

COFFEE

Espresso 2.1
Macchiato 2.5
Cappuccino 3.2
Flat white 3.4
Irish coffee 6
Soya / Decaf / Oat milk 0.25

Americano 3
Latte 3.2
Cortado 2.75
Mocha 3.5

TEA

English breakfast 2.8
Wild chamomile 2.8
Assam 2.8
Fresh Mint 2.8
Decaf 0.25

Earl Grey 2.8
Green 2.8
Red Bush tea 2.8
Fresh Ginger 2.8

HOT CHOCOLATE

Hot chocolate 3.5
Rich chocolate, sugar, Bruton Dairy milk

ICED COFFEE

Affogato 5
Iced latte, vanilla ice cream 6

Iced latte 4
Iced latte, Frangelico 8

SOFT DRINKS

Homemade lemonade 4
Sparkling elderflower 3.5
Coke Zero 3
Orange juice 3.75

Homemade ginger beer 4
Coke 3
Apple juice 3.75
Fever-Tree - Tonic/ Slimline 2.5

KOMBUCHA – WE ARE KOMBUCHA

Original 6 Ginger 6 Lemongrass 6

The fermentation process of kombucha combined with the botanicals, yields a complex flavour profile, making it the ideal alternative to alcohol. Refreshing and delicious - its also the perfect morning kick starter or to accompany lunch

ROTH

BAR & GRILL

ROTH BAR

Björn and Oddur Roth, the son and grandson of the late artist Dieter Roth were artists-in-residence at Hauser & Wirth Somerset in 2014, and were the first artists to be invited to work in the newly renovated Maltings studio space. During their residency, they focused on creating the fully-functioning, site-specific bar that sits at the heart of the Roth Bar & Grill.

First conceived by Dieter Roth in the early 1980s, 'the bar' is a dynamic and changing installation, and is a continuing element in the Roths' cross-generational practice. As a condition for him to exhibit with Hauser & Wirth, Dieter Roth insisted that a bar form part of his first show in 1997. Along with his son Björn, Dieter Roth installed the functional 'Bar 2' (1983 - 1997) around the corner from the gallery in Zurich. Every beer bottle served became a part of the bar installation and visitors' conversations were recorded and archived.

This Roth bar in Somerset is comprised of locally-sourced scavenged materials, a central motif found throughout Dieter Roth's work. It also incorporates monitors showing videos, musical instruments and carpentry scraps. It is a place where art becomes infused with life, bringing into question the relationship between its function and its status as an artwork.

This idea of bridging the gap between life and art is continued through the Roths' construction of a cloakroom and a group of hand-crafted bookshelves made for the gallery's shop. The minimal structured form and areas of compartmentalization within the bookshelves complement the chaotic intensity of the bar area. At Hauser & Wirth Somerset, the Roth Bar & Grill is an ongoing art installation, which visitors pass through, use and experience as an everyday environment.

NUTRI JUICES

Summer Time 5.5
Strawberry, pear, apple

Fennel Aid 5.5
Fennel, apple, cucumber

COOLER

Raspberry Cooler 5
Homemade raspberry cordial, sparkling water, mint

ARMAGNAC & COGNAC

Cognac
Rémy Martin, vsop 8

Bas Armagnac, 10 year old Alliance No.35 15

SOMERSET CIDER BRANDY

Aged in oak barrels and distilled from vintage apples grown in traditional Somerset orchards

3 year old 6.5 42%

Shrubs (non-alcoholic) 6.5

5 year old 8.5 42%

Somerset Pomona 5 20%

Alchemy - 15 years 15 42%

Kingston Black apple aperitif 5 18%

SHERRY 50 ml serve

Pedro Ximenez, Emilio Hidalgo 4.5
15% (*sweet*)

Amontillado, Bodegas Cesar Florido 4.5
17.5% (*medium dry*)

PORT 50 ml serve

Smith Woodhouse 10 year old 5 20%

Graham's Tawny Port 10 year old 6 20%

PUDDING WINE

Sauternes, Chateau Filhot, Bordeaux,
France 2014 (37.5cl)

100ml

btl

6.5

28

Simonsig Vin de Liza,
South Africa

30

VERMOUTH

Campari 5 5%
Cocchi Vermouth 5.5 16%

Cinzano 5 15%
Aperol 5 11%

LIQUEUR

Cointreau 5 40%
St Germain (elderflower) 6 20%
Baileys 6 17%
Southern Comfort 5 35%
Pimms 5 25%
Briotte Creme de Cassis 4 20%
Briotte Creme de Peche 4 18%

