

AFTERNOON TINIS

Cream Tini 8
Vodka, strawberries, tea syrup, scone &
creme fraiche

Choc & Hazelnut Tini 8
Vodka, Mozart chocolate spirit,
Frangelico and brownie

FARM COCKTAILS

Royal Cucumber Cooler 7.50
Litte Bird gin, St Germain, vanilla,
prosecco

Carrot Top 7.50
Sipsmith carrot infused gin,
Grand Marnier, apple juice

The Gooseberry Shed 7.50
Reyka vodka, lemon juice, gooseberries

Cow Barn 7.50
Black Cow vodka,
Mozzart white chocolate spirit

Pear Drop 7.50
Snow Queen vodka, Poire William,
pear juice

The Sexey 7.50
Reyka vodka, lime and homemade
ginger beer

ROTH BAR & GRILL

Björn and Oddur Roth are the first artists to be invited to work in the newly renovated Maltings studio space. During their residency, they focused on creating a fully-functioning, site-specific bar that forms an integral part of the Roth Bar & Grill, the gallery's on-site restaurant. Barbuilding is a long tradition for the Roth family, and was first conceived as an artistic endeavour by Dieter Roth in the early 1980s. As the son and grandson of Dieter Roth, Björn and Oddur are continuing this as an element within their cross-generational practice. Björn Roth has also created a number of drawings and watercolours, inspired by the natural forms and shifting seasons of the domestic garden, located at The Maltings.

The Roth Bar & Grill is a place where art becomes infused with life. It brings into question the relationship between its function and status as an artwork. These ideas are brought forward through the 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.

The Roth's have previously created the Roth New York Bar at Hauser & Wirth's 18TH Street gallery in New York, produced for its inaugural exhibition Dieter Roth Björn Roth in 2013.

JUICES

squeezed fresh daily, on premises
or by local small supplier

Freshly squeezed orange 3
Apple 3
Pink grapefruit 3

Dovecote breeze 4
Celery, pear, spinach, apple

Rooty 4
Beetroot, carrot, apple, ginger

COOLERS & DAISIES

Cucumber & Mint Cooler 3.5
Cucumber, mint, apple, lemon

Berry Cooler 3.5
Fresh berries, parsley, cranberry

Somerset Daisy 3.5
Basil, apple and pear soda

Berry Daisy 3.5
Fresh strawberries, raspberries, soda

DURSLADE FARM SOFT DRINKS

Homemade lemonade 3.50

Homemade ginger beer 3.50

COCKTAILS

CLASSICS

Breakfast Martini 7.50
Tanqueray, Cointreau, home
made marmalade, toast

Vesper Martini 7.50
Martin Millers gin, Reyka vodka,
Lillet blanc

Daiquiri 7.50
Pampero Especial rum, lime, sugar

Tom Collins 7.50
Gin, lemon, sweet, sour

Old Fashioned 7.50
Woodford reserve, demerara, orange
and bitters

Durslade Iced Tea 7.50
Somerset Cider Brandy, Stolichnaya,
Tanqueray, Pimms, mint tea
— our take on a Long Island

NEGRONI ANTIC

Gin, sweet vermouth, campari 7.50

BELLINI

Prosecco frizzante touched with white
peach or berries 5

WEST COUNTRY SPIRITS

Black Cow Vodka 5
West Dorset — made entirely of the
milk of grass-fed cows.

Kingston Black Aperitif 5
Somerset — pure apple juice blended
with Somerset Cider Brandy

Williams Chase Gin 5
Herefordshire — distilled from apples

BEERS & CIDERS

SWEET

Moscatel Dorada,
Bodegas Cesar Florido,
Chipiona, Spain
100 ml 4.25
37.50 cl bottle 15

2009 Château Filhot,
2^{EME} Cru Classé,
Sauternes — Bordeaux
100 ml 10
37.50 cl bottle 39

2011 Maury Vintage Rouge,
Mas Amiel — Languedoc
100 ml 7
75 cl bottle 49

SOMERSET CIDER BRANDY

(50 ml serve)

Distilled from vintage apples
grown in traditional Somerset orchards.
Aged in small oak barrels.

Three years old 5

Five years old 7

Fifteen years old — Alchemy 9

ARMAGNAC & COGNAC

(50 ml serve)

Armagnac
Baron de Sigognac, VSOP 6

Cognac
Maxime Trijol, VSOP 5

Cognac
Ragnaud Sabourin, Fontveille,
Alliance No.35 20

PORT

(100 ml serve)

2007 Dows LBV Port 5

1980 Warres Vintage Port 15

WILD BEER

World class artisan beer,
made on our doorstep in Westcombe.

