

CLASSICS

Homemade lemonade 3.5 Homemade ginger beer 3.5

COFFEE

Espresso 2 Americano 3
Macchiato 2.2

Piccolo 2.6 Cortado 3
Flat white 3.2 Cappuccino / Latte 3.0
Mocha 3.5 Irish coffee 6

Soya / Decaf / Oat milk 0.30

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
Gardenia 3.5 Wild berries 3.5
Wild Chamomile 3 Roiboos 3

HOT CHOCOLATE

Hot Chocolate 3.5
Rich chocolate, sugar, Bruton Dairy milk

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

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.

THIS WEEKS DAISY

The Kitchen Garden 4.5
Rhubarb syrup, ginger syrup, apple juice, lemon, mint, sparkling

THIS WEEKS NUTRI JUICE

served until 4.45pm

Autumn Tonic 5
Pear, Apple, Cucumber & Ginger

ARMAGNAC & COGNAC

50 ml serve

Cognac

Maxime Trijol, vsop 8

Hennessy, vsop 8

Rémy Martin, vsop 8

Armagnac

Baron de Sigognac, vsop 8

Ragnaud Sabourin, Fontveille,
Alliance No.35 25

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
10 year old 15

5 year old 8
Alchemy 15 years 20

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

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

Ferreira LBV port 2012	5	38
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VERMOUTH

Campari 5 5%
Cocchi Vermouth 5.5 16%
Noilly Prat 5 18%
Aperol 5 11%

Antica Formula 8 16.5%
Lillet Blanc 5 17%

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%
Briottete Creme de Peche 4 20%
Briottete Manzana Verde 4 18%
Briottete Poire William 4 25%

Liquiere de violette 4 18%
Drambuie 6 40%
Grand Marnier 6 40%
Kahlua 5 20%
Frangelico 5 20%
Amaretto 4.5 28%
Luxardo Maraschino 5 32%
Briottete Creme de Cassis 4 20%
Briottete Creme de Mure 4 18%
Briottete 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 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%
Mandarin Napoleon 6 38%
Fernet Branca 5.5 39%
Pernod 5 40%
Cachaca 5.5 40%

Sambuca - Black 4 38%
Kummel 5 35%
Jagermeister 4.5 35%
Pastis Ricard 5 45%
Pisco 8 40%

ART IN THE BAR – OUR BESPOKE COCKTAILS

Metafiction 9
Dill infused gin, St Germain, Apple Juice, Mint, Cucumber, Lemon

Drop in Time 9
Thyme infused gin, Crème de Mure, Blackberry & Thyme syrup, lemon

Soft and Hard 9
Kingston Black, Somerset Pamona, Somerset Cider Brandy 3 Year Old, Crème de Peche

Object – Orange 9
Orange & Cinnamon infused gin or vodka, sugar, bitter, orange

Propagation 9
Blackberry & Sloe gin, St Germain, Lime

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

KOMBUCHA – LA BREWERY

Lemongrass 5
Attractive floral, lemon & dried flower aromas, refreshingly tart, clean & lemony

Ginger 5
Fresh cut meadow and stem ginger aromas, refreshingly clean and bright with an attractive gingery bite

Strawberry & Black Pepper 5
Refreshing, clean 'meadow after the rain' aromas, ripe strawberry and pressed flowers

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>Jose Cuervo Traditional, Cointreau, lime, salt</i>	Daiquiri 9 <i>Havana Club, lime, demerara</i>
Old Fashioned 9 <i>Woodford Reserve, demerara, bitters</i>	Aperol Spritz 8 <i>Aperol, prosecco, soda</i>
Negroni 9 <i>Campari, Antica Formula, gin</i>	Manhattan 9 <i>Whisky, Cocchi Vermouth, bitters</i>
Pink Grapefruit 9 <i>Campari, Tanqueray, Cointreau, lemon, demerara</i>	Sour 9 <i>Gin/Amaretto/Whisky, egg white, lemon juice, demerara sugar</i>
French 75 12 <i>Gin, champagne, lemon juice, demerara</i>	Espresso Martini 9.5 <i>Espresso, Kahlua, Vodka</i>
Bloody Mary 8 <i>Tomato juice, vodka, fresh horseradish, homemade celery salt, Worcestershire sauce, tabasco, celery, lemon</i>	Pisco Sour 9 <i>Pisco, citrus, demerara, egg white, bitters, maraschino cherry</i>

CHAMPAGNE

Chateau de Boursault, Brut NV	125ml 9	btl 49
Drappier Nature, Zero Dosage, Brut NV		58
Laurent Perrier Rose, Brut NV		85

PROSECCO

Prosecco 'Raffaello', Raphael dal Bo, Brut NV	7	35
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DURSLADE FARM WINE

Crisp, medium dry with citrus notes	175ml 6.5	ltr 36
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VODKA

Reyka 7.5 40%	Stolichnaya 5 40%
Snow Queen 8.5 40%	Zubrowka 6 40%
Black Cow 7 40%	Sipsmith 7.5 40%
Chase Smoked vodka 8.5 40%	Wyborowa 5 40%
William Chase 8.5 40%	Absolut 6 40%

GIN

Tanqueray 5 40%	Tanqueray Ten 7 47.3%
6 o'clock 6 43%	Williams Chase Great British 7.5 48%
Bloom 6.5 40%	Gin Mare 8.5 42.7%
Martin Millers 6.5 40%	Jenson Bermondsey 6.5 43%
Hendricks 7 41.4%	Monkey 47 9 47%
Little Bird 8.5 41.6%	Sipsmith 7.5 41.6%
Silent Pool 10 43%	Heymans Sloe 5

RUM

Havana Club 3yr old 5 40%	Havana Club 7yr old 6 40%
Havana Club Especial 6 40%	La Hechicera 7 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

