

FRESH JUICES

Homemade lemonade 3.5 Homemade ginger beer 3.5

COFFEE

Espresso 2 Americano 3
Macchiato 2.2 Latte 3
Picolo 2.6 Cortado 3
Flat white 3.2 Cappucino 3
Mocha 3.5 Irish coffee 6
Soya / Decaf / Oat milk 0.35

ICED COFFEE

Affogato 5 Iced latte 3.5
Iced latte, vanilla ice cream 5 Iced latte, Frangelico 8

TEA

English breakfast 3 Earl Grey 3 Fresh mint 2.5
Green 3 Assam 3 Wild berries 3.5
Wild chamomile 3 Decaf 3

HOT CHOCOLATE

Hot chocolate 3.5 Luxury Hot chocolate 4.5
Rich chocolate, sugar, Bruton Dairy milk *Rich chocolate, sugar, Bruton Dairy milk, whipped cream, marshmallows, chocolate buttons*

Hazelnut hot chocolate 7
Rich chocolate, sugar, Bruton Dairy milk, Frangelico liqueur

Mexican hot chocolate 7
Rich chocolate, sugar, Bruton Dairy milk, cayenne pepper, sea salt, Kahlua

SMOOTHIES

Vanilla / Chocolate 4

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 4.5
*Ginger, sugar syrup, orange,
sparkling water, mint*

THIS WEEKS NUTRI JUICE

served until 4.30pm

Spring Time 5
Spinach, apple & mint

Morning Boost 5
Orange, carrot, ginger, cucumber

ARMAGNAC & COGNAC

50 ml serve

Cognac
Maxime Trijol, vsop 8

Hennessy, vsop 8

Rémy Martin, vsop 8

Armagnac
Ragnaud Sabourin, Fontveille,
Alliance No.35 25

Baron de Sigognac 8
Bas Armagnac, 10 year old

SOMERSET CIDER BRANDY

50 ml serve

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

Royal 3 years 6.5
Alchemy 15 years 20
Pamona 6

10 year old 15
Kingston Black 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

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

Mataró, Alella, Catalunya, Spain (Organic) 45

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

PORT

Quinta do Porto, 10 years Old Tawny 75ml btl
7 45

Ferreira LBV port 2012 5 38

VERMOUTH

Campari 5 5%	Antica Formula 8 16.5%
Cocchi Vermouth 5.5 16%	Lillet Blanc 5 17%
Noilly Prat 5 18%	Chartrause 12 55%
Aperol 5 11%	Cinzano 5 15%

LIQUEUR

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

BOURBON, RYE & CANADIAN

Buffalo Trace 6 40%	Woodford Reserve 7 43.2%
Canadian Club 6 40%	Wild Turkey 6 40.5%
Monkey Shoulder 7.5 40%	Bullet Rye 7 45%
Bushmills Irish 5.5 40%	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%	Lagavulin 16 yr old 13 43%
Laphroig 10 yr old 9 40%	Talisker 10 yr old 10 45.8%
Cragganmore 12 yr old 7 40%	Oban Malt 14 yr old 10 43%

DIGESTIF

Sambuca - White 4 38%	Sambuca - Black 4 38%
Mandarin Napoleon 6 38%	Kummel 5 35%
Fernet Branca 5.5 39%	Jagermeister 4.5 35%
Pernod 5 40%	Pastis Ricard 5 45%
Pisco 8 40%	

ART IN THE BAR – OUR BESPOKE COCKTAILS

Oomamaboomba 9

Gin, egg white, Monin lavender, Liqueur de violette, lemon juice, sugar syrup

12 Sisters 9

Kingston black, orange juice, grand marnier, framboise, lime juice, sugar syrup

Piement sticts 9

Pomona, prosecco, grenadine, lime juice

Unconscious 9

Vodka, lillet blanc, St germain, lemon juice, apple juice

Ursula 9

Campari, Antica Formula, prosecco, grapefruit syrup

Untitled (non alcoholic) 9

Seepilip spice, kiwi, 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 8

Vodka, tomato juice, horseradish, Tobasco, lemon, celery salt, Worcestershire sauce

