

HOT DRINKS

COFFEE

Espresso 2.5
Macchiato 2.5
Cappucino 3
Flat white 3.25
Mocha 3.5
Soya / Decaf / Oat milk 0.25

Americano 3
Latte 3
Cortado 2.75
Turmeric Latte, cinnamon, honey 3.5
Irish coffee 6

TEA

English breakfast 2.75
Green 2.75
Wild chamomile 2.75

Earl Grey 2.75
Assam 2.75
Decaf 3

Fresh mint 2.75
Red Bush tea 2.75

HOT CHOCOLATE

Hot chocolate 3.5
Rich chocolate, sugar, Bruton Dairy milk

Luxury hot chocolate 4.5
Rich chocolate, sugar, Bruton Dairy milk, whipped cream, marshmallows, chocolate buttons

COLD DRINKS

ICED COFFEE

Affogato 5
Iced latte, vanilla ice cream 5

Iced latte 3.5
Iced latte, Frangelico 8

SOFT DRINKS

Homemade lemonade 3.5
Coke / Diet Coke 3
Fever tree tonic 2.3
Fresh lime & soda 1.5

Homemade ginger beer 3.5
Orange juice 4
Mediterranean Tonic 2.3
1/2 OJ & lemonade 3

Elderflower 3.5
Apple juice 4
Slimline tonic 2.3
Pint OJ & lemonade 6

SHAKES

Vanilla / Chocolate 5

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.

THIS WEEKS DAISY

The Kitchen Garden 5
*Ginger, sugar syrup, orange,
sparkling water, mint*

THIS WEEKS NUTRI JUICE

served until 3.30pm

Summer Time 5
Strawberry, pear, cucumber, pineapple

Three a day 5
Spinach, blueberries, apples

ARMAGNAC & COGNAC

Cognac
Maxime Trijol, vsop 8

Armagnac
Ragnaud Sabourin, Fontveille,
Alliance No.35 25

Rémy Martin, vsop 8

Baron de Sigognac 8
Bas Armagnac, 10 year old

SOMERSET CIDER BRANDY

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

Royal 3 years 6.5
Alchemy 15 years 20

10 year old 15
Pomona 6

SHERRY *50 ml serve*

Manzanilla, Goyesco, B Rodriguez 4.5
La Care
(dry)

Pedro Ximenez, Monteagudo 4.5
(sweet)

Amontillado, Goyesco, B Rodriguez 4.5
La Care
(medium dry)

PUDDING WINE

75ml 37.5cl
Sauternes, La Fleur d'Or, France 2014 (37.5cl) 6.5 28

Mataró, Alella, Catalunya, Spain (Organic) 45

Tokaji Aszu "5 Puttonyos", Sauska, 9.5 55
Hungary 2013 (50cl)

PORT

75ml btl

Ferreira LBV port 2014 5 38

Graham's 10 years, Tawny port 6

Ferreira, Dona Antonia, 10 years 7 45

VERMOUTH

Campari 5 5%
Cocchi Vermouth 5.5 16%
Noilly Prat 5 18%
Cinzano 5 15%
Aperol 5 11%
Chartrause 12 55%

LIQUEUR

Cointreau 5 40%
Mozzart dark chocolate 8 40%
Mozzart chocolate 8 40%
St Germain (elderflower) 6 20%
Chambord 5.5 16.5%
Southern Comfort 5 35%
Absinthe 10 68%
Pimms 5 25%
Briotte Creme de Peche 4 20%
Briotte Poiré William 4 25%
Passoa 6 17%
Liquerre Violettes 4 18%
Drambuie 6 40%
Baileys 6 17%
Kahlua 5 20%
Frangelico 5 20%
Amaretto 4.5 28%
Luxardo Maraschino 5 32%
Briotte Creme de Cassis 4 20%
Briotte Creme de Mure 4 18%
Briotte Framboise 4 18%

