

CLASSICS

Homemade lemonade 3.5 Homemade gingerbeer 3.5

COFFEE

Espresso 1.8 Americano 2.4
Macchiato 2.1

Piccolo 2.1 Cortado 2.4
Flat white 2.6 Cappucino / Latte 2.6
Mocha 3

Soya / Decaff 0.25

ICED COFFEE

Affogato 3.5 Iced latte 3.5
Iced latte, vanilla ice cream 4.5 Iced latte, Frangelico 8

TEA

English Breakfast 2 Earl Grey 2 Fresh mint 2
Green 2 Assam 2
Gardenia 3 Wild berries 3
Wild Chamomile 2.5 Roiboos 2.5

HOT CHOCOLATE

Hot Chocolate 3
Rich chocolate, sugar, Bruton Dairy milk

Hazelnut Hot Chocolate 6.5
Rich chocolate, sugar, Bruton Dairy milk, Frangelico liqueur

Mexican Hot Chocolate 6.5
Rich chocolate, sugar, Bruton dairy milk, cayenne pepper, sea salt, Kahlua

All our hot drinks are made with fresh organic milk from our neighbours at Godminster Estate

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.

COOLERS & DAISIES

The Durslade 4
*Mallorcan grapefruit, bay, lemon,
sugar, sparkling water*

The Kitchen Garden 4
*Rhubarb syrup, ginger syrup, apple
juice, lemon, mint, sparkling*

The Dovecote 4
Muddled blood orange & clementines, lemon juice, clove sugar syrup, sparkling water

NUTRI JUICE

Fresh & blended to order 5

1. Fennel, cucumber, apple & mint

2. Carrot, apple, pear & parsley

3. Kale, celery, apple & ginger

WILD BEER – SOMERSET

Fresh 5
*5.5% - 330ml bottle
Drink Now + Dont Age + Fresh Hops*

LITTLE BIG BEER – SOMERSET

Little Big Beer 4.5
*2% - 500ml bottle
A real ale packed with extra hops, malt & barley for a bigger flavour but light on alcohol*

MOOR BEER COMPANY – BRISTOL

Raw 4 <i>4.3% - 330ml can Bitter - unrefined, unpasteurised</i>	Radiance 4 <i>5% 330ml can Blonde ale - hoppy, refreshing</i>	Nor'Hop 4 <i>4.1% 330ml can Pale ale - citrusy hops</i>
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FREEDOM – STAFFORDSHIRE

Freedom Organic English Lager 4
*4.8% - 330ml bottle
Citrus nose, sweet malt & toasted cereal aromas*

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

Bullbeggar Cider 3.5
*6.5% - 330ml bottle
Sparkling medium, made just up the road
in Lamyatt*

Burrow Hill Cider 5
*6% - 500 ml bottle
Sparkling medium dry from Mulcheney
on the Somerset Levels*

Perry's Single Orchard Cider
Grey Heron 5
*5.5% - 500ml bottle
Sparkling, sweet cider, produced in Ilminster,
Somerset*

WHITE WINE

- 2015 Savoie l'Orangerie, Domaine L'Idylle, France-**Jacquère** 27.5
Fresh & light, orange blossom, floral
- 2016 Ciu Ciu. Arbinus, Verdicchio dei Castelli di Jesi, Italy-**Verdicchio** 28
Clean, juicy & refreshing, white flowers, sweet tangerine & exotic tropical fruits
- 2015 Picpoul De Pinet, Cht de la Mirande, Languedoc, France-**Picpoul** 28
Dry & fresh, pear & lime, floral
- 2015 Gavi "Le Marne" di Carraro Federica, Italy-**Cortese** 30
Fresh, stone fruits, lemon zest, smoky hint
- 2015 Babylonstoren, Chardonnay, Western Cape, SA-**Chardonnay** 36
Full body, vanilla & nuts, citrus fruits
- 2014 Pierre Luneau - Papin, Terre De Pierre Marine-**Melon De Bourgogne** 37
Fresh, green apples, citrus & grass
- 2015 Soave Classico Coffele - Veneto Italy-**Garganega** 37
Very fresh, crispy, nutty almond finish (org)
- 2015 Bodegas Terras Gauda O Rosal, Spain (-**Albarino** 38
Rounded, minerality, earthy, ripe peach, orange blossom & mandarin (org)
- 2014 Crevoglio, Borgo Maragaliano-Piedmont, Italy-**Chardonnay** 40
Fresh & buttery, lemon, lime, low acidity
- 2014 Chablis 1er Cru Montmains, Gerard Tremblay, Burgundy-**Chardonnay** 43
Very creamy, smooth, peach, apple, high acidity
- 2013/2014 Clos Henri, Marlborough, Orgamo, NZ-**Sauvignon Blanc** 45
Fresh & fruity, pineapple, grass, high acidity
- 2012 Domaine Champalou Vouvray, Lorie Valley, France-**Chenin Blanc** 50
Fresh & smooth, quince notes, honey, marzipan, low acidity
- 2011 Pierre Frick, Vendanges Tardives, Alsace, France-**Riesling** 60
Dry & aromatic, honey, smoky aroma

