

# FLOUR & ASH

01174404489  
@flourandashbristol

## APERTIVO TIME! ALL £10

Aperol Spritz  
Campari Spritz  
Limoncello Spritz

## VERMOUTH & TONIC MENU ALL £8

Rinquiquin  
*Paired with classic tonic*

Aperitivo Co Turin  
*Paired with black olive & rosemary tonic*

Aperitivo Co Lyon  
*Paired with Classic Tonic*

Aperitivo Co Reus  
*Paired with Ginger Ale*

Lillet Blanc  
*Paired with elderflower tonic*

Lillet Rose  
*Paired with soda*

Cocchi Rosa  
*Paired with grapefruit tonic*

## SNACKS

Gordal Olives (vg) 5  
Mixed Roasted Nuts (n) 5  
House Sourdough 5.5  
Truffle & Artichoke pesto butter (n)

## PLATES

Mushroom & Garlic Bruschetta 7  
*Thyme, almond puree (n) (vg)*

Lobster Arancini 8  
*Parmesan, aioli*

House Burrata 8  
*Ask your server about today's burrata serving (v)*

Fritto Misto 8  
*Hake, squid, prawns, aioli, lemon*

Crisp Roasted Pork Belly 8.5  
*Roast squash & cranberry caponata, honey yoghurt*

Seared Scallops 15  
*Pancetta, Ginger, truffle sauce*

Crab Ravioli 12  
*Dried cherry tomatoes, lobster sauce*

## LARGE PLATES

Aubergine Parmigiana 13  
*Smoked mozzarella, toasted foccacia (v)*

Ox Cheek Canneloni 18  
*Bechamel, Parmesan, truffle sauce*

*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*

## ASK FOR OUR COFFEE MENU

## PIZZA

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

### PIZZAS WITH TOMATO BASE

Margherita 10  
*Mozzarella, grated parmesan, tomato, fresh basil (v)*

Vegan Roasted Aubergine 11.5  
*Garlic, parsley, chilli, pomegranate, tahini (vg) (n) (Add mozzarella +1.5)*

Honey Roast Chicken 14.5  
*Charred squash, parmesan, smoked mozzarella, crisp sage, chicken skin, chilli*

House Meatballs 14  
*Mozzarella, crispy brussel sprouts, chilli, garlic, parmesan*

Double Pep 15  
*Mozzarella, pepperoni & peppers, chilli, parmesan*

Maple Glazed Pineapple 15  
*Mozzarella, nduja, pancetta, chilli, rocket*

### PIZZAS WITH NO TOMATO BASE

Ox Cheek & Red Wine Ragù 15  
*Bechamel, aged parmesan, basil*

Quattro formaggi 14.5  
*Gorgonzola, taleggio, mozzarella, Parmesan, rosemary, chilli honey*

Roasted Chestnut Mushroom 13.5  
*Taleggio, garlic butter, rocket, pesto, balsamic (v) (n)*

## DIPS ALL £2

Parmesan aioli  
Nduja mayo  
Pesto mayo (n)  
Anchovy mayo  
Vegan aioli

## EXTRAS

House Green Salad 5.5  
*Green beans, local leaves, fresh herbs, vinaigrette (vg)*

Courgette Fritti (vg) 5.5  
*With aioli (v)*

Roasted Chickpea & Kale Salad 5  
*Pine nuts, sun dried tomato vinaigrette (vg, n)*

Jerusalem Artichoke chips 6  
*Chilli honey (v)*

Truffle Parmesan Fries 5.5  
Fries (vg) 4.5

## DESSERT

Flour & Ash Soft Serve 6.5  
*Chocolate sauce, pistachio (n), freeze dried raspberry (v)*

House Tiramisu (v) 6.5

Vanilla Pannacotta 7  
*Limoncello gel, Biscotti (n)*

F&A Soft Serve Affogato (v) 6

Chocolate honeycomb Terrine 6.5  
*Cherry compote & pistachio (vg) (n)*

House Cheesecake 7  
*Raspberry confit*



# COCKTAILS



## HOUSE SPECIAL ----- 11

Ask your server about today's special, alternatively you may request an off menu cocktail.

