

AQUA

SUNDAY LUNCH

Served all day Sunday

1 COURSE £19 / 2 COURSES £24 / 3 COURSES £29

STARTERS

Fried calamari, harissa aioli

Lamb croquettes, ash smoked garlic aioli

Pear, roquefort, watercress, quince jelly, candied walnuts, basil oil

Beetroot & goats cheese arancini, red pepper & feta purée

Courgette, pea & mint soup, lemon cream

MAINS

Roast striploin of beef *Reared from Herst farm, Slimbridge*

Roast rack of pork, crispy pork crackling *Reared from Orchard farm, Salisbury*

Roast half spatchcock chicken *Reared from Castlemead farm, Radstock, Bath*

Vegetarian Wellington

(All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables & chefs delicious gravy)

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Dark chocolate delice, blood orange, brandy crumb, gingerbread ice cream

Lemon posset, berry compote, shortbread biscuit

(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.

MAKE WEEKENDS SPECIAL!

BOTTOMLESS BRUNCH

2 COURSES £37 / SATURDAY 9.30AM - 4PM / 2 HOUR LIMIT

Free flowing bubbles / Bloody Mary / half Peroni / bellini's

VIRGIN BOTTOMLESS BRUNCH

2 COURSES £28 / SATURDAY 9.30AM - 4PM / 2 HOUR LIMIT

Free flowing virgin Bloody Mary / Virgin mojito / Elderflower fizz / Fresh juices