Solera
Every day beer, blend of young
and barrel aged beer 4.4%
1/3 pint 1.50
1/2 pint 2.25

Fresh
Pale ale, Northern +
Southern hemisphere hops 5.5%
1/3 pint 1.50
1/2 pint 2.25

Somerset Wild
Pale, sour, great with fish 5.5%
33 cl bottle 4

Ninkasi
Celebration — apples, champagne
and hops 9%
75 cl bottle 15

Wildebbeest
Vanilla, cocoa, coffee - 11%
33cl - 4.5

SOMERSET CIDERS

Burrow Hill Cider Bus 5.5%
Sparkling medium dry 4

Perry's Single Orchard Cider
Grey Heron 7%
Sparkling 4

Perry's Single Orchard Cider
Barn Owl 6.5%
Medium dry 4

WINE

CARAFES

175 glass, 250, 500 ml or 1 litre carafes

NV Prosecco Frizzante, Cantina Bernadi, Veneto 3.5 (125ml glass)

2013 Bergerie de la Bastide Blanc / Rouge Languedoc (white / red)) 4, 6, 11, 21

2013 Offida Pecorino, Cù Cù Marche, Italy (white, org) 7, 10, 19, 36

2012 Sancerre le MD, Bourgeois, France 8, 11, 20, 38 (white)

2013 Cotes-du-Rhone Rose d'Une Nuit (rose, org) 5, 7, 13, 25

2013 Les Galets Rouge, IGP Gard, France (red) 5, 7, 13, 25

2006 Rioja Reserva, Gavanza Spain (red) 7, 10, 19, 36

SHERRY

Manzanilla, Bodegas Sanchez Ayala, Sanlucar de Barrameda 4

CHAMPAGNE

NV Roederer Champagne
150 ml 12
75 cl bottle 55

Cristal
75 cl bottle 150

IN MAGNUM

2012 Pouilly Fumé, Pierre Precieuse Alexandre Bain, Loire (white, org) 75

2011 Chablis Grand Cru "Vaudésir", Domaine Gérard Tremblay 95

2012 Bourgueil Trinch, Domaine Catherine & Pierre Breton (red) 60

2008 Ch. des Annereaux, Lalande de Pomerol — Bordeaux (red) 75

2011 Morgon "Côte du Py", Domaine Jean Foillard, Beaujolais (red) 80

2009 Mas de Daumas Gassac Rouge, Hérault — Languedoc (red) 120

BY THE BOTTLE

white

2013 Gruner Veltliner, Rainer Wess – Wachau, Austria 28

2013 Roussette de Savoie Cru Frangy, Domaine Bruno Lupin — Savoie 29

2012 Godello, Bodega Godeval — D.O. Valdeorras — Spain 32

2013 Melon Blanc Vieilles Vignes "Miss Terre", Domaine de la Sénéchalière — Loire (org) 37

2011 Vernaccia di San Gimignano "Fiore", Montenedoli — Tuscany (org) 45

red

2012 Beaujolais, Château Cambon — Beaujolais (org) 29

2012 Mencia "Flor Brezo", Bodegas Mengoba — D.O. Bierzo, Spain (org) 32

2008 Cahors, Clos de Gamot — South West France (red) 35

2012 Frappato, Cos — Sicily, Italy (org) 39

2011 Bandol Rouge, Domaine La Suffrene — Provence (org) 42

CLASSICS

white

2011 Chablis 1^{ER} Cru Montmains, Gérard Tremblay — Burgundy 43

2012 Riesling Grand Cru "Schlossberg", Domaine Albert Mann — Alsace (org) 55

2011 Saint-Aubin Blanc La Princée Domaine Hubert Lamy 45

1998 Meursault 1^{ER} Cru Poruzots, Remoissenet Pere & Fils 75

rose

2013 Sancerre Rosé, Domaine Henri Bourgeois — Loire 39

red

2012 Chianti Podera Gamba, San Ferdinando, Tuscany (org) 25

2007 Château La Croix Chantecaille, St Emilion — Bordeaux, (red) 42

2011 Gigondas, Chateau de Saint Cosme 52

2007 Gevrey-Chambertin en Billard Vieilles Vignes, Domaine Heresztyn — Burgundy (red) 65

2002 Château Léoville-Barton — Saint-Julien (red) 95