Drambuie 6 40%
Kahlua 5 20%
Frangelico 5 20%
Disaronno 4.5 28%
Passoa 6 17%
Briotte Creme de Framboise 4 18%

BOURBON, RYE & CANADIAN

Jamesons Irish 6 40%
Canadian Club 6 40%
Bullet Rye 7 45%

Woodford Reserve 7 43.2%
Monkey Shoulder 7.5 40%
Bushmills Irish 5.5 40%

BLENDED SCOTCH

Famous Grouse 5 40%

Chivas Regal 12 yr old 6 40%

SINGLE MALTS

Longmorn 16 yr old 13 48%
Laphroig 10 yr old 9 40%

Talisker 10 yr old 10 45.8%
Cragganmore 12 yr old 7 40%

DIGESTIF

Pisco 8 40%
Pastis Ricard 5 45%
Pernod 5 40%

Sambuca - Black 4 38%
Kummel 5 35%

WALLED GARDEN COCKTAILS

Roth 'n' Roll 10
Lemon & basil vodka, Shrubs, apple juice, sugar

Sheephouse Sour 10
Pea & mint gin, Creme de Peche, egg white, lemon juice

Durslade Delilah 10
Strawberry & vanilla rum, Passoa, lime juice, sugar syrup

Thyme for Tommy's 10
Tequila, agave, lime, thyme & lemon salt

NO ABV / LOW ABV COCKTAILS

Waltzing Matilda 8.5
Somerset Cider Brandy Shrubs, cranberry, apple juice, lime, sugar

Roundhill Gardener 8.5
Pentire, elderflower, lime juice, soda, sugar

Naked Bellini 8.5
Peach purée, Thompson & Scott Noughty

TIME FOR BLOODY MARY

Tomato juice, horseradish, Tabasco, lemon, homemade celery salt, port, black pepper, Worcestershire sauce, olive, lime, cornichon 10

Queen Mary - *Stoli vodka*

Ruddy Mary - *Tanqueray gin*

Bloody Maria - *Il Jimador tequila
& wasabi*

Gentle Mary - *Sherry*

CLASSIC COCKTAILS

Margarita 10
Tequila, Cointreau, lime, salt

Mojito 10
Rum, lime wedge, sugar, soda, mint

Negroni 10
Gin, Campari, Antica Formula

Long Island Iced Tea 12.5
Vodka, tequila, gin, rum, Cointreau, coke

Pisco Sour 10
Pisco, lemon juice, egg white, sugar syrup

Moscow mule 10
Vodka, ginger beer, lime juice

Vesper martini 9
Vodka, gin, Lillet Blanc

Manhattan 10
Rye whiskey, Antica Formula, Angostura bitters, maraschino cherry

Corpse Reviver 10
Gin, Pernod, Cointreau, cocchi, lemon juice

Aperol Spritz 10
Aperol, prosecco, soda

Cosmopolitan 10
Vodka, Cointreau, cranberry, lime

Espresso Martini 10
Vodka, Kahlua, espresso

White Russian 10
Vodka, Kahlua, double cream

Caipirinha 10
Cachaça, lime wedge, sugar

French 75 12.5
Gin, champagne, lemon, sugar

Gimlet 10
Gin, sweetened lime

Daiquiri 10
Rum, lime juice, sugar syrup

Bellini 10
Prosecco, peach purée

CHAMPAGNE & SPARKLING

	125ml	btl
NV Prosecco Frizzante, Cantina Bernardi, Veneto, Italy	7	35
NV Carte Noire, Champagne, Jean-Paul Deville, France	10	50
Thomson & Scott, Noughty <i>Non-alcoholic, Spain</i>	6	30

VODKA

Stolichnaya 5.5 40%
Black Cow 7 40%

William Chase 8.5 40%
Sipsmith 7.5 40%

GIN

Tanqueray 5.5 40%
Williams Chase Great British 7.5 48%
Newton House 9.5 43.2%
Portbello Road 8 42%
Warner's Rhubarb 10 40%

Hendricks 7 41.4%
Salcombe 10 44%
Monkey 47 9 47%
Retribution 10 44%
Seedlip Garden 6.5 (*non-alcoholic*)