## BRIS-IGLETTA ----- 11

Aperol. Lillet Blanc. Granny Smith cider

## SEASONAL SCROPPINO ----- 11

Tried & True Vodka. blackberry & ginger sorbet. prosecco

## F&A MARTINI ----- 11

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

## HEMINGWAY SPRITZ ----- 11

Veritas Rum. Aperol. maraschino. grapefruit. lime. prosecco

## MELON BALLER ----- 11

Tried & True Vodka. Melonade. cucumber. lemon & soda

## F&A ESPRESSO MARTINI ----- 11

Appleton 8yr Rum. Mr Black Cold Brew. Espresso

## F&A BOULEVARDIER ----- 11

Eagle Rare 10yr. Antica Formula. Campari. Chinotto

## FROM THE ASHES ----- 11

Widges Gin. Nectarine. Lustau Rosé. lemon

## F&A NEGRONI ----- 11

Flour & Ash Gin. The Aperitivo Co. Turin. Campari

# WINE



We also offer wines at 125ml for 0.5 less than 175



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## WHITE

Il Meridione Grillo 13%  
*A ripe and spicy nose with floral and stone fruit characters*

Bottega Vinai Pinot Grigio 13%  
*Lightly honeyed spicy nose with distinct floral, apple and citrus notes*

Araldica Valle Vento Gavi 12.5%  
*An intense apple core is accompanied by sweet lemon, yet elegant and light*

Contesa Pecorino 13%  
*Ripe honeyed nose with aromas of white peach and citrus fruits, and gently nutty, savoury notes*

## RED

Il Meridione Nero D'avola 13.5%  
*Spicy red with aromas of plum and black cherry*

Ceppi Barbera D'Asti 14.5%  
*Warm, spicy aromas of blueberries and plums, with subtle, smoky notes*

Montresor Bardolino 11% (Org)  
*Fragrant aromas of wild strawberry with floral, herbal notes*

Giardinelli Salice Salentino 13% Puglia  
*Hearty and full flavoured with bramble fruit, raisin and dried fig aromas*

## ROSE

Ancora Rosado Monferrato Chiarretto Rosato 12.5%

Planeta Rosé Sicilia 12.5%

## SPARKLING

Graffiti Prosecco 11%

Moët & Chandon. Brut Impérial 12%

175ML

6

8

8.5

-

6

7

7.5

8

6

9

125ML

8

-

BOTTLE

27

34

36

42

27

30

32

34

27

38

BOTTLE

34

60

# BEER

## BEER & CIDER

Peroni 5.1%

Meantime Pale Ale 4.3%

Cornish Orchards Cider 4.5%

L&G Helles lager 4.4%

L&G Wanna Go To The Sun 4.6%

## HALF / PINT

3.25/6.5

3.25/6.5

3.25/6.5

3.25/6.5

3.25/6.5

## PACKAGED BEER & CIDER

L&G Keller Pils 330ml 4.7%

Tiny Rebel. Cali Pale 330ml 5%

Lucky Saint 330ml 0.5%

Bristol Beer Factory Clear Head 440ml 0.5%

6

6

6

6

# NON-ALC

Crodino Spritz

Gimber Ginger Cordial & Soda

Coke. Diet Coke

Ginger Ale. Ginger Beer

Lemonade

Special Tonics

*Tonic water, light tonic water, rosemary tonic, elderflower tonic, pink grapefruit tonic*

San Pelligrino

*Limonata, Aranciata*

London Essence Peach and Jasmine Soda

Eager Juices

*Orange, Cranberry, Pineapple Juice, Apple Juice, Grapefruit Juice*

7

4

3

3

3

3

3

3.5

3

## ASK FOR OUR COFFEE MENU -----