Dill gin 5 40%	Heritage carrot vodka 5 40%
Thyme gin 5 40%	Vanilla vodka 5 40%
Orange & cinnamon gin 5 40%	Lemon & verbena vodka 5 40%
Orange & cinnamon vodka 5 40%	

TEQUILA & MEZCAL

El Jimador Blanco 5.5 38%	Patron Silver 10 40%
Patron Reposado 11 40%	Patron XO 8 35%
Jose Cuervo Tradition 7.5 38%	Monte Alban Mezcal 8 40%
Illigal mezcal 7 40%	

MOOR BEER COMPANY – BRISTOL

Raw 4 4.3% - 330ml can Bitter - unrefined, unpasteurised	Nor'Hop 4 4.1% 330ml can Pale ale - citrusy hops	So'Hop 4.1% 330ml can Ultra pale ale - malt
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KELLER PILS – BRISTOL

Keller Pils 4
4.8% - 330ml bottle
Clean, unfiltered, Hop Bitter Lager Beer

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

YONDER BREWERY

Loop Autumn 6
4.5%

Dunstan's Exile 6
5.5%

SOMERSET CIDERS

Bullbeggar Cider 4.5
6.5% - 330ml bottle
Sparkling medium, made just up the road
in Lamyatt

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

WHITE WINE BY THE GLASS

	175ml	btl
Côtes de Gascogne, "Jean de Vignes", Plaimont, France	5.5	22
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France	7	26
Pinot Grigio, Castel Firmian, Trentino, Italy	7.5	28
Viognier 'Îles Blanches', Cellier des Chartreux, France	8	32
Sauvignon Blanc, Mahi, Marlborough, New Zealand	9	37
Gavi di Gavi 'La Meirana', Broglia, Piemonte, Italy	10	40

ROSE WINE BY THE GLASS

	175ml	btl
Espirit JJ, Domaine des Jeanne, France	6.5	2

RED WINE BY THE GLASS

	175ml	btl
Côtes de Gascogne Rouge, "Jean de Vignes", Plaimont, France	5.5	22
Salice Salentino Riserva, Ducale, Puglia, Italy	6	24
Pinot Noir Reserva, Pionero, Morande, Chile	6.5	25
Chateau Haut-Maginet, Bordeaux, France	8	32
Malbec 'Single Vineyard', Decero, Mendoza, Argentina	8.5	34
Rioja Reserva, Promesa, Spain	10	40

WHITE WINE

	btl
Côtes de Gascogne, "Jean de Vignes", Plaimont, France	22
Encruzado, Dao Branco, Prunus, Portugal	23
Chenin Blanc, Kleinkloof, Paarl, South Africa	24
Grillo, Feudo Arancio, Sicily 2017	25
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France	26
Pinot Bianco, Quercus, Slovenia 2017	26
Gaillac Blanc, Chateau Lions Lamartine, Tarn, France	27
Pinot Grigio, Castel Firmian, Trentino, Italy	28
Somerset Dry, Bacchus, Wraxall Vineyard, Somerset	29
Sauvignon "Val de Loire", Domaine de la Ragotiere, Loire, France	29
Viognier 'Îles Blanches', Cellier des Chartreux, France	32
St. Chinian Blanc, Clos Bagatelle, Languedoc, France	35
Chardonnay, Babylonstoren, Swartland, Sth Africa	36
Sauvignon Blanc, Mahi, Marlborough, New Zealand	37
Savoie 'L'Orangerie', Domaine de L'Idylle, France	38
Gavi di Gavi 'La Meirana', Broglia,	40
Riesling, Wattle Brae, Langmeil, Eden Valley, Sth Australia	39
Gruner Veltliner Federspiel, Rudi Pichler, Austria	42
Sancerre Blanc, Terres Blanches, Domaine Thomas, Loire, France	45
Chablis 1er Cru, Vauligneau Domaine Hamelin, France	58
Châteauneuf-du-Pape, "Le Miocène", Grand Veneur, France	65
Chassagne-Montrachet "Les Masures" Gagnard, Burgundy, France	85

ROSE WINE

	btl
Espirit JJ, Domaine des Jeanne, France	26
RED WINE	
Côtes de Gascogne Rouge, "Jean de Vignes", Plaimont, France	22
Tempranillo 'Barrica 3' Candidato, Castilla y Leon, Spain	23
Salice Salentino Riserva, Ducale, Puglia, Italy	24
Pinot Noir Reserva, Pionero, Morande, Chile	25
Montepulciano d'Abruzzo Barrique, Itynera, Abruzzo, Italy	25
Nero d'Avola, Feudo Arancio, Sicily	25
La Croix Belle Syrah Merlot, Cotes de Thongue, France	26
Touriga Nacional, Dao Tinto, Prunus, Portugal	27
Babel, Babylonstoren, Swartland, Sth Africa	28
Chateau Haut-Maginet, Bordeaux, France	32
Malbec 'Single Vineyard', Decero, Mendoza, Argentina	34
Faugères 'Lou Cazalet', Frédéric Albaret, Languedoc, France	36
Fleurie, Clos de Quatre Vents, Beaujolais, France	38
Rioja Reserva, Promesa, Spain	40
Crozes-Hermitage 'Equinoxe', Maxime Graillet, Rhone, France	45
Pinot Noir, Sebastiani, Sonoma, California	46
Unfiltered Shiraz, Chapel Hill, McLaren, Vale, Sth Australia	49
Barbera d'Alba 'Pian Romualdo', Prunotto, Piemonte, Italy	55
Chateau Boutisse, St Emilion Grand Cru, France	65
Gevrey Chambertin, Domaine Perrot Minot, Burgundy, France	85

