

Bellini's

All at £7.5 Peach

Raspberry Cherry

2 for 1
between
12pm & 7pm

Gintonicas

All at £8

Blood orange
Beefeater lime & basil
Pink Beefeater strawberry
& grapefruit
Bombay basil & grapefruit
Malfy Lemon or Orange G&T

Ceder's Wild non-alcoholic

Italian Pornstar Martini Vanilla vodka, passion fruit liquor & prosecco

Mojito Limes, fresh mint, demerara sugar & Havana 3 year old rum

Ramsbury
Bottega gin, raspberry coulis,
créme de mur

Cocktails All at £8.5

Italian Garden
Fresh mint & lime, Bristol gin,
St. Germain elderflower liquer,
apple juice

Whiteladies
Dissarano Amaretto, blood orange sour

Ettington
Lambs spiced rum, pineapple, sherry

Caledonia
Xante cognac,
Jack Daniels, apple
Barnes

Barnes Lambs spiced rum, pomegranate, triple sec

Florrie
Bristol vodka, lavender syrup

Breads & nibbles

Sourdough, butter, rock salt £3.5

Roasted garlic butter & fior di latte cheese flat bread \pounds_5

Olives, chilli, italian herbs £3

Fried enoki mushrooms, smoked garlic aioli £6

Small plates

Roasted butternut squash & caramelised onion soup £5

Vegan koftas, rosemary flat bread, mint soya yoghurt $\pounds 7$

Grilled octopus, chorizo, butter bean, squid ink, lime sourdough $\pounds 8$

Cornish mussels, marsala wine, fennel, shallots, cream £7/£13

Fried calamari, harissa aioli £7

Burratina, fresh mozzarella, double cream cheese, roasted Romano red pepper, honey $\pounds 6.7$

Slow braised short ribs, chilli jam, spring onion $\pounds 8$

Roasted Jerusalem artichoke, rainbow chard, shaved pear, cashews, crisped parsnip £7.5

Lamb croquettes, minted garlic mayo $\pounds 7$

Truffle pecorino arancini, harissa oil £5.5

Beef, pork, fennel meatballs £6.5

Mains

Slow roasted ox cheek ragu, pappardelle pasta £14

Roasted cod, dauphinoise potatoes, chard, blistered cherry tomatoes, fennel butter £16

Stone bass, Cornish mussels, Jerusalem artichoke, crab bisque, wilted spinach, truffle oil $\pounds17$

Linguine, king prawns, tomato ragu, n'duja, chilli £13

Grilled chicken salad, asparagus, avocado, San Marzano tomatoes, sweet cured bacon £12

Slow braised pork cheeks, creamed mash potato, asparagus, black pudding fritter, chianti red wine jus £14

Wild mushroom, asparagus, spinach & truffle vegan risotto \pounds 13

Aqua's duck 2 ways, duck breast served pink, slow braised confit duck leg, chicory, roasted squash, cherry & rosemary jus £18

Tuna carpaccio, cucumber, mint, San Marzano tomato salsa, dill oil $\pounds 14$

Crispy pork belly, black pudding, piquillo peppers in a rice broth £16

Steaks & grills

All our steaks are 28 day, dry aged, reared from Clannaborough farm, Devon, served with rocket & parmesan, hand cut triple cooked chips

7oz fillet £26 10oz rib-eye £25

With a choice of bernaise sauce, peppercorn sauce or n'duja butter

Half a char-grilled chicken, rosemary roasted potatoes, apple slaw, spicy aioli £14.5

Burgers

Beef burger, pulled short rib, onion ring, harissa aioli, tomato relish, lettuce, quickes cheddar cheese, brioche bun £13

Chicken breast burger, bacon, avocado, harissa aioli, brioche bun £13

Vegan burger, chick peas, red onion, tomato relish, harissa, sweet potato fries £12

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 £10

Bronwen Bianco Pizza
Baby spinach, pesto,
San Marzano tomatoes,
fior di latte, basil, parmesan £12

 $Wilson\ Pizza$ Fior di latte, San Marzano tomato sauce, N'duja, Tuscan salami, portobello mushrooms, chilli £12

Prosciutto San Daniele Pizza
Fior di latte, San Marzano
tomato sauce, prosciutto,
rocket & parmesan £12

Sides

All at £3.5

Triple cooked chips / Truffle chips / Dauphinoise potato / Rocket & parmesan / Garlic spinach
Courgette fritti, parmesan, lemon, rock salt / Jerusalem artichoke, fennel gratin / Chard, leek, peas, garlic & olive oil

Don't forget about our breakfasts, bottomless brunches & Sunday roasts!

Sparkling

125ml/bottle

Champagne, Taittinger
Brut Réserve, France
Luxurious sparkler from a top quality
family-owned Champagne house $£10.5 \mid £60$

Bottega Gold
Prosecco
An award winning
premium prosecco
£42

Prosecco Extra Dry, Favola, Italy Italian festive fizz that needs no occasion $\pounds 5 \mid \pounds 27.5$

Drinks to share

Cotes de Provence Rose Magnum £58

Prosecco Extra Dry '1868' Conegliano
Valdobbiadene Superiore Magnum £70
The first winery to produce prosecco, an unmistakable quality

Blood Orange Sangria £20

Red wine

125ml / 175ml / half bottle carafe / bottle

Amarone della Valpolicella Classico, Bolla
The first Veronese winery to bottle and market 'Amarone' back in 1953.