ROSE WINE

- 2016 Mourvedre Rose, Franschoek Valley, Western Cape, SA-**Mourvedre** 27
Dry, unoaked, medium-body, strawberry yoghurt, candy-floss

RED WINE

- 2014 Delle Venezie Giulia, IGT, Rosade Furlane, Italy-**Merlot** 28
Fresh, blackberries, plum, easy to drink
- 2008 Gavanza Reserva, Bodega, Spain-**Tempranillo/Graciano** 30
Medium bodied, rich red berry aromas, vanilla & herbs
- 2015 Bodega Cecchin, Mendoza, Sin Sulfito, Argentina-**Malbec** 30
Medium body, dry, raspberries, cherries (org)
- 2015 Minervois, Le Rouge de l'Azerolle, France-**Syrah/Cinsault/Grenache** 35
Full body, cherry, plum, spice, intense flavour
- 2015 Maison Passot, Fleurie, France -**Gamay Noir** 37
Very soft, light, smoky, vanilla, raspberry
- 2014 La Giaretta-Veneto, Valpolicella Volpare, Italy-**Mocinara/Rondinella/Corvina** 38
Very fresh, soft vibrant with a hint of crushed berries
- 2013 Bourgogne, Domaine Heresztyn, Burgundy-**Pinot Noir** 39
Soft, deep rich flavour, red fruits, strawberry
- 2012 Cht Penin, Grand Vin de Bordeaux, Grave, France-**Merlot** 50
Light, red & black fruits, floral
- 2012 Castello Di Neive, Dolcetto D'alba Basarin, Italy-**Dolcetto** 51
Spicy, light-bodied, floral & pure, blackberry
- 2009 Ribera del Duerno, Fuentenarro, Spain-**Tempranillo** 55
Medium to full body, rich berries, tobacco
- 2012 Podere Le Boncie Le Trame, Tuscany, Italy-**Sangiovese** 55
Elegant & structured, red cherries, tobacco
- 2007 Cht Musar, Beka'a Valley, Lebanon-**Cabernet Sauvignon/Cinsault/Grenache** 60
Full body, earthy, peppery, tobacco & cassis
- 2012 La Giaretta-Vento, Amarone Classico, Italy-**Gorvina/Rondinella/Amarone** 75
Full body, oaked, nice tannin, prune flavour (org)

VODKA

Reyka 6 40%	Stolichnaya 6 40%
Snow Queen 6.5 40%	Zubrowka 5.5 40%
Black Cow 7 40%	Sipsmith 6.5 40%
Chase Smoked vodka 7.5 40%	Wyborowa 5.5 40%
William Chase 7.5 40%	

GIN

Tanqueray 5.2 40%	Tanqueray Ten 7 47.3%
6 o'clock 6 43%	Williams Chase Great British 6.5 48%
Bloom 6.5 40%	Brooklyn 7 40%
Gin Mare 7 42.7%	Martin Millers 7 40%
Hendricks 5.5 41.4%	Jenson Bermondsey 5.5 43%
Little Bird 7 41.6%	Monkey 47 8 47%
Heymans Sloe 7	Sipsmith 6.5 41.6%
Brighton Gin 7 40%	