BOURBON, RYE & CANADIAN

Buffalo Trace 6 40%
Canadian Club 6 40%
Monkey Shoulder 7.5 40%
Bushmills Irish 5.5 40%
Woodford Reserve 7 43.2%
Wild Turkey 6 40.5%
Bullet Rye 7 45%
Jamesons Irish 6 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%
Cragganmore 12 yr old 7 40%
Lagavulin 16 yr old 13 43%
Talisker 10 yr old 10 45.8%
Oban Malt 14 yr old 10 43%

DIGESTIF

Sambuca - White 4 38%
Pisco 8 40%
Fernet Branca 5.5 39%
Pernod 5 40%
Sambuca - Black 4 38%
Kummel 5 35%
Jagermeister 4.5 35%
Pastis Ricard 5 45%

ART IN THE BAR – OUR BESPOKE COCKTAILS

Oomamaboomba 9
Gin, egg white, Monin lavender, Liqueur Violettes, lemon juice, sugar syrup

12 Sisters 9
Crème de cassis, Orange juice, framboise, lime juice, sugar syrup

Pigment sticks 9
Pomona, prosecco, grenadine, lime juice

Unconscious 9
Vodka, Cinzano, St Germain, lemon juice, apple juice

Ursula 9
Campari, Cocchi Vermouth, prosecco, grapefruit syrup

Untitled (non alcoholic) 9
Seedlip spice, apple juice, orange, sugar syrup

Our 'Art in the Bar' cocktails are all inspired by art works and the surrounding landscapes here at Durslade Farm

BREAKFAST COCKTAIL

Mimosa 9
Fresh orange juice & champagne

BLOODY MARYS

The Classic 9
Vodka, tomato juice, horseradish, Tabasco, lemon, celery salt, Worcestershire sauce

Bloody Sherry Mary 9
Sherry, tomato juice, horseradish, celery salt, Tabasco, Worcestershire sauce

Gin Mary 9
Gin, tomato juice, horseradish, homemade celery salt, Tabasco, lemon

Spiced Wasabi Mary 9
Rum, tomato juice, wasabi, lime Worcestershire sauce, black pepper

KOMBUCHA – LA BREWERY

Lemongrass 5.5
Ginger 5.5

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

CLASSIC COCKTAILS

| | |
|---|---|
| Margarita 9 <i>Tequila, Cointreau, lime, salt</i> | Strawberry Daiquiri 9 <i>Rum, lime, demerara</i> |
| Mojito 9 <i>Rum, mint, lime juice, sugar, soda</i> | Aperol Spritz 9 <i>Aperol, prosecco, soda</i> |
| Negroni 9 <i>Campari, Antica Formula, gin</i> | Cosmopolitan 9 <i>Vodka, triple sec, cranberry, lime</i> |
| Porn Star Martini 12 <i>Vodka, Passaoa, lime juice, sugar syrup passion fruit, prosecco shot</i> | Long Island Iced Tea 9 <i>Vodka, gin, tequila, triple sec, rum, lime juice, coke</i> |
| Espresso Martini 9.5 <i>Espresso, Kahlua, vodka</i> | Baileys Slide 10 <i>Baileys, Frangelico, milk, sugar syrup, vanilla ice cream, vanilla extract</i> |

CHAMPAGNE & SPARKLING

| | 125ml | btl |
|---|-------|-----|
| Prosecco, CA Del Console, extra dry NV | 7 | 35 |
| Esprit JJ, Doamine des Jeanne, Bulle Rose, NV | 8 | 37 |
| Somerset Sparkling, Bacchus, Wraxall Vineyard | | 45 |
| Chateau de Boursault, Brut NV | 9 | 49 |
| Drappier Nature, Zero Dosage, Brut NV | | 58 |

ROSE WINE

| | 175ml | 250ml | btl |
|--|-------|-------|-----|
| Esprit JJ, Doamine des Jeanne, Luberon, France | 6 | 8 | 27 |
| Côtes de Provence, Saint Roch-les-Vignes, France | 7 | 8.5 | 31 |
| Babylonstoren Rose, South Africa | | | 36 |

