

#### AFTERNOON TEA

#### Available 11am to 5pm

Cream Tea 9.50pp

Buttermilk Scones | Clotted Cream | Jam |

+Choice of Tea

Classic Afternoon Tea 20.95pp

Finger Sandwiches | Buttermilk Scones | Jam Clotted Cream | Miniature Sweet Cakes

+Choice of Tea

Sparkling Afternoon Tea 28.45pp

Classic Afternoon Tea + 125ml glass of Prosecco

Indulgent Afternoon Tea 31.45pp

Classic Afternoon Tea + 125ml glass of Champagne

**Opening Hours** 

Drinks

11.00am – Midnight Sunday – Thursday

11.00am – 01:00am Friday – Saturday

Food

07.00am - 11.00pm Monday - Sunday

(v) - No Meat or Fish

\* – Gluten Free

H - Healthy Option

All items on the menu are subject to availability.

## Food Allergies and Food Intolerance

We welcome enquiries from customers who wish to know whether any meals contain particular ingredients.

#### **Nut Allergy**

All items listed may contain traces of nuts. If you have any concerns, please contact the Duty Manager.

All prices correct at time of printing.

All prices in GBP.

Gratuities are discretionary.

Prices may be subject to change.

All prices are inclusive of VAT at the current rate.

This menu is available in large print.



# Welcome to Aqua Bar & Lounge

We're passionate about our food and sourcing the best sustainable British ingredients. All our dishes are freshly prepared from good quality seasonal and regional produce.

.....

#### LIGHT BREAKFAST

#### Available 7am to 11am

Toasted Bloomer with Jams	3.95
Breakfast Brioche Bap	5.95
Choose 2 from:	
Bacon   Sausage   Egg	
Stacked American Style Pancakes	5.95
Choose from	
Maple Syrup   Berry Compote	
Eggs Benedict	7.50
Ham   Hen's Eggs   Hollandaise   English Muffin	
Continental Breakfast Basket	10.95

## **SANDWICHES**

#### Available 11am to 6pm

Served with Salad Garnish and Fries on a choice of White or Brown Bloomer Bread. Gluten free bread available.

The Classic BLT Bloomer	11.95
Chargrilled Bacon   Lettuce   Mayonnaise   Tomato	
Club Sandwich Bloomer	13.00
Grilled Chicken   Bacon   Fried Egg	
Tomato   Lettuce   Mayonnaise	
Minute Steak Ciabatta	14.50
Steak   Garlic Butter   Red Onion Jam	
Beer Battered Fish Bloomer	11.95
Fish   Tartar Sauce   Baby Gem Lettuce	

## TRIPLE LAYERED SANDWICHES

.....

#### Available 11am to 6pm

Served with Crisps and Salad Garnish on a choice of White or Brown Bloomer Bread. Gluten free bread available.

Cheese and Pickle (v)	6.95
Cheddar Cheese   Branston Pickle   Tomato	
Ham and Mustard	7.50
Honey Roasted Ham   Dijon Mustard	
Salmon and Cream Cheese	8.50
Smoked Salm   Black Pepper   Cream Cheese	
Egg Mayonnaise (v)	6.95
Egg   Mayonnaise   Rocket	

#### LIGHT BITES

#### Available 11am to 11pm

Homemade Soup of The Day Served with Artisan Breads	6.50
Roasted Tomato Soup (VH*)	6.00
Sticky Chicken Wings	6.95
Apple Slaw	
Chicken Satay* Peanut Sauce	6.95
Vegetable Samosa	6.95
Sweet Chilli Dressing	
Tempura Pork Belly	6.95
Spiced Captain Morgan's Sauce	

#### HOMEMADE DESSERTS

#### Available 12pm to 11pm

Warm Chocolate Fondant Vanilla Ice Cream	8.95
Fresh Fruit Platter (*H) Citrus Sorbet	7.50
Fruit Crumble Crème Anglaise	7.50
Warm Chocolate Brownie * Pouring Cream	7.50
Sticky Date Pudding Butterscotch Sauce   Vanilla Ice Cream	7.50

#### ARTISAN CHEESES

## Available 12pm to 11pm

Three 8.75	Five 9.75	Seven 14.95
------------	-----------	-------------

#### Barkham Blue

The deep yellow, moist interior is spread with dark blue. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheeses.