RUM

Havana Club 3 yr old 5 40%	Havana Club 7 yr old 6 40%
Havana Club Especial 6 40%	La Hechicera 7 40%
Kraken Spiced Rum 6 40%	Koko Kanu 5.5 37.5%
Gosling Black Seal 5 40%	Mountgay 6.5 40%

HOUSE INFUSED SPIRITS

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

Dill gin 4.5 40%	Dill vodka 4.5 40%
Strawberry gin 4.5 40%	
Cucumber gin 4.5 40%	

TEQUILA

El Jimador Blanco 5.5 38%	Patron Silver 8 40%
Patron Reposado 8 40%	Patron XO 7 35%
Jose Cuervo Tradition 5.5 38%	

NYETIMBER – ENGLISH SPARKLING WINE

Ever since the very first vines were planted in 1988, our partners at Nyetimber have had a single aim - to make the finest English sparkling wine there is - they rival the best in the world, including champagne

	125ml Glass	750ml Bottle
Nyetimber Classic Cuvée Multi Vintage <i>A classic blend of Chardonnay, Pinot Noir & Pinot Meunier - fresh and acidic</i>	10	55

Nyetimber Blanc de Blanc 2009 <i>100% Chardonnay - the last vintage to be produced at Nyetimber Manor</i>		65
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Nyetimber Brut Rosé <i>Pinot Noir & Chardonnay with a splash of Pinot Meunier - raspberries & rhubarb</i>		60
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PROSECCO

	175ml	500ml	750ml	1l
Bernardi Prosecco, Lison, Italy	6.5		35	

WHITE

	175ml	500ml	750ml	1l
2013 Bergerie de la Bastide Blanc, Languedoc Sauvignon Blanc/ Grenache Blanc	5.5	13		24

2013 Guy Allion Touraine, (org) - Sauvignon Blanc	6	16		29
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2014 Somerset Dry, Wraxall Vineyard, UK Bacchus/Madeleine/Seyval Blanc	6		27.5	
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ROSE

	175ml	500ml	750ml	1l
2015 Cote de Thongue Rose, Languedoc- Syrah/Cabernet Franc/ Grenache Noir/Cinsault	6		27.5	

RED

	175ml	500ml	750ml	1l
2013 Bergerie de la Bastide Rouge, Languedoc- Grenache Noir/Cinsault/Merlot	5.5	13		24

2013 Albizu, Italy- Tempranillo	6	16		29
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2014 Cote de Thongue Tradition, Languedoc Syrah/Merlot/Grenache	6		27.5	
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ARMAGNAC & COGNAC

50 ml serve

Cognac

Maxime Trijol, vsop 8

Armagnac

Baron de Sigognac, vsop 8

Ragnaud Sabourin, Fontveille,
Alliance No.35 20

SOMERSET CIDER BRANDY

50 ml serve

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

Royal - 3 years 5
10 year old 15

5 year old 8
Alchemy 15 years 20

HIDALGO SHERRY

Manzanilla Gabriela, Bodegas 4.5
50ml (medium dry)

Amontillado, Seco Napoleon 4.5
50ml (medium)

Oloroso, Seco Faraon 4.5
50ml (dry)

Pedro Ximenez, Triana 4.5
50ml (sweet)

SWEET

Moscatel Dorada, Bodegas Cesar Florido, Chipiona, Spain
100 ml 5
37,50 cl bottle 18

2009 Château Filhot, 2EME Cru Classé, Sauternes — Bordeaux
100 ml 7
37,50 cl bottle 28

ART IN THE BAR – OUR BESPOKE COCKTAILS

Goggle Head (Elisabeth Frink) 8
Dill infused gin, St Germain liqueur, apple juice, cucumber, mint, lemon, sugar

When Soak Becomes Spill (Subodh Gupta) 8
Stolichnaya vodka, Creme de Peche, vanilla, egg white, lavender, lemon, sugar

Henry Moore Bound to Fail (Bronze) (Paul McCarthy) 8
Tanqueray gin, blackberries, apple juice, rosemary, lemon, sugar

Roth Bar (Bjorn & Oddur Roth) 8
Tanqueray gin, rhubarb syrup, vanilla, basil, lemon, sugar

Erasmus (Rodney Graham) 8
Chase vodka, Green Chartreuse, elderflower cordial, mint, basil, thyme, lime

