

COFFEE

Espresso 2 / 3 Americano 3
Macchiato 2.5 / 3.5 Latte 3.5
Cappuccino 3.5 Cortado 3
Flat white 3.5 Mocha 4
Irish coffee 9
Decaf / extra shot / oat milk / coconut milk 0.3

TEA

English breakfast 3 Earl Grey 3
Wild chamomile 3 Green 3
Fresh mint 3 Red bush 3
Fresh ginger 3 Decaf English breakfast 3.3

HOT CHOCOLATE

Hot chocolate 4
Rich milk chocolate, sugar, Bruton Dairy milk

ICED COFFEE

Affogato 5 Iced latte 4
Iced latte, vanilla ice cream 6 Iced latte, Kahlua 8

SOFT DRINKS

Homemade coolers - lemon/ginger/raspberry 5

Coke 3 Sparkling elderflower 4
Coke Zero 3 Fresh apple juice 4
Double Dutch - Tonic/Slimline 3 Fresh orange juice 4

KOMBUCHA – WE ARE KOMBUCHA

Rhubarb & green tea 6 Elderflower & green tea 6

Refreshing and delicious: the fermentation process combined with the botanicals yields a complex flavour profile, making it the ideal alternative to alcohol.

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

Clean Green 5
Celery, mint, apple juice

Garden Hedgerow 5
Blackberry, kale, cucumber, apple juice

BAR SNACKS

Kalamata olives 4.5

Sea salt & herb peanuts 5

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

Somerset Pomona 5 20%

Alchemy - 15 years 15 42%

Kingston Black apple aperitif 5 18%

SHERRY 50 ml serve

Pedro Ximenez, Emilio Hidalgo 6
15% *(sweet)*

Amontillado, Bodegas Cesar Florido 6
17.5% *(medium dry)*

PORT 50 ml serve

Smith Woodhouse 10 year old 6 20%

Graham's Tawny Port 10 year old 7.5 20%

PUDDING WINE

Sauternes, Chateau Filhot, Bordeaux,
France 2014

100ml

btl

7

35

Simonsig Vin de Liza,
South Africa 2010

35

VERMOUTH

Campari 6 25%
Cocchi Vermouth 6 16%

Cinzano 6 15%
Aperol 6 11%

LIQUEUR

Cointreau 5 40%
Baileys 6 17%
Southern Comfort 5 35%
Pimm's 5 25%
Briotte Creme de Cassis 4 20%
Briotte Creme de Peche 4 18%
St Germain (Elderflower) 6 20%

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

BOURBON, IRISH & CANADIAN

Jamesons Irish 6 40%
Bushmills Irish 7 40%
Canadian Club 6 40%

Woodford Reserve 7 43.2%
Wild Turkey 6 40.5%

BLENDED SCOTCH

Famous Grouse 6 40%
Monkey Shoulder 7.5 40%

Chivas Regal 12 yr old 6 40%
Fife Arms 12 40%

SINGLE MALTS

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

Talisker 10 yr old 10 45 8%

DIGESTIF

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

Sambuca - Black/ White 4 38%
Kummel 5 35%

ROTH BAR & GRILL HOUSE COCKTAILS

'LOP & TOP' GIN

With Double Dutch tonic & cucumber 11 40%

Our small batch gin is created for us by our friends at Psychopomp Microdistillery in Bristol. This sustainable gin is created using excess food from our kitchen. Apple, peach, carrot and parsley are pressed to create a unique, fresh and complex flavour.

THE NEGRONI

House mix 10 25%

Distilled in small batches by Bristol distillery Psychopomp & Circumstance, our Roth Bar & Grill House Negroni incorporates our House "Lop & Top" sustainable gin alongside Italian bitter aperitivo and sweet vermouth.

FROM OUR DURSLADE VINEYARD

	175ml	250ml	btl
White - Bacchus, 2018	6.5	8.5	25
Rosé - Bacchus, Chardonnay & Pinot Noir, 2020	6.5	8.5	25

Maid of Bruton wines from Manuela Wirth's vineyard - located overlooking Bruton Dam on the River Brue

CLASSIC COCKTAILS

Margarita 12
Tequila, Cointreau, lime

Mojito 12
Rum, lime wedge, sugar, soda, mint

Daiquiri 12
Rum, lime juice, sugar syrup

Pisco Sour 12
Pisco, lemon juice, egg white, sugar syrup

Moscow mule 12
Vodka, homemade ginger beer, soda

Vesper martini 10
Gin, sweetened limez

Manhattan 12
Woodford Reserve, Cocchi vermouth, Angostura bitters, maraschino cherry

Aperol Spritz 12
Aperol, prosecco, soda

Cosmopolitan 12
Vodka, Cointreau, cranberry, lime

Espresso Martini 12
Vodka, Kahlua, espresso

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

Bellini 10
Prosecco, peach purée

Champagne cocktail 15
Brandy, sugar cube, Angostura bitters, lime juice, Champagne

