

# **ROTH BAR**

**DURSLADE FARM, BRUTON  
SOMERSET BA10 0NL  
ROTHBAR.CO.UK  
@ROTHBAR.SOMERSET**

# ROTH BAR

‘The objects you see are things you might know from childhood or have had in your home. It gives it a comfortable atmosphere, inviting you to stay and lose track of time’—Oddur Roth

First conceived by Dieter Roth in the late 1970s, the bar is a dynamic and changing installation, and is a continuing element in the Roths’ cross-generational practice.

The shared history of the Roth Bars and Hauser & Wirth continues in celebration of ten years of Hauser & Wirth Somerset in 2024. Artist Oddur Roth, grandson of the late German-born Swiss artist Dieter Roth, lived and worked in Bruton from January to March 2024, and together with his team – Einar Roth, Bjarni Grímsson, Thrandur Gíslason Roth, Gudmundur Oddur Magnusson and Sigrun Holmgeirsdóttir – he created Roth Bar within the Threshing Barn at Hauser & Wirth Somerset.

Like its first iteration in Somerset in 2014, Roth Bar is composed of salvaged materials and locally-sourced objects from reclamation yards in the surrounding area. The work incorporates monitors showing videos of previous bars, 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.

Next to Roth Bar is a second interactive installation conceived as a functional Revolving Door by Björn and Oddur Roth, inspired by the work *Allerweltsbild* Dieter Roth created between 1982 and 1985 together with Björn Roth, Dominik Steiger, Ómar Stefánsson and André Thomkins. It remains today in the Brasserie in the central station Bahnhof Basel SBB in Basel, Switzerland.

10 years earlier in 2014, Björn and Oddur Roth were one of our first artists-in-residence in Somerset when they worked on creating the bar that formed an integral part of the gallery’s on-site restaurant – the precursor to this artwork.

## **BRUNCH** 10:00–12:00

|  |       |
|--|-------|
| Roth Bar baked eggs, pecorino fondue, sourdough toast (v)                                | 14.00 |
| Add Brown & Forrest hot smoked trout   | 3.00  |
| Add smoked wild mushrooms  | 3.00  |
| Add bacon  | 3.00  |
| Eggs Benedict, crispy potato rosti, poached eggs, Westcome pancetta, saffron hollandaise | 14.00 |
| Eggs Royale, crispy potato rosti, poached eggs,  |       |
| Brown & Forrest cold smoked trout, saffron hollandaise                                   | 14.00 |
| Roth Bar French toast, cinnamon ice cream (v)  | 12.00 |

## **BRUNCH COCKTAILS**

|  |       |
|--|-------|
| Walnut Bloody Mary   | 10.00 |
| Walnut infused Absolut Vodka, amontillado sherry, spiced tomato juice, Worcestershire sauce, celery salt |       |
| Paloma   | 13.00 |
| Casamigos Blanco Tequila, grapefruit juice, lime juice, agave syrup, Double Dutch Grapefruit Soda        |       |

## **JUICES**

|                                      |      |
|--------------------------------------|------|
| Cleanse - kale, cucumber & apple     | 5.00 |
| Revitalise - carrot, orange & ginger | 5.00 |
| Orange                               | 3.50 |
| Cloudy apple                         | 3.50 |
| Cranberry                            | 3.50 |
| Pineapple                            | 3.50 |
| Pink grapefruit                      | 3.50 |
| Tomato                               | 3.50 |

If you have a food allergy or intolerance, please let us know before ordering. We do use allergens in our kitchens and any of our dishes may contain traces of allergens. VAT will be charged at the current rate. A discretionary service charge of 12.5% will be added to your bill.