Dark, complex, raisined and spicy; a timeless classic $bottle\ \pounds67$

Aglianico del Vulture, Regio Cantina, Basilicata, Italy Italy's answer to Malbec. Black fruits, with sweet spice and a smooth mouthfeel $\pounds 6.7 \mid \pounds 9.3 \mid \pounds 19.5 \mid \pounds 37$

 $\begin{tabular}{ll} Malvasia Nera, Salento, San Marzano \\ Full bodied with delicious flavours of morello cherry, baked fig & vanilla notes. Warm & spicy on the finish \\ &\pounds 5.8 \mid \pounds 7.9 \mid \pounds 17 \mid \pounds 32 \\ \end{tabular}$

Cannonau, Carignano, Bovale Sardo, Passo Sardo Vino Rosso, Isola dei Nuragi, Italy A rich fruit driven wine from a lesser known Italian region. Something different $\pounds 4.9 \mid \pounds 6.8 \mid \pounds 14.3 \mid \pounds 27$

Pinot Noir, Provincia di Pavia, Bolla, Italy Light bodied and perfect with richer seafood or poultry $\pounds 4.7 \mid \pounds 6.5 \mid \pounds 13.7 \mid \pounds 26$

Malbec, Mendoza, El CaminoSpice & intense flavours of ripe red fruits, complemented by a soft & velvety texture $\pounds 4.5 \mid \pounds 6.3 \mid \pounds 13.2 \mid \pounds 25$

 $\label{eq:merlot} \begin{aligned} \textit{Merlot, Altoritas, Central Valley, Chile} \\ \textit{Classic Chilean Merlot that we all love. Rich dark fruit} \\ & \pounds 4.2 \mid \pounds 5.8 \mid \pounds 12.2 \mid \pounds 23 \end{aligned}$

Montepulciano d'Abruzzo, Parini, Italy Medium bodied, easygoing with food or without $£3.8 \mid £5.2 \mid £11 \mid £21$

Mocktails

NON - ALCOHOLIC all at £4.5

Bambini Bellini
Cranberry juice, fresh lime
& peach purée topped
with lemonade

Sorrento Sunset
Orange juice, cranberry juice, bitter
lemon & a dash of grenadine

Virgin Mojito Limes, fresh mint & ginger ale

Shrubbery Ceder's wild & tonic

Virgin Italian Garden Ceder's apple, elderflower

Soft drinks

San Pellegrino Sparkling Water £4.5 San Pellegrino Aranciata £2.9

Acqua Pana Still Water £4.5

San Pellegrino Limonata £2.9

Luscombe Hot Ginger Beer £2.9

Luscombe Wild Elderflower bubbly £2.9

Coke Zero / Diet Coke / Sprite $\pounds 2.7 \ bottle$

Coca Cola £3.1 bottle

White wine

125ml / 175ml / half bottle carafe / bottle

Gavi di Gavi, Cortese, Enrico Serafino, Italy

A richer mouthfeel, but with the best elements of a crisp white.

A superb option for a mix of tastes $\pounds 7.2 \mid \pounds 10 \mid \pounds 21 \mid \pounds 40$

 $Sauvignon\ Blanc,\ Marlborough,\ Vidal,\ New\ Zealand$ A modern classic from New Zealand's premier Sauvignon Blanc growing region $\pounds 5.4 \mid \pounds 7.5 \mid \pounds 15.8 \mid \pounds 30$

Albariño, Pulpo, Rías Baixas, Pagos del Rey, Spain On-trend and seafood friendly, from North-Western Spain $\pounds 5 \mid \pounds 7 \mid \pounds 14.8 \mid \pounds 28$

Grillo 'Vitese', Sicily, Colomba Bianca A flagship of Sicily's white grape variety, with an aromatic & floral nose $\pounds 4.9 \mid \pounds 6.8 \mid \pounds 14.3 \mid \pounds 27$

Soave Classico, Garganega blend, Bolla Frank Sinatra's favourite wine. Rounded pear, melon and almond notes $\pounds 4.7 \mid \pounds 6.5 \mid \pounds 13.7 \mid \pounds 26$

Pinot Grigio, Grave del Friuli, Borgo Tesis, Fantinel A top example of Italian Pinot Grigio, made near the Alps.

Ripe apple with peach and pear notes

£4.5 | £6.3 | £13.2 | £25

Trebbiano, Rubicone, Emilia Romagna, Novita Light, dry & refreshing white from the trebbiano grape leaving a zesty finish $\pounds 4.2 \mid \pounds 5.8 \mid \pounds 12.2 \mid \pounds 23$

Pecorino Amodo, Terre di Chieti Abruzzo Clean, fresh and minerally. Lots of layers $\pounds 4 \mid \pounds 5.5 \mid \pounds 11.6 \mid \pounds 22$

Rosé wine

125ml / 175ml / half bottle carafe / bottle

Cotes de Provence, Rose 'Cuvee Henri Fabre', Château de l'Aumerade The quintessential Provence rose $\pounds 5.4 \mid \pounds 7.5 \mid \pounds 15.8 \mid \pounds 30$

 $\begin{array}{c} \textit{Pinot Grigio Ros\'e, Venezie, Novita, Italy} \\ \textit{Drier style of wine that shows off Pinot Grigio in a different light} \\ & \pounds 4.5 \mid \pounds 6.3 \mid \pounds 13.2 \mid \pounds 25 \end{array}$

 $\begin{tabular}{ll} Zinfandel~Ros\'e,~Vita,~Puglia,~Italy\\ Southern~Italian~version~of~strawberries~and~cream\\ \pounds 3.8 \mid \pounds 5.2 \mid \pounds 11 \mid \pounds 21 \end{tabular}$

Beer & cider

Peroni Draught pint £5.4 / £2.8 half

Peroni £3.8 330ml bottle

Peroni Gluten Free £4 330ml bottle

Bath Gem Ale £5 500ml bottle

Anchor Steam
Lager/Ale
£4.5 355ml bottle

Goose Island IPA £4.5 355ml bottle

Thatchers West Country Cider £4.8 500ml bottle