

# AGUA

## BAR | LOUNGE

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### AFTERNOON TEA

Available 11am to 5pm

Cream Tea Buttermilk Scones   Clotted Cream   Jam   +Choice of Tea	7.50pp
Classic Afternoon Tea Finger Sandwiches   Buttermilk Scones   Jam Clotted Cream   Miniature Sweet Cakes +Choice of Tea	18.95pp
Sparkling Afternoon Tea Classic Afternoon Tea + 125ml glass of Prosecco	26.45pp
Indulgent Afternoon Tea Classic Afternoon Tea + 125ml glass of Champagne	29.45pp

### 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.

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This menu is available in large print.

# AGUA

## BAR | LOUNGE

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## Welcome to Agua Bar & Lounge

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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

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## 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	

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## 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	

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## LIGHT BITES

Available 11am to 11pm

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

## MAINS

All mains served with choice of rice

Pilau | Pea | Brown

Dal Tarka (v)	11.50
Medium   Yellow Lentils   Red Chilli   Cumin   Coriander	
Saag *	
Mild   Spinach   Cottage Cheese   Indian Spices	
Paneer (v)	12.50
Chicken	14.00
Lamb	14.50
Moilee Salmon *	13.50
Mild   Salmon   Curry Sauce   Black Mustard Seeds	
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 Spices	
Chicken	14.50
Lamb	15.00
Vindaloo *	
Very Spicy   Onion Based Sauce   Black Peppercorns	
Lamb	14.00
Prawn	15.00
Dum Biryani *	
Medium Spice   Saffron Flavoured Basmati Rice   Indian spices	
Chicken	14.00
Prawn	15.50
Lamb	14.50
Vegetable	12.50
Jalfrezi *	
Spicy   Tomato Sauce   Pepper   Onion   Coriander   Cumin	
Chicken	14.00
Prawn	15.50
Lamb	14.50
Vegetable	12.50

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## MAINS

Available 12pm to 11pm

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

## 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

## HOMEMADE DESSERTS

Available 12pm to 11pm

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

## 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.

### Spewood

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

# INDIAN

Available 12pm to 11pm

## APPETISERS

Poppadum   Indian pickle * (v)	2.50
Onion Bhaji (v)	3.50
Vegetable Samosas (v)	3.50
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	6.00
White Fish   Crispy Batter   Cumin Seeds	
Sesame Tandoori Prawns *	7.50
Prawns   Yoghurt   Peppercorns	
Zaffrani Paneer Tikka * (v)	5.00
Cottage Cheese   Saffron   Fresh Herbs	

Hara Bhara Kebab (v)	4.95
Spinach   Potato   Green Peas	

## SIDES

Plain Naan   Garlic Naan (v)	2.00
Paratha (v)	2.50
Raita * (v)	2.00
Kashmiri Bom Aloo (v)	4.50

## SALADS

Available 12pm to 11pm

Caesar	10.95
Baby Gem   Parmesan   Anchovies Croutons   Boiled Egg   Caesar Dressing	
+ Chicken	3.50
+ Tuna / Salmon	4.00

Cherry Tomato, Buffalo Mozzarella (v) (H) *	8.95
Cherry Tomatoes   Buffalo Mozzarella Rocket Leaves   Balsamic Dressing	

Niçoise *	11.95
Lettuce   Tomatoes   Olives   Boiled Egg French Beans   Anchovies   French Dressing	
+ Salmon	4.00
+ Tuna	4.00

## 12" PIZZAS

Available 12pm to 11pm

Four Cheese (v)	13.50
Stuffed Crust   Tomato Sauce Monterey Jack   Mature Cheddar   Emmental   Mozzarella	

Pulled Buffalo Chicken	14.95
Stuffed Crust   Tomato Sauce   Mozzarella   Chicken	

Pepperoni	14.95
Stuffed Crust   Tomato Sauce   Mozzarella   Pepperoni	

## GOURMET BURGERS

Available 12pm to 11pm

Spiced Bean Burger (v)	12.95
Grilled Brioche Bun   Tomato   Gherkin   Burger Relish Lettuce Mayonnaise   Apple Slaw   Fries	

Butterflied Chicken Breast *	13.50
Grilled Brioche Bun   Tomato   Gherkin   Burger Relish Lettuce Mayonnaise   Apple Slaw   Fries	

Grilled Beef Burger *	13.50
Grilled Brioche Bun   Tomato   Gherkin   Burger Relish Lettuce Mayonnaise   Apple Slaw   Fries	

+ Cheese   Bacon   Fried Egg   BBQ Sauce	1.00
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## FAST & FRESH

Available 12pm to 11pm

Diced Feta and Watermelon (v) (H) *	7.50
Wild Rocket Leaves   Balsamic Vinaigrette	

Smoked Mackerel Pate (H)	7.50
Pickled Cucumber Ribbons   Sour Dough Sliced Bread	

Roasted Mediterranean Vegetables (H)	10.50
Cajun Cous Cous   Mixed Baby Leaves	
+ Butterflied Chicken Breast	3.50
+ Tuna Steak	4.00
+ Halloumi	3.50

Grilled Sea Bass Fillet (H)*	16.50
Sautéed New Potatoes   Fine Beans   Peppers Coriander   Red Wine Reduction	