French 75 12
Gin, vodka, sugar, lemon, Prosecco

TIME FOR A BLOODY MARY

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

Queen Mary - *House vodka*

Ruddy Mary - *Tanqueray gin*

Bloody Maria - *Tequila & wasabi*

Gentle Mary - *Sherry*

VODKA

Ketel One Vodka 7.5 40%

GIN

The Botanist 10 46%

Tanqueray 6.5 40%

Salcombe 10 44%

Newton House 9.5 43.2%

Cots Wolds 10 46%

Seedlip Garden 6.5 (*non-alcoholic*)

William Chase Great British 7.5 48%

Hendrick's 8 41.4%

Warner's Rhubarb 10 40%

Monkey 47 9 47%

Retribution 10 44%

RUM

Havana Club 3 yr old 6.6 40%

Koko Kanu 6 37.5%

Cachaça 8 40%

Sailor Jerry (spiced) 6.5 40%

TEQUILA

El Jimador 6.5 38%

Patron Reposado 11 40%

Patron Silver 10 40%

BUTCOMBE BREWERY – WRINGTON

Butcombe Original 6
4.5% 500ml bottle

Butcombe Gold 6
4.4% 500ml bottle

GRITCHIE–WILTSHIRE

Lager 5.5
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

Durslade Farm Cider 6
5% - 330ml bottle
Medium, small batch cider with apples from our orchards

Burrow Hill Cider 6.5
6% - 500ml bottle
Sparkling medium dry from Martock on the Somerset Levels

NO ABV / LOW ABV COCKTAILS

Waltzing Matilda 8
Somerset Cider Brandy Shrubs, cranberry, ginger, soda, sugar

Roundhill Gardener 8
Seedlip, elderflower, lime juice, soda, sugar

Naked Bellini 8
Peach purée, Thompson & Scott Naughty

WHITE BY THE GLASS

	175ml	250ml	ltr
Durslade Farm White - Bacchus, 2018	6.5	8.5	
Trebbiano Bianco, Frentano Abruzzo, Italy	6.5	7.5	28
Sauvignon, Domaine Guy Allion Loire, France	7	9	36

RED BY THE GLASS

	175ml	250ml	ltr
Bergerie de la Bastide Rouge, IGP Languedoc, France	6.5	8	24
Albizu Tempranillo, Vina Albergada North-Central Spain	6.5	7.5	28

ROSE BY THE GLASS

	175ml	250ml	btl
Durslade Farm - Rosé Bacchus, Chardonnay & Pinot Noir, 2020	6.5	8.5	25
Esprit JJ, Domaine des Jeanne, Luberon, France	8.5	11.5	36

WHITE WINE

	btl
Durslade Farm White - Bacchus, 2018	25
Trebbiano/Chardonnay, Madregale Bianco Abruzzo, Italy	28
Picpoul de Pinet, Grange des Rocs Languedoc, France	32
Semillon, Karri Vineyards Western Australia	33
Petit Bourgeois, Domaine Sauvignon Val de Loire, France	35
Cora Blanco, Loxarel Penedes, Spain	36
Chardonnay, Babylonstoren Swartland, South Africa	44
Petit Clos, Organic Sauvignon Blanc Marlborough, New Zealand	44
Radford Dale Vinum, Chenin Blanc Stellenbosch, South Africa	46
Albariño "O Rosal", Terras Gauda Rias Baixas, Spain	48
Petit Chablis, Gerard Tremblay Burgundy, France	50
Sancerre Blanc, Henri Bourgeois Loire, France	65

ROSE WINE

Durslade Farm - Rosé Bacchus, Chardonnay & Pinot Noir, 2020	25
Esprit JJ, Domaine des Jeanne, Luberon, France	36

RED WINE

	btl
Negroamaro del Salento, Caleo Puglia, Italy	28
Cabernet Sauvignon, Metic Chile	29
Pinot Noir, Naciente Casablanca, Chile	30
Malbec, El Abasto Mendoza, Argentina	32
Babel, Babylonstoren Swartland, South Africa	36
Rioja Reserva, Gavanza Spain	40
Fleurie Vieilles, Maison Passot Vignes, France	46
Pinot Noir Organic, Le Petit Clos Marlborough, New Zealand	50
Vino Nobile di Montepulciano, Cantine Vittorio Innocenti Tuscany, Italy	60
Vacqueyras, Appellation Vacqueyras Contrôlée Vaucluse, France	80
Barbaresco, Cascina Roccalini Piemonte, Italy	95

CHAMPAGNE & SPARKLING

	125ml	btl
Thomson & Scott, Naughty <i>Non-alcoholic</i> , Germany	6	30
Thomson & Scott, Naughty Rosé <i>Non-alcoholic</i> , Germany	7	35
NV Prosecco Frizzante, Cantina Bernardi, Veneto, Italy	8	38
NV Carte Noire, Champagne,	12	70