#### Oxford Blue

In 1994, Baron Pouget first developed the recipe for Oxford Blue which, over a period of time, was adjusted and refined to its present form: a creamy semi-soft blue cheese.

#### Wigmore

Sweet delicate sheep's milk cheese made by Anne and Andy Wigmore of Reading, Berkshire.

#### Rosary Ash

Light and zesty goat's milk log rolled in ash, the traditional covering for young goat's cheese. Made by Chris Moody in the village of Landford in Wiltshire.

#### Waterloo

An unpasteurised cow's milk cheese. A mould-ripened soft cheese, with a yellow interior. The rind is a grey/rust colour and the cheese itself is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour toward the centre.

#### Spenwood

A hard pressed cheese made from unpasteurised Ewe's milk, fully matured for six months with a natural rind. Well developed nutty flavour similar to Parmesan.

#### Tunworth

Award winning cheese with a long-tasting nutty and sweet milky flavour.

Served with Chutney | Crackers | Grapes | Celery

.....

## **MAINS**

All ma	ins sei	rved with choice of
Pilau	Pea	Brown Rice

Pilau   Pea   Brown Rice	
Dal Tarka (v) Medium   Yellow Lentils   Red Chilli  Cumin  Coriander	11.50
Saag* (v)	
Mild   Spinach   Cottage Cheese   Indian Spices + Paneer (v)	12.50
+ Chicken	14.00
+ Lamb	14.50
Moilee Salmon * Mild   Salmon   Curry Sauce   Black Mustard Seeds	13.50
Tikka Masala * Medium   Tomato Sauce   Yoghurt   Spices	
Chicken	14.00
Prawn	15.50
Paneer	12.50
Chickpea	10.95
Lamb	13.50
Rogan Josh *	
Medium Spice   Braised Meat   Tomato   Onion   Aromatic	_
Chicken Lamb	1450
Lamo	15.00
Vindaloo *	
Very Spicy   Onion Based Sauce   Black Peppercorns Lamb	14.00
Prawn	15.00
Tawn	13.00
Dum Biryani * Medium Spice   Saffron Flavoured Basmati Rice   Indian spice	ces
Chicken	14.00
Prawn	15.50
Lamb	15.50
Vegetable	12.50
Jalfrezi *	
Spicy   Tomato Sauce   Pepper   Onion   Coriander   Cumi Chicken	n 14.00
Prawn	
	15.50
Lamb	14.50
Vegetable	12.50



## **SALADS**

## Available 12pm to 11pm

Available 12pm to 11pm	
Caesar Baby Gem   Parmesan   Anchovies Croutons   Boiled Egg   Caesar Dressing	10.95
+ Chicken + Tuna + Salmon	3.50 4.00 4.00
Cherry Tomato, Buffalo Mozzarella (VH*) Cherry Tomatoes   Buffalo Mozzarella Rocket Leaves   Balsamic Dressing	8.95
Niçoise* Lettuce   Tomatoes   Olives   Boiled Egg French Beans   Anchovies   French Dressing	11.95
+ Salmon + Tuna	4.00 4.00
12" PIZZAS Available 12pm to 11pm	•••••
Four Cheese (v) Stuffed Crust   Tomato Sauce Monterey Jack   Mature Cheddar   Emmental   Mozzarella	13.50
Pulled Buffalo Chicken Stuffed Crust   Tomato Sauce   Mozzarella   Chicken	14.95
Pepperoni Stuffed Crust   Tomato Sauce   Mozzarella   Pepperoni	14.95
GOURMET BURGERS Available 12pm to 11pm	
Spiced Bean Burger (v) Grilled Brioche Bun   Tomato   Gherkin   Burger Relish Lettuce Mayonnaise   Apple Slaw   Fries	12.95
Butterflied Chicken Breast* Grilled Brioche Bun   Tomato   Gherkin   Burger Relish Lettuce Mayonnaise   Apple Slaw   Fries	13.50
Grilled Beef Burger* Grilled Brioche Bun   Tomato   Gherkin   Burger Relish Lettuce Mayonnaise   Apple Slaw   Fries	13.50
+ Cheese   Bacon   Fried Egg   BBQ Sauce	1.00
FAST & FRESH	
Available 12pm to 11pm Diced Feta and Watermelon (VH*) Wild Rocket Leaves   Balsamic Vinaigrette	7.50
Smoked Mackerel Pate (H) Pickled Cucumber Ribbons   Sour Dough Sliced Bread	7.50
Roasted Mediterranean Vegetables (H) Cajun Cous Cous   Mixed Baby Leaves + Butterflied Chicken Breast	10.50 3.50