DURSLADE FARM WINE

| | 175ml | ltr |
|-------------------------------------|-------|-----|
| Crisp, medium dry with citrus notes | 6.5 | 35 |

Our vineyard, planted in 2015, is home to 3000 established vines across 4 grape varieties - bacchus, pinot noir, pinot meunier and chardonnay. The whole wine making process is carried out here on the estate before being delivered to Roth Bar & Grill. We opt to keep our wine in bag in box for sustainability reasons

VODKA

| | |
|-----------------------------------|-----------------------|
| Stolichnaya 5.5 40% | William Chase 8.5 40% |
| Beluga 9 40% | Sipsmith 7.5 40% |
| Black Cow 7 40% | |
| Seedlip Spice 6.5 (non alcoholic) | |

GIN

| | |
|--------------------------------------|-------------------------|
| Tanqueray 5.5 40% | Tarquins 9.5 42% |
| Williams Chase Great British 7.5 48% | Cotswolds 8.5 46% |
| Martin Millers 6.5 40% | Newton House 9.5 43.2% |
| Hendricks 7 41.4% | Monkey 47 9 47% |
| Salcombe 10 44% | Warner's Rhubarb 10 40% |
| Seedlip Gardons 6.5 (non alcoholic) | |

RUM

| | |
|-----------------------------|----------------------------|
| Havana Club 3yr old 5.5 40% | Havana Club 7yr old 7 40% |
| Havana Club Especial 6 40% | Kraken Spiced Rum 6 40% |
| Koko Kanu 5 37.5% | Gosling Black Seal 5 75.5% |
| Diplomatico 8 40% | Mount gay 5.5 40% |

HOUSE INFUSED SPIRITS

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

| |
|-----------------------------|
| Heritage carrot vodka 5 40% |
| Apricot vodka 5 40% |
| Vanilla vodka 5 40% |
| Lemon verbena vodka 5 40% |

TEQUILA

| | |
|---------------------------|----------------------|
| El Jimador Blanco 5.5 38% | Patron Silver 10 40% |
| Patron Reposado 11 40% | Patron XO 8 35% |

KELLER PILS – BRISTOL

Keller Pils 4.5
4.8% - 330ml bottle
Clean, unfiltered, hop bitter lager beer

FREEDOM – STAFFORDSHIRE

Freedom Organic English Lager 4.5
4.8% - 330ml bottle
Citrus nose, sweet malt & toasted cereal aromas

WIPER AND TRUE – BRISTOL

Kaleidoscope 4
4.2% - 330ml bottle
Pale Ale, that is harmonious, bright and refreshing

SHARP'S BREWERY – CORNWALL

Doom Bar 5
4% - 500ml bottle
Dried fruit, lightly roasted malt and a subtle yet assertive bitterness

BUTCOMBE – SOMERSET

Butcombe Gold 5
4.4% - 500ml bottle
A golden bitter brimming with character - not to mention citrus hops and fruit

SOMERSET CIDERS

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

Impens 5.5
6% - 500 ml bottle
Sparkling medium dry from Impens Farm North Newton in Somerset

WHITE WINE BY THE GLASS

| | 175ml | 250ml | btl |
|--|-------|-------|-----|
| Côtes de Gascogne, "Jean de Vignes", Plaimont, France | 6 | 7.50 | 24 |
| Picpoul de Pinet, Domaine Beauvignac, Languedoc, France | 7 | 8.5 | 29 |
| Pinot Grigio, Castel Firmian, Trentino, Italy | 7.5 | 9.5 | 32 |
| Viognier 'Îles Blanches', Cellier des Chartreux, France | 8 | 11 | 35 |
| Sauvignon Blanc, Mahi, Marlborough, New Zealand | 9 | 12.5 | 39 |