RUM

Havana Club 3yr old 5.5 40%
Koko Kanu 5 37.5%
Sailor Jerry (spiced) 6.5 40%

Cachaça 8 40%
Diplomatico 8 40%

HOUSE INFUSED SPIRITS

Spirits infused using fruits, vegetables, flowers & herbs from our Walled Garden

Apple vodka 5.5
Lemon & basil vodka 5.5
Pea & mint gin 5.5
Strawberry rum 5.5
Ginger rum 5.5

TEQUILA

El Jimador Blanco 5.5 38%
Patron Reposado 11 40%

Patron Silver 10 40%
Patron XO 8 35%

BUTCOMBE BREWERY – WRINGTON

Butcombe Original 6
4.5% 500ml bottle

Butcombe Gold 6
4.4% 500ml bottle

GRITCHIE – WILTSHIRE

Gritchie - Lager 5
4.2% 330ml bottle
Hints of crisp lemon sorbet

BLONDE BROTHERS – WILTSHIRE

Lager 5
4.5% - 330ml bottle
Balanced and authentic. Organic, gluten-free and vegan friendly

Pale ale 5
4.5% - 330ml bottle
Rich aroma of nuts and caramel, with a solid malt character and full hop flavour

ESTRELLA – SPAIN (NON ALC)

Galicia 4
0% - 330ml bottle
Alcohol free lager

SOMERSET CIDER

Perry's Cider 5.5
5.5% - 500 ml bottle
Sparkling sweet fruity taste from Knowle St Giles Orchard

Burrow Hill Cider 5.5
6% - 500 ml bottle
Sparkling medium dry from Martock on the Somerset Levels

WHITE BY THE GLASS

	175ml	250ml	ltr
Trebbiano Bianco, Frentano Abruzzo, Italy	6	8	24
Sauvignon, Domaine Guy Allion Loire, France	7	9	28

RED BY THE GLASS

	175ml	250ml	ltr
Bergerie de la Bastide Rouge, IGP Languedoc, France	6	8	24
Albizu Tempranillo, Vina Albergada North-Central Spain	7	9	25

ROSE BY THE GLASS

	175ml	250ml	ltr
Esprit JJ, Domaine des Jeanne, Luberon, France	6	8	27
Chateau D'Ollieres, Côte de Provence France	8	10	35

WHITE WINE

btl

Trebbiano/ Chardonnay, Madregale Bianco Abruzzo, Italy	26
Semillion, Karri Vineyards Western Australia	30
Picpoul de Pinet, Grange des Rocs Languedoc, France	32
Viognier, Villa Vieja Mendoza, Argentina	32
Cora Blanco, Loxarel Penedes, Spain	35
Radford Dale Vinum, Chenin Blanc Stellenbosch, South Africa	35
Albariño "O Rosal", Terras Gauda Rias Baixas, Spain	41
Petit Clos, Organic Sauvignon Blanc Marlborough, New Zealand	42
Petit Chablis, Gerard Tremblay Burgundy, France	45
Sancerre Blanc, Henri Bourgeois Loire, France	60

ROSE

Espirito JJ, Domaine des Jeanne, Luberon, France	27
Chateau D'Ollieres, Côte de Provence France	35

RED WINE

btl

Negroamaro del Salento, Caleo Puglia, Italy	26
Cabernet Sauvignon, Metic North-Central Spain	27
Pinot Noir, Naciente Casablanca, Chile	28
Malbec, El Abasto Mendoza, Argentina	30
Babel, Babylonstoren Swartland, South Africa	35
Rioja Reserva, Gavanza Spain	39
Maison Passot, Fleurie Vieilles, Vignes, France	48
Pinot Noir Organic, Le Petit Clos Marlborough, New Zealand	50
Cotes du Rhône Poignee de Raisin, Domaine Gramenon, Rhône, France	58
Vino Nobile di Montepulciano, Cantine Vittorio Innocenti Tuscany, Italy	64
Givry 1er cru "Champ Nalot", Domaine Parize Burgundy, France	70
Barbaresco, Cascina Roccalini Piemonte, Italy	90

REDS FROM IWAN'S CELLAR

Chateau De Saint Cosme, Gigondas 2010 France	60
Mas de Daumas Gassac Rouge 2008 France	60