4.00

3.50

16.50

+ Tuna Steak

Coriander | Red Wine Reduction

Grilled Sea Bass Fillet (H)\* Sautéed New Potatoes | Fine Beans | Peppers

+ Halloumi

## **MAINS**

# Available 12pm to 11pm

Char-grilled 8oz Sirloin Steak* Slow Roasted Tomato   Garlic and Rosemary   Portobello Mushroom   Fries	23.95
Char-grilled 6oz Fillet Steak * Slow Roasted Tomato   Garlic and Rosemary   Portobello Mushroom   Fries	29.95
Char-grilled 8oz Rib Eye Steak* Slow Roasted Tomato   Garlic and Rosemary   Portobello Mushroom   Fries	26.95
Your choice of sauce: Peppercorn*, Red Wine Jus*, or Béarnaise Sa	auce
Fish and Chips Beer Battered Cod Fillet   Hand Cut Chips   Tartare Sauce Mushy Peas   Lemon Wedge	15.50
Grilled Sea Bass Fillet (H*) Sauteed New Potatoes   Fine Beans   Peppers & Coriander Red Wine Reduction	16.50
Chilli Con Carne* Long Grain Rice   Sour Cream   Jalapenos	13.50
Spaghetti Bolognaise Aged Parmesan   Garlic Ciabatta Bread	14.00
Seared Duck Breast* Braised Red Cabbage   Dauphinoise Potato	19.50
Pork Belly* Slow Cooked Pork Belly  Mash Potato   Green Beans Red Onion Sauce	15.50
Macaroni Cheese(V) Creamy Cheese and Parsley Sauce   Garlic Ciabatta Bread	11.95
Lemon & Thyme Chicken* Half Roasted Chicken   Lemon & Thyme Apple Slaw   Fries	13.50
Lamb Rump* Ratatouille   Creamed Potatoes	19.50
Bangers and Mash Butcher's Finest Cumberland Ring   Onion Gravy   Greens	14.50
Chicken Fajitas Roasted Peppers   Tortilla Wraps   Sour Cream Guacamole   Salsa	12.50

## **SIDES**

Rocket & Parmesan Salad, Balsamic Glaze	4.50
House Salad *(H)	4.50
Sautéed Green Vegetables*	4.50
Hand-Cut Chips, Rosemary Salt*	4.50
Skinny Fries *	4.50
Sweet Potato Fries*	4.50
Beer Battered Onion Rings, Garlic Mayo	4.50

# **INDIAN**

# Available 12pm to 11pm

# **APPETISERS**

Raita \* (v)

Kashmiri Bom Aloo (v)

Poppadum   Indian pickle * (v)	2.50
Onion Bhaji (v)	3.50
Vegetable Samosas (v)	6.95
Chicken Tikka Salad *	5.50
STARTERS	
Lamb Shami Kebab *	6.45
Lamb mince Patties   Indian spices	
Malai Chicken*	5.95
Chicken   Indian spices   Creamy Yoghurt	
Fish Amritsari White Fish   Crispy Batter   Cumin Seeds	6.00
Sesame Tandoori Prawns * Prawns   Yoghurt   Peppercorns	7.50
	<b>5</b> 00
Zaffrani Paneer Tikka * (v) Cottage Cheese   Saffron   Fresh Herbs	5.00
Hara Bhara Kebab (v)	4.95
Spinach   Potato   Green Peas	1.55
	•••••
SIDES	
Plain Naan   Garlic Naan (v)	2.00 2.50
Paratha (v)	2.50

2.00

4.50