## SNACKS

|  |      |
|--|------|
| Marinated olives (vg)                      | 4.50 |
| Smoked chipotle nuts (vg)                  | 4.50 |
| Chilli puffed rice                         | 4.75 |
| Sausage roll                               | 5.50 |
| Buttermilk fried chicken, 'comeback' sauce | 9.50 |
| Chips                                      | 4.00 |
| Sourdough potato bread (vg)                | 4.00 |

## SMALL PLATES 12:00-21:00

|  |       |
|--|-------|
| Porcini mushroom & smoked chestnut soup (vg)         | 10.00 |
| Westcombe charcuterie, preserved vegetables          | 12.00 |
| Somerset & Cornish cheese, quince, rye crackers      | 12.00 |
| Beef carpaccio, Westcombe Cheddar, toasted chestnuts | 12.00 |

## MAINS 12:00-21:00

|  |       |
|--|-------|
| Durslade Farm beef burger, 'comeback sauce', melted onions, bacon, smoked Westcombe Cheddar, chips | 18.00 |
| Mushroom & beetroot burger, 'comeback sauce', chips (vg)   | 18.00 |
| Hot smoked trout, crispy potato rosti, celeriac remoulade  | 14.00 |
| Salt cod fritters, tartare sauce, winter leaf salad  | 14.00 |
| Durslade Farm sirloin steak, winter leaves, chimichurri butter, chips                              | 27.00 |
| Marinated beetroot salad, oat labneh (vg)  | 14.00 |

## SWEETS

|  |      |
|--|------|
| Sticky toffee pudding, vanilla ice cream (v) | 9.00 |
| Plant based chocolate shard (vg)             | 7.50 |
| Ice cream (v) / sorbet (vg)                  | 4.00 |
| Lemon & almond drizzle                       | 4.00 |

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## SIGNATURE COCKTAILS

|   |       |
|---|-------|
| Bacchus   | 12.00 |
| Black Cow Vodka, Lillet Blanc, Maid of Bruton Bacchus Wine, orange & fennel seed verjus, Bacchus Eau de Vie |       |
| Saffron & Bay   | 11.00 |
| Plymouth Gin, dry vermouth, saffron & bay infusion, tonic   |       |
| Walnut Bloody Mary  | 10.00 |
| Walnut infused Absolut Vodka, amontillado sherry, spiced tomato juice, Worcestershire sauce, celery salt    |       |
| Roth's Milk Wash Margarita  | 11.00 |
| Altos Olmeca Plata Tequila, lime, triple sec, Bruton milk   |       |
| Rum, Ginger, Mint   | 13.00 |
| Two Drifters Signature Rum, ginger & mint verjus, bitters, soda   |       |
| Somerset Crusta   | 12.00 |
| Somerset cider 5 YO Brandy, lemon, Somerset Pomona  |       |
| Scotch & Spelt  | 12.00 |
| Fife Arms Blended Malt, spelt & orange blossom syrup, grapefruit & hops bitters                             |       |
| Coffee Caramel Sazerac  | 12.00 |
| Merlet Brothers Blend Cognac, Madeira wine, coffee caramel, orange bitters, absinthe rinse                  |       |

## NO/LOW ALCOHOLIC

|  |      |
|--|------|
| Saffron & Bay  | 8.00 |
| Seedlip, saffron & bay infusion, tonic                                   |      |
| Botivo & Spelt 0.1%  | 8.00 |
| Botivo Aperitif, spelt & orange blossom syrup, grapefruit & hops bitters |      |
| Ginger & Mint  | 9.00 |
| Opus Nigredo, ginger and mint verjus, lime, 0% bitters, soda             |      |

# CLASSICS COCKTAILS

|   |       |
|---|-------|
| Clover Club<br>Farm Shop Gin, Farm Shop Raspberry Jam, dry vermouth, lemon  | 10.00 |
| Farm Shop Negroni<br>Premixed & aged Negroni made specifically for our Farm Shop  | 10.00 |
| Paloma<br>Casamigos Blanco Tequila, grapefruit juice, lime juice, agave syrup,<br>Double Dutch Grapefruit Soda                        | 13.00 |
| Aviation<br>Tanqueray Gin, Maraschino liqueur, crème de violette, lemon   | 10.00 |
| Russian Spring Punch<br>Absolut Elyx Vodka, cassis, lemon, prosecco   | 12.00 |
| Naked and Famous<br>Del Maguey Mezcal, Aperol, Yellow Chartreuse, lime  | 12.00 |
| El Presidente<br>Havana 3 Rum, Lillet Blanc, Orange Curacao, grenadine, salt  | 12.00 |
| Rusty Nail<br>Johnnie Walker Black Whisky, Drambuie, Angostura bitters  | 12.00 |
| Vieux Carre<br>Bulleit Rye Bourbon, Somerset Cider 5 YO Brandy, Farm Shop Red<br>Vermouth, Benedictine, Peychaud's, Angostura bitters | 11.00 |
| Tanqueray 10 Martini<br>Tanqueray No.10, Belazar  | 12.00 |