Bloody Sherry Mary 8

Sherry, tomato juice, horseradish, celery salt, Tobasco, Worcestershire sauce

Gin Mary 8

Gin, tomato juice, horseradish, homemade celery salt, Tobasco, lemon

Spiced Wasabi Mary 8

Rum, tomato juice, wasabi, lime Worcestershire sauce, black pepper

KOMBUCHA – LA BREWERY

Lemongrass 5

Ginger 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 8 <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, passoa, lime juice, sugar syrup passion fruit, prosecco shot</i>	RBG Apple Fizz 9 <i>Champagne, Manzana Verde, rosemary sugar syrup</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>

CHAMPAGNE & SPARKLING

	125ml	btl
Prosecco, CA Del Console, extra dry NV	7	35
Viticoltori Acquesi Rose, Brut, Italy	8	35
Somerset Sparkling, Bacchus, Wraxall Vineyard		45
Chateau de Boursault, Brut NV	9	49
Drappier Nature, Zero Dosage, Brut NV		58

ROSE WINE

	175ml	btl
E\$prit JJ, Doamine des Jeanne, Luberon, France	6	27
Cotes de Provence, Saint Roch-les-Vignes, France	6.5	31
Babylonstoren Rose, South Africa		36

DURSLADE FARM WINE

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

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 (<i>non alcoholic</i>)	

GIN

Tanqueray 5.5 40%	Tarquins 9.5 42%
6 o'clock 6 43%	Williams Chase Great British 7.5 48%
Cotswolds 8.5 46%	Silent Pool 10 43%
Martin Millers 6.5 40%	Newton House 9.5 43.2%
Hendricks 7 41.4%	Monkey 47 9 47%
Salcombe 10 44%	Heymans Sloe 5 %
Warner's Rhubarb 10 40%	Seedlip Gordons 6.5 (<i>non alcoholic</i>)

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%
Cachaca 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
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

Bullbeggar Cider 4.5
6.5% - 330ml bottle
Sparkling medium, made just up the road on the Somerset Levels

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	5.5	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 "Val de Loire", Domaine de la Ragotiere, Loire, France	9	12.5	39
Gavi di Gavi 'La Meirana', Broglia, Italy	10	13.5	42

ROSE WINE BY THE GLASS

	175ml	250ml	btl
Esprit JJ, Domaine des Jeanne, Luberon, France	6	8	27
Cotes de Provence, St. Roch-les-Vignes, France	6.5	8	31

RED WINE BY THE GLASS

	175ml	250ml	btl
Côtes de Gascogne Rouge, "Jean de Vignes", Plaimont, France	5.5	7.5	24
Salice Salentino Riserva, Ducale, Puglia, Italy	6	8	25
Pinot Noir Reserva, Pionero, Morande, Chile	6.5	8.5	29
Chateau Haut-Maginet, Bordeaux, France	8	11	34
Malbec 'Single Vineyard', Decero, Mendoza, Argentina	8.5	11.5	37
Rioja Reserva, Promesa, Spain	10	13.5	44

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

WHITE WINE

bt1

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
Chardonnay, Babylonstoren, Swartland, Sth Africa	38
Sauvignon "Val de Loire", Domaine de la Ragotiere, Loire, France	39
Savoie 'L'Orangerie', Domaine de L'Idylle, France	40
Riesling, Wattle Brae, Langmeil, Eden Valley, Sth Australia	41
Gavi di Gavi 'La Meirana', Broglia,	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

bt1

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
Touriga Nacional, Dao Tinto, Prunus, Portugal	30
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
Fleurie, Clos de Quatre Vents, Beaujolais, France	42
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
Chateau Boutisse, St Emilion Grand Cru, France	68
Gevrey Chambertin, Domaine Perrot Minot, Burgundy, France	88