Friends (Martin Creed) 8
Pisco, pink grapefruit, lemon, sugar, Peychauds aromatic bitters

Brave New World (Djordje Ozbolt) 8
Tanqueray gin, mint, lime, sugar, Angustura bitters

Transformation (Elisabeth Frink) 8
Stolichnaya vodka, pear, cucumber, vanilla, lemon

Mary Down Up (Pipilotti Rist) 8
Laphroaig whisky, Green Chartreuse, lime

Mums, Dads, Kids, Gods (Martin Creed) 8
El Jimador tequila, Antica Formula, Maraschino Luxardo

'Art in the Bar' cocktails are named after works here at Hauser & Wirth Somerset

ELISABETH FRINK'S FAVOURITE WINE

Elisabeth Frink was a regular visitor to our friends at Yapp Bros in Mere. Cassis was a firm favourite of Elisabeth, a tippie she frequently enjoyed with Robin Yapp. We have added this wonderful wine to our list for the duration of the Frink exhibition.

Clos St Magdeleine, Cassis, Famille Sack-Zafiropulo, Vignerons (*organic*)

Bottle 40 Glass 8

The perfect accompaniment to fish, chicken & salads

CLASSIC COCKTAILS

Margarita 8

Jose Cuervo Traditional, Cointreau, lime, salt

Daiquiri 8

Havana Club, lime, demerara

Old Fashioned 8

Woodford Reserve, demerara, bitters

Pink Grapefruit 8

Campari, Tanqueray, Cointreau, lemon, demerara

Bloody Mary 8

Tomato juice, vodka, fresh horseradish, homemade celery salt, Worcestershire sauce, tabasco, celery, lemon

Aperol Spritz 8

Aperol, prosecco, soda

Sour 8

Gin/Amaretto/Whisky, egg white, lemon juice, demerara sugar

Espresso Martini 8

Espresso, Kahlua, Vodka

Pisco Sour 8

Pisco, citrus, demerara, egg white, bitters, maraschino cherry

Negroni 8

Campari, Antica Formula, gin

Manhattan 8

Whisky, Cocchi Vermouth, bitters

French 75 10

Gin, champagne, lemon juice, demerara

VERMOUTH

Campari 4.5 25%

Cocchi Vermouth 4 16%

Noilly Prat 4 18%

Aperol 4 11%

Antica Formula 4.75 16.5%

Lillet Blanc 5 17%

The Collector's Edition 7 16%

LIQUEUR

Cointreau 4.5 40%

Kahlua 4 20%

Mozzart Chocolate 5 40%

Chambord 4.5 16.5%

Southern Comfort 4 35%

Absinthe 7 68%

Pimms 5 25%

Briottet Creme de Peche 4 20%

Briottet Manzana Verde 4 18%

Briottet Poiré William 4 25%

Drambuie 4.5 40%

Grand Marnier 4.5 40%

St Germain (elderflower) 4.5 20%

Frangelico 5 20%

Amaretto 4.5 28%

Luxardo Maraschino 5 32%

Briottet Creme de Cassis 4 20%

Briottet Creme de Mure 4 18%

Briottet Framboise 4 18%

BOURBON & WHISKY & SINGLE MALTS

Buffalo Trace 5.5 40%

Canadian Club 5 40%

Monkey Shoulder 6.5 40%

Woodford Reserve 6.5 43.2%

Wild Turkey 5.5 40.5%

Famous Grouse 5 40%

Bushmills Irish 5.5 40%

Chivan Regal 12 yr old 6 40%

Jamesons Irish 5 40%

Longmorn 16 yr old 8 48%

Laphroig 10 yr old 7 40%

Cragganmore 12 yr old 7 40%

Lagavulin 16 yr old 8 43%

Talisker 10 yr old 7.5 45.8%

Oban Malt 14 yr old 7.5 43%

DIGESTIF

Sambuca - White 4 38%

Mandarin Napoleon 5 38%

Fernet Branca 4.5 39%

Pernod 4 40%

Cachaca 5.5 40%

Sambuca - Black 4 38%

Kummel 5 35%

Jagermeister 4.5 35%

Pastis Ricard 5 45%

Pisco 5 40%