# BEER & CIDER

## DRAUGHT

|  |      |
|--|------|
| Lost & Grounded Helles Lager, Bristol, 4.4 ABV                 | 6.40 |
| Lost & Grounded Wanna Go To The Sun Pale Ale, Bristol, 4.6 ABV | 6.70 |
| Lost & Grounded Witbier, Bristol, 4.4 ABV                      | 6.60 |
| 1936 Swiss Lager, Switzerland, 4.7 ABV                         | 6.70 |
| Pilton Murmuration Apple Cider, Somerset, 5.0 ABV              | 6.20 |

## PACKAGED

|   |       |
|---|-------|
| Gritchie Angel's Lore Lager, Wiltshire, 330ml 4.2 ABV           | 6.60  |
| Verdant Light Bulb Pale Ale, Cornwall, 440ml 5.5 ABV            | 8.80  |
| Left Handed Giant Dream Hose IPA, Bristol, 440ml 6.2 ABV        | 9.00  |
| 1936 Swiss Lager, 0%  | 5.00  |
| Left Handed Giant 0.5% Run Free Pale Ale, Bristol, 440ml        | 6.80  |
| Durslade Cider, Somerset, 330ml 5.0 ABV                         | 6.50  |
| Find & Foster Mêle Cider, Devon, 250ml 5.5 ABV                  | 7.50  |
| Wilding Cider Reasons to be Cheerful, Devon 2021, 750ml 5.6 ABV | 35.00 |

# WINE

## SPARKLING & CHAMPAGNE

|   | 125ml Glass | Bottle |
|---|-------------|--------|
| Rosé Sparkling, Maid of Bruton, Somerset, England 2019  | 12.00       | 72.00  |
| Brut, Théophile by Louis Roederer, Champagne, France NV | 14.50       | 85.00  |

## WHITE

|   |      |       |
|---|------|-------|
| Sauvignon Blanc, Petit Bourgeois, Henri Bourgeois, Loire, France 2021 | 6.00 | 36.00 |
| Godello, Merayo, Bierzo, Spain 2022                                   | 7.50 | 44.00 |
| Bacchus, Maid of Bruton, Somerset, England 2022                       | 7.50 | 45.00 |
| Chardonnay, Maid of Bruton, Somerset, England 2023                    | 8.00 | 48.00 |
| Chasselas, Domaine Montmillon, Neuchatel, Switzerland 2022            |      | 69.00 |
| Saint Romain, Domaine Montille, Burgundy, France 2020                 |      | 98.00 |

## RED

|  |      |       |
|--|------|-------|
| Côtes du Rhône, 'Cuvee Oliviers', Vignerons d'Estezargues, Southern Rhone, France 2022 | 6.00 | 36.00 |
| Barbera, DOC Brich, Agricola Gaia, Piedmont, Italy 2021                                | 7.00 | 42.00 |
| Côte-de-Brouilly, Daniel Bouland, Beajoulais, France 2022                              | 9.50 | 57.00 |
| Nebbiolo, Scarzello Langhe, Piedmont, Italy 2021                                       |      | 72.00 |
| Humagne, Varone, Valias, Switzerland 2021  |      | 81.00 |

## ROSÉ

|   |      |       |
|---|------|-------|
| Domaine Jeanne, Luberon, France 2022                  | 7.00 | 40.00 |
| Maid of Bruton, Somerset, England 2022                | 7.00 | 42.00 |
| Sancerre, Gérard Boulay 'Sibylle', Loire, France 2022 |      | 78.00 |



# SPIRITS

## APERITIF

|                                    | 50ml  |
|------------------------------------|-------|
| Farm Shop Sweet Vermouth, Somerset | 5.00  |
| Campari, Italy                     | 6.00  |
| Lillet Rouge, France               | 7.00  |
| Cocchi Di Torino, Italy            | 8.00  |
| Belsazar White, Germany            | 8.00  |
| Pastis Pernod, France              | 8.00  |
| Chinotto, Quaglia, Italy           | 9.00  |
| Asterley Bros Amaro, London        | 12.00 |
| Italicus, Italy                    | 12.00 |

