

FLOUR & ASH

01174404489
@flourandashbristol

APERTIVO TIME!

Sun-Thurs 3:00 - 5:00

Aperol Spritz & Pizza
15

2 Vermouth & Tonics
12

VERMOUTH & TONIC MENU

Rinquinquin <i>Paired with classic tonic</i>	7
Aperitivo Co Turin <i>Paired with black olive & rosemary tonic</i>	7
Lillet Blanc <i>Paired with elderflower tonic</i>	7
Cocchi Rosa <i>Paired with grapefruit tonic</i>	7

SNACKS

Gordal Olives (vg)	5
House Sourdough & Olive Oil (vg)	5
Mixed Roasted Nuts (vg) (n)	6

SMALL PLATES

Lobster Arancini <i>Parmesan, aioli</i>	8
House Burrata <i>See specials board</i>	8
Fritto Misto <i>Hake, squid, prawns, aioli, lemon</i>	8.5
Confit Pork Belly <i>Vignole, salsa verde</i>	8.5
Italian Tomato Bruschetta <i>Crushed broad bean & basil (vg)</i>	6.5
Seared Beef Fillet Carpaccio <i>Marinated mushrooms, rocket, parmesan</i>	12



MAINS

Aubergine Parmigiana <i>Smoked mozzarella, toasted foccacia (v)</i>	12.5
Mallorreddus Pasta <i>Roasted Jerusalem Artichoke Sauce, Sautéed Celeriac, Sage & Lemon Pangrattato (vg)</i>	14.5
Cornish Crab Linguine <i>Nduja, Courgettes, Parsley</i>	17.5

PIZZA

Please let your waiter know if you are vegetarian, and Parmesan will not be added to your pizza.

TOMATO BASE

Margherita <i>Fior di latte, grated parmesan, tomato, fresh basil, evo oil (v)</i>	10
Roasted Aubergine <i>Garlic, parsley, chilli, pomegranate, tahina (vg) (Add mozzarella +1.5)</i>	11
Speck Ham <i>Fior di latte, artichoke, free range egg, oregano</i>	14.5
House Meatballs <i>Fior di latte, crispy brussel sprouts, chilli, garlic, parmesan</i>	14
Double Pep <i>Fior di latte, pepperoni & peppers, pickled chilli, parmesan</i>	15
Maple Glazed Pineapple <i>Fior di latte, nduja, pancetta, pickled chillies, rocket</i>	15

NO TOMATO

Ox Cheek & Red Wine Ragu <i>Bechamel, aged parmesan, basil</i>	15
Quattro formaggi <i>Gorgonzola, taleggio, fior de latte, Parmesan, rosemary, chilli honey</i>	14

DIPS

Parmesan aioli	2
Nduja mayo	2
Pesto mayo	2
Anchovy mayo	2

SALADS

Roasted Chickpea & Kale Salad <i>Pine nuts, sun-dried tomato vinaigrette (vg) (n)</i>	5
Blood Orange Salad <i>Mixed bitter leaf salad. Blood orange, frozen grape, cranberry and lime dressing</i>	6.5
House Greens Salad <i>Green beans, local leaves, fresh herbs, house vinaigrette (vg)</i>	5.5

SIDES

Courgette Fritti <i>Aioli (v) or Gremolata (vg)</i>	5.5
Truffle Parmesan Fries	5.5
Fries (vg)	4.5

DESSERT

Flour & Ash Soft Serve <i>Chocolate sauce, pistachio, freeze dried raspberry</i>	6
House Tiramisu	6.5
Pannacotta <i>Strawberry, vanilla, biscotti (n)</i>	6.5
F&A Soft Serve Affogato	5.5
Pistachio honeycomb Terrine <i>Cherry compote (vg)</i>	6.5

A discretionary 12.5% service charge will be added to all bills.

Please advise your server of any allergy requirements.

(v) - vegetarian (vg) - vegan (n) - nuts

COCKTAILS

SEASONAL SGROPPINO 10

Tried & True Vodka, Prosecco, blood orange sorbet

F&A MARTINI 10

Flour & Ash Gin, Carpano Classico Dry, olive 3 ways

HEMINGWAY SPRITZ 10

Veritas Rum, Aperol, maraschino, grapefruit, lime, prosecco

BRIS-ICLETTA 10

Aperol, Lillet Blanc, Granny Smith cider

F&A BOULEVARDIER 10

Eagle Rare 10yr Bourbon, Antica Formula, Campari, Chinotto

FROM THE ASHES 10

Widges Gin, Nectarine, Lustau Rosé, lemon

F&A NEGRONI 10

Flour & Ash Gin, The Aperitivo Co: Turin, Campari

PINEAPPLE & APRICOT GARIBALDI 10

Suze, apricot, pineapple juice

KIRKWALL CLUB 10

Highland Park 12yr Scotch, Cocchi Americano, raspberry, egg white, lemon

WINE



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WHITE

Il Meridione Grillo 13%
Bottega Vinai Pinot Grigio 13%
Araldica Valle Vento Gavi 12.5%
Contesa Pecorino 13%

ROSE

Ancora Rosado Monferrato Chiaretto Rosato 12.5%
Planeta Rosé Sicilia 12.5%

RED

Il Meridione Nero D'avola 13.5%
Ceppi Barbera D'Asti 14.5%
Montresor Bardolino 11% (Org)
Giardinelli Salice Salentino 13% Puglia

SPARKLING

Graffiti Prosecco 11%
Moët & Chandon, Brut Impérial 12%
Scavi & Ray (0%)

175ML

6
8
8.5
-

BOTTLE

27
34
36
42

125ML

8
-
-

BOTTLE

34
60
23

BEER

BEER & CIDER

Peroni 5.1% 3.25/6.5
Meantime Pale Ale 4.3% 3.25/6.5
Cornish Orchards Cider 4.5% 3.25/6.5
L&G Hop Hand Fallacy Wheat Beer 4.4% 3.25/6.5
Little Creatures 5.2% 3.25/6.5
F&A Shandy Hop Hand Fallacy & Grapefruit Juice 5

PACKAGED BEER & CIDER

L&G Keller Pils 440ml 4.7% 5.5
Magic Rock, Highwire West Coast PA 330ml 5.5% 5.5
Tiny Rebel, Cali Pale 330ml 5% 5.5
Menabrea Lager 330ml 4.8% 5.5
Lucky Saint 330ml 0.5% 5.5
Bristol Beer Factory Clear Head 440ml 0.5% 6
Sixoullie Granny Smith Cider 330ml 4.5% 6

NON-ALC

Crodino Spritz 7
Gimber Ginger Cordial & Soda 4
Coke, Diet Coke 2.75
Franklin & Sons 2.75
Tonic water, rosemary tonic, elderflower tonic, pink grapefruit tonic, lemonade, ginger beer, ginger ale
San Pelligrino 2.75
Limonatä, Aranciata
Sister's Soda 3.5
Pomegranate & Hibiscus, Pineapple & Cardamom
Eager Juices 3
Orange, Cranberry, Pineapple Juice, Apple Juice, Grapefruit Juice

ASK FOR OUR COFFEE MENU