serie A, Uco Valley, Mendoza, Argentina £6.7 / £9.5 / £13.2 / £19.8 / £38
 Douro, Quinta dos Murças Minas, Portugal £7 / £10.5 / £14 / £21 / £40
 Château Pontet Bayard, Montagne-Saint-Émilion, France £7.8 / £11.3 / £16 / £23 / £45
 Cabernet Sauvignon, Banshee, Sonoma, USA £9.5 / £13.8 / £18.5 / £28.5 / £55
 Amarone della Valpolicella Classico, Bolla, Italy £69

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

Vita Zinfandel Rosato, Puglia, Italy £4.4 / £6.2 / £8.5 / £13 / £24
 Antonio Rubini Pinot Grigio Rosato, delle Venezie, France £5.2 / £7.3 / £10.5 / £15 / £29
 Coteaux Varois en Provence Rosé, Reflet, Estandon, Italy £6.2 / £8.8 / £12 / £18 / £35

STICKIES 100ml

Dessert Wine; Chateau du seuil Organic, Cerons, France £8.5
 Pedro Ximenez; Gonzales Byass Nectar, Pedro Ximenez Dulce, Spain £7
 Port; Dalva 10 years port, Portugal £8.5

BEER & CIDER

Peroni draught £5.6 pint / £3 half
 Peroni £4 330ml bottle
 Peroni gluten free £4.2 330ml bottle
 Peroni Libra, alcohol free £4.2 330ml bottle
 Bath Gem ale £5.5 500ml bottle
 Goose Island IPA £4.8 355ml bottle
 Thatchers West Country Cider £5 500ml bottle
 Wiper & True, Kaleidoscope 500ml can £5

SOFT DRINKS MOCKTAILS:

Elderflower fizz: Elderflower, soda, lime £4.5
Virgin mojito: Fresh mint, ginger ale, lime £4.5
Virgin Aperol spritz: 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
 Acqua Pana still water £4.6
 San Pellegrino sparkling water £4.6
 San Pellegrino Aranciata £3
 San Pellegrino Limonata £3
 Luscombe hot ginger beer £3.5
 Luscombe wild elderflower bubbly £3.5
 Coke Zero / Diet Coke / Sprite / Coca Cola £3.5 bottle