## VODKA

|                         | 25ml |
|-------------------------|------|
| Absolut Blue, Sweden    | 3.50 |
| Black Cow, Dorset       | 4.50 |
| Ketel One, Holland      | 4.50 |
| Circumstantial, Bristol | 4.50 |
| Tors, Devon             | 5.00 |
| Aval Dor, Cornwall      | 5.00 |
| Absolut Elyx, Sweden    | 5.50 |
| X-Muse, Scotland        | 9.50 |

## GIN

|  | 25ml |
|--|------|
| Tanqueray, Scotland                      | 3.50 |
| Fife Arms, Scotland                      | 4.00 |
| Plymouth, Devon                          | 4.50 |
| Farm Shop, Somerset                      | 4.50 |
| Monkey 47, Germany                       | 5.00 |
| Hendricks, Scotland                      | 5.00 |
| Tanqueray No.10, Scotland                | 5.50 |
| 6 O'clock Dry, Bristol                   | 6.00 |
| Cygnnet, Wales                           | 6.00 |
| Aval Dor, Cornwall                       | 6.50 |
| Somerset Distillery 'Leveller', Somerset | 6.50 |
| Artingstalls Brilliant, London           | 7.00 |

## **AGAVE, MEXICO**

|                              |       |
|------------------------------|-------|
|                              | 25ml  |
| Olmecca Altos Plata, Tequila | 6.00  |
| Del Maguey Vida, Mezcal      | 6.50  |
| El Rayo Reposado, Tequila    | 7.00  |
| Don Julio Blanco, Tequila    | 7.50  |
| Casamigos Blanco, Tequila    | 9.00  |
| Casamigos Reposado, Tequila  | 9.50  |
| Casamigos Mezcal, Mezcal     | 9.50  |
| Don Julio Reposado, Tequila  | 9.50  |
| Neta Bicuixe, Mezcal         | 16.00 |

## **WHISKY, SCOTLAND**

|                              |       |
|------------------------------|-------|
|                              | 25ml  |
| Chivas Regal 12 YO           | 4.50  |
| Johnnie Walker Black Blended | 5.50  |
| Singleton 12 YO              | 6.00  |
| Auchentoshan 12 YO           | 6.50  |
| Glenlivet 12 YO              | 7.00  |
| Royal Lochnagar 12 YO        | 7.00  |
| Aberlour 12 YO               | 7.00  |
| Cardhu 12 YO                 | 7.00  |
| Laphroig 10 YO               | 8.00  |
| Fife Arms Blended            | 8.00  |
| Talisker 10 YO               | 8.00  |
| Ardbeg 10 YO                 | 8.00  |
| Oban 14 YO                   | 9.00  |
| Macallan 12 YO               | 11.50 |
| Fife Arms 14 YO              | 14.00 |
| Lagavulin 16 YO              | 14.50 |
| Mortlach 16 YO               | 19.00 |

## **WHISK(E)Y, WORLD**

|   |       |
|---|-------|
|   | 25ml  |
| Bulleit Bourbon, USA                        | 5.00  |
| Woodford Reserve Bourbon, USA               | 6.00  |
| Bulleit Rye, USA                            | 6.00  |
| Circumstantial Single Grain Estate, Bristol | 6.50  |
| Jameson Black Barrel, Ireland               | 7.00  |
| Green Spot, Ireland                         | 8.00  |
| Rabbit Hole Bourbon, USA                    | 8.50  |
| Whistle Pig 10 YO Rye, USA                  | 14.00 |
| Hibiki Harmony, Japan                       | 15.50 |
| Yamazaki 12 YO, Japan                       | 26.00 |

## **RUM**

|                                      |       |
|--------------------------------------|-------|
|                                      | 25ml  |
| Havana Club 3 YO, Cuba               | 3.50  |
| Havana club 7 YO, Cuba               | 7.50  |
| Two Drifters Signature Rum, Cornwall | 5.00  |
| Diplomático Mantuano, Venezuela      | 5.50  |
| Black Ven Dark, Devon                | 6.50  |
| El Dorado 12 YO, Guyana              | 7.00  |
| Mount Gay Black Barrel, Barbados     | 7.00  |
| Ron Zacapa 23, Guatemala             | 11.00 |

