

ROTH BAR

DURSLADE FARM, BRUTON
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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 SERVED UNTIL NOON

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	13.50
Casamigos Blanco Tequila, grapefruit juice, lime juice, agave syrup, Double Dutch Grapefruit Soda	

JUICES

Cleanse - kale, cucumber & apple	5.50
Revitalise - carrot, orange & ginger	5.50
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	5.00
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	16.00
Mushroom & beetroot burger burger, 'comeback sauce', chips (vg)	16.00
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	5.50

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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 Farm Shop Gin, Farm Shop Raspberry Jam, dry vermouth, lemon	11.50
Farm Shop Negroni Premixed & aged Negroni made specifically for our Farm Shop	11.00
Paloma Olmecca Altos Plata, grapefruit juice, lime juice, Upgrade to Casamigos Blanco (+2)	13.50
Aviation Tanqueray Gin, Maraschino liqueur, crème de violette, lemon	10.00
Moscow Mule Absolut Blue, Double Dutch Ginger Beer, Lime juice	12.00
Naked and Famous Del Maguey Mezcal, Aperol, Yellow Chartreuse, lime	14.00
El Presidente Havana 3 Rum, Lillet Blanc, Orange Curacao, grenadine, salt	12.00
Rusty Nail Johnnie Walker Black Whisky, Drambuie, Angostura bitters	13.50
Vieux Carre Bulleit Rye Bourbon, Rémy Martin VSOP, Farm Shop Red Vermouth, Benedictine, Peychaud's, Angostura bitters	13.00
Tanqueray 10 Martini 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
Guinness, Ireland, 4.2 ABV	6.60
Pilton Murmuration Apple Cider, Somerset, 5.0 ABV	6.20

PACKAGED

Gritchie Angel's Lore Lager, Wiltshire, 330ml 4.2 ABV	6.60
1936 Swiss Lager, 0%	5.00
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	4.00
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	4.00
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	4.00
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	5.50
Revitalise - carrot, orange & ginger	5.50

NON ALCOHOLIC SPIRIT

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

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	6.25
Quince & apple / blackberry & honey / elderflower & green tea	

COFFEE

Espresso	3.00
Black Americano	3.50
Macchiato	3.50
Cappuccino	3.90
Flat white	3.90
White Americano	3.80
Latte	3.90
Cortado	3.75
Mocha	4.25
Hot chocolate	4.10
Irish coffee	12.00
Oat Milk	+0.30
Decaf	+0.30

TEA

English breakfast	3.50
Earl Grey	3.50
Green	3.50
Wild chamomile	3.50
Fresh mint	3.50