

AQUA

ALLERGENS MENU

(Ve) Vegan (Gf) Gluten-free (Df) Dairy-free Please make your server aware of your dietary requirements when ordering

COCKTAILS **Pornstar martini:** Absolute vodka, vanilla, passion fruit, prosecco £11
Salty: Patron tequila, Cointreau, Urban cordials strawberry, basil, lime £10
The Moose: Raspberry martini, Moose, vanilla vodka, fresh raspberries £11
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 £11
Spicy AS: Vivir blanco, chipotle, Cointreau, chilli, lime £11
Old blue: Havana, Mailibu, coconut milk, cream, pineapple juice £11
Florie: Lychee syrup, Bristol vodka, lime, grenadine £10

GINTONICAS

Hendricks, cucumber, lemon £12.5
Blood orange Beefeater, lime & basil £12.5
Malfy grapefruit or lemon G&T £12.5
Monkey 47, elderflower & lime £12.5
Pink Beefeater strawberry & raspberry £12.5

BELLINI'S

Peach / cherry / raspberry / mimosa £9
2 for 1 between 12-7pm

APEROL SPRITZ

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

NIBBLES Los Hechizos Del Sur Sarasa olives (Gf) (Df) £4
Sourdough, balsamic, olive oil, rock salt (Df) £5

STARTERS Braised beef shin, Jerusalem artichoke & smoked garlic purée, porcini mushroom, rosemary beef jus (Gf) £9.5
Courgette, pea & mint soup, lemon cream (Gf) £7
Butternut squash ravioli, rocket pesto, roasted hazelnut, fried sage (Ve) (Df) £8.5
King prawn, river Fowey mussels, crab bisque (Gf) £11
Seared scallops, chard cauliflower florets, cauliflower purée, chorizo, chilli oil (Gf) £12

MAINS Chicken supreme, braised chicory heart, roast cauliflower purée, potato cake, crispy kale, champagne & thyme butter sauce (Gf) £19
Pan roasted cod supreme, white wine cream volute, gnocchi, clams, samphire, dried crispy ham (Gf) £23
Lamb rump cooked pink, braised shoulder croquette, butternut puree, sugar snaps, sweet peas, rosemary beef jus (Df) £25
Seafood linguine, king prawns, mussels, calamari, tomato ragu, nduja, chilli (Df) £17
Chicken caesar salad, crisp romaine lettuce, pancetta, caesar dressing (Gf) £15
Pork belly, truffle celeriac puree, charred tenderstem broccoli, burnt shallots, onion verde, beef jus (Gf) £21
Avocado, zucchini, chilli & lime carbonara, heritage tomato salsa, gremolata (Ve) (Df) £15
Todays market fish - ask your server for allergens

STEAKS & GRILLS *All our steaks are 28 day, dry aged, reared from Herst farm, Slimbridge, served with rocket & parmesan, (Df without parmesan)*
Choose from bernaise sauce (Gf) (Df) or peppercorn sauce (Gf), skinny fries (Df) or handcut triple cooked chips (Df)
10oz rib-eye steak £29 8oz fillet steak £35 8oz rump steak £24 30oz tomahawk to share £75
Half grilled piri piri chicken, rosemary roasted potatoes, apple slaw, spicy aioli (Gf) £18
Vegan burger, heritage tomato salsa, harissa, avocado, skinny fries (Ve) (Df) £15

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

DESSERTS Lemon posset, berry compote (Gf) £6
Dark chocolate delice, blood orange, gingerbread ice cream (Gf) £7
Selection of sorbets: Lemon/mango/blackcurrant (Gf) (Df) 3 scoops £7
Coconut ice cream (Ve) (Gf) (Df) 3 scoops £7

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

SPARKLING 125ml glass / bottle

Bottega Poeti Prosecco Brut DOC, Italy £7 / £36

Bottega Pink Gold Rosé Prosecco, Italy £10.5 / £58

Bottega Gold Prosecco Brut NV, Italy £9 / £48

Taittinger Brut Réserve, NV, France £11.5 / £65

Bollinger Rosé, France £135 bottle

Nyetimber Classic Cuvee, England £10.5 / £58

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

Amodo Pecorino, Terre di Chieti Abruzzo, Italy £4.4 / £6.1 / £8.8 / £13 / £24

Soave Classico, Bolla, Italy £4.9 / £6.8 / £9.8 / £14.3 / £27

Marius, Vermentino, France £5 / £7 / £10 / £14.5 / £28

Picpoul de Pinet, Belle Perle, France £5.2 / £7.3 / £10.5 / £15 / £29

Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel, Italy £5.4 / £7.5 / £10.8 / £15.8 / £30

Godello, Virgen de Galir Maruxa, Valdeorres, Spain £5.5 / £7.6 / £11 / £16 / £31

Paco & Lola Lolo Tree Albariño, Rías Baixas, Spain £5.8 / £8 / £11.4 / £17 / £32

Dashwood Sauvignon Blanc, Marlborough, New Zealand £5.9 / £8.2 / £12 / £17.5 / £33

Vine Roots Garnacha Blanca, Rioja, Spain £6.3 / £9 / £12.5 / £18 / £35

Gavi di Gavi, Enrico Serafino, Italy £8.1 / £11.6 / £16.5 / £23.5 / £46

Sancerre, Domaine des Chaintres, Joseph Mellot, France £10.5 / £14.5 / £19.5 / £30 / £58

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

Montepulciano d'Abruzzo, Parini, Italy £4.4 / £6.1 / £8.8 / £13 / £24

Altortas Merlot, Central Valley, Chile £4.8 / £6.7 / £9.8 / £14 / £27

Barnabe Oak Aged Pinot Noir, France £5 / £7 / £10 / £14.5 / £28

Corbieres Rouge Organic, France £5.9 / £8.2 / £12 / £17.5 / £33

Cahors, Château Labrande, France £6 / £8.5 / £11.8 / £17.5 / £34

Feudi Salentini 125 Primitivo del Salento, Italy £6.3 / £9 / £12.5 / £18 / £35

Don Jacobo Rioja Vendimia Seleccionada, Bodegas Corral, Spain £6.7 / £9.5 / £13.2 / £19.8 / £38

Malbec Zuccardi Serie A, Uco Valley, Mendoza, Argentina £6.9 / £10 / £13.7 / £20.5 / £39

Douro, Quinta dos Murças Minas, Portugal £7.2 / £10.7 / £14.5 / £21.5 / £41

Château Pontet Bayard, Montagne-Saint-Émilion, France £8.1 / £11.6 / £16.5 / £23.5 / £46

Cabernet Sauvignon, Banshee, Sonoma, USA £10.5 / £14.5 / £19.5 / £30 / £58

Amarone della Valpolicella Classico, Bolla, Italy £69

Beaune Marconnets 1er Cru, Remoissenet Père & Fils, Burgundy, France £95

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

Vita Zinfandel Rosato, Puglia, Italy £4.6 / £6.5 / £9.3 / £13.5 / £26

Antonio Rubini Pinot Grigio Rosato, delle Venezie, Italy £5.4 / £7.5 / £10.8 / £15.8 / £30

Coteaux Varois en Provence Rosé, Reflet, Estandon, France £7 / £10.5 / £14 / £21 / £40

STICKIES 100ml

Dessert Wine; Chateau du seuil Organic, Cerons, France £9

Pedro Ximenez; Gonzales Byass Nectar, Pedro Ximenez Dulce, Spain £7.5

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 0% 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 £5.5

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