## **DIGESTIF**

|  |       |
|--|-------|
|  | 25ml  |
| Rémy Martin VSOP, France                         | 7.00  |
| Merlet Brothers Cognac, France                   | 8.00  |
| Somerset Cider Brandy Co 3 YO, Somerset          | 7.00  |
| Somerset Cider Brandy Co 5 YO, Somerset          | 8.00  |
| Dupont Calvados, France                          | 9.00  |
| Kingston Black, Somerset, 75ml                   | 9.00  |
| Somerset Pomona, Somerset, 75ml                  | 12.00 |
| Leyrat XO Vielle Reserve Fin Bois Cognac, France | 16.00 |
| Hennessy XO, France                              | 27.50 |

## **EAU DU VIE**

|   |       |
|---|-------|
|   | 25ml  |
| Wilding Cider Orchard Spirit - Apple, Devon | 10.00 |
| Capreolus Plum Eau de Vie, Cotswolds        | 17.00 |
| Capreolus Bacchus Eau de Vie, Cotswolds     | 18.00 |
| Reisetbauer Marille, Austria                | 19.00 |

## **LIQUEUR**

|  |       |
|--|-------|
|  | 50ml  |
| Frangelico, Italy                      | 6.00  |
| Kahlúa, Mexico                         | 6.00  |
| Disaronno Amaretto, Italy              | 7.00  |
| Bramley & Gage, Crème de Cassis, Devon | 8.00  |
| Devon Distillery Sloe Gin, Devon       | 9.00  |
| Merlet Trois Citric, France            | 10.00 |
| Devon Distillery Chocolated, Devon     | 12.50 |

## JUICES

|                                      |      |
|--------------------------------------|------|
| Orange                               | 3.50 |
| Cloudy apple                         | 3.50 |
| Cranberry                            | 3.50 |
| Pineapple                            | 3.50 |
| Pink grapefruit                      | 3.50 |
| Tomato                               | 3.50 |
| Cleanse - kale, cucumber & apple     | 5.00 |
| Revitalise - carrot, orange & ginger | 5.00 |

## SODA

|   |      |
|---|------|
| Double Dutch Tonic, 200ml                                     | 3.80 |
| Double Dutch Skinny Tonic, 200ml                              | 3.80 |
| Double Dutch Soda, 200ml                                      | 3.80 |
| Double Dutch Clear Lemonade, 200ml                            | 3.80 |
| Double Dutch Grapefruit, 200ml                                | 3.80 |
| Double Dutch Cucumber & Watermelon, 200ml                     | 3.80 |
| Double Dutch Ginger Ale, 200ml                                | 3.80 |
| Double Dutch Ginger Beer, 200ml                               | 4.00 |
| Coke, 330ml   | 4.80 |
| Coke Zero, 330ml  | 4.50 |
| Sparkling/still water, UK, glass, 250ml                       | 1.00 |
| Sparkling/still water, UK, carafe, 1 liter                    | 3.00 |
| Durslade Farm Kombucha, Bruton UK, 330ml                      | 6.00 |
| Quince & apple / blackberry & honey / elderflower & green tea |      |

## NON ALCOHOLIC SPIRIT

|  |      |
|--|------|
| Seedlip Spice                          | 4.00 |
| Seedlip Garden 108                     | 4.50 |
| Pentire - Adrift/Seaward/Costal Spritz | 4.50 |
| Botivo                                 | 5.50 |

## COFFEE

|               | Single | Double |
|---------------|--------|--------|
| Espresso      | 2.00   | 3.00   |
| Macchiato     | 2.50   | 3.50   |
| Cappuccino    |        | 3.75   |
| Flat white    |        | 3.75   |
| Americano     |        | 3.00   |
| Latte         |        | 3.75   |
| Cortado       |        | 3.50   |
| Mocha         |        | 4.00   |
| Hot chocolate |        | 4.00   |
| Irish coffee  |        | 12.00  |

## TEA

|                   |      |
|-------------------|------|
| English breakfast | 3.00 |
| Earl Grey         | 3.00 |
| Green             | 3.00 |
| Wild chamomile    | 3.00 |
| Fresh mint        | 3.00 |