RED WINE BY THE GLASS

| | 175ml | 250ml | btl |
|--|-------|-------|-----|
| Côtes de Gascogne Rouge, "Jean de Vignes", Plaimont, France | 6 | 7.5 | 24 |
| Salice Salentino Riserva, Ducale, Puglia, Italy | 6.5 | 8 | 25 |
| Pinot Noir Reserva, Pionero, Morande, Chile | 7 | 9 | 29 |
| Malbec 'Single Vineyard', Decero, Mendoza, Argentina | 8.5 | 11.5 | 37 |

*All wines by the glass available in a 125ml measure

Wines available in 125ml - Vintages subject to change

WHITE WINE

btl

| | |
|--|----|
| Côtes de Gascogne, "Jean de Vignes", Plaimont, France | 24 |
| Encruzado, Dao Branco, Prunus, Portugal | 26 |
| Chenin Blanc, Kleinkloof, Paarl, South Africa | 27 |
| Gaillac Blanc, Chateau Lions Lamartine, Tarn, France | 27 |
| Grillo, Feudo Arancio, Sicily | 28 |
| Picpoul de Pinet, Domaine Beauvignac, Languedoc, France | 29 |
| Pinot Grigio, Castel Firmian, Trentino, Italy | 32 |
| Somerset Dry, Bacchus, Wraxall Vineyard, Somerset | 32 |
| Viognier 'Îles Blanches', Cellier des Chartreux, France | 35 |
| Savoie 'L'Orangerie', Domaine de L'Idylle, France | 35 |
| Albarino, Serra de Estrella, Rias Baixas Galicia, Spain | 37 |
| Chardonnay, Babylonstoren, Swartland, Sth Africa | 38 |
| Sauvignon Blanc, Mahi, Marlborough, New Zealand | 39 |
| Riesling, Wattle Brae, Langmeil, Eden Valley, Sth Australia | 41 |
| Gavi di Gavi 'La Meirana', Broglio, | 42 |
| Vouvray, Le Portail, Champalou, France | 44 |
| Sancerre Blanc, Terres Blanches, Domaine Thomas, Loire, France | 49 |
| Chablis 1er Cru, Vauligneau Domaine Hamelin, France | 60 |
| Châteauneuf-du-Pape, "Le Miocène", Grand Veneur, France | 67 |
| Chassagne-Montrachet "Les Masures" Gagnard, Burgundy, France | 88 |

RED WINE

btl

| | |
|--|----|
| Côtes de Gascogne Rouge, "Jean de Vignes", Plaimont, France | 24 |
| Salice Salentino Riserva, Ducale, Puglia, Italy | 25 |
| Tempranillo 'Barrica 3' Candidato, Castilla y Leon, Spain | 26 |
| Montepulciano d'Abruzzo Barrique, Itynera, Abruzzo, Italy | 28 |
| Nero d'Avola, Feudo Arancio, Sicily | 28 |
| La Croix Belle Syrah Merlot, Cotes de Thongue, France | 28 |
| Pinot Noir Reserva, Pionero, Morande, Chile | 29 |
| Babel, Babylonstoren, Swartland, Sth Africa | 32 |
| Chateau Haut-Maginet, Bordeaux, France | 34 |
| Malbec 'Single Vineyard', Decero, Mendoza, Argentina | 37 |
| Faugères 'Lou Cazalet', Frédéric Albaret, Languedoc, France | 39 |
| Rioja Reserva, Promesa, Spain | 44 |
| Crozes-Hermitage 'Equinoxe', Maxime Graillot, Rhone, France | 47 |
| Pinot Noir, Sebastiani, Sonoma, California | 48 |
| Unfiltered Shiraz, Chapel Hill, McLaren, Vale, Sth Australia | 52 |
| Barbaresco, Prunotto, Piemonte, Italy | 57 |
| Gevrey Chambertin, Domaine Perrot Minot, Burgundy, France | 88 |

