

aqua shard



FESTIVE LUNCH

Available Monday to Friday | 12pm - 2.30pm

Three-course | **55 pp** | Add wine pairing | **35 pp**

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian *vg* - vegan

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FOR THE TABLE

Green Olives
6.5

**Artisan Sourdough &
Ampersand Cultured Butter**
7.5

**Cranberry Glazed
Pigs in Blankets**
12

STARTERS

please select one

Lincolnshire Celeriac Velouté
Shimeji mushrooms, croutons, truffle butter | v

Whisky Cured Salmon
Purple potato salad, gribiche, crispy shallot

Cotswolds White Chicken Terrine
Ham Hock, pickled onion purée, crisp chicken skin

**Hertfordshire Goats Curd &
Salt Baked Beetroot**
Black fig, sourdough crisp, truffle honey

Irish Beef Carpaccio
*Garlic purée, green beans, preserved tomato,
aged Parmesan*

Wine Pairing please select one

Insolia Terre Siciliane
Sicily, Italy, 2022

Lágrimas Rosé, Bodegas Obergo
Spain 2023

Ai Galera Poético, Tejo
Portugal, 2021

MAINS

please select one

Mushroom Tortellini
Winter truffle, wilted rocket, Madeira butter sauce | v

Seaweed-Crusted Stone Bass
Butternut squash velouté, baby chard, crisp sea sprigs

Wild Halibut
*Brown shrimps, sea herbs, smoked butter sauce
(£15 supplement)*

Roasted Norfolk Turkey Parcel
*Apricot stuffing, pigs in blankets, Brussel sprouts,
chestnuts, cranberry, turkey jus
(£10 supplement)*

Herefordshire Dry Aged Beef Fillet
*Horseradish, soft herb & pickled walnut salad,
short rib & red wine jus
(£25 supplement)*

Wine Pairing please select one

Sauvignon Blanc, Iona,
Elgin Highlands, South Africa 2023

Lágrimas Rosé, Bodegas Obergo
Spain 2023

Rioja Valdegarú, La Rioja Alavesa
Spain 2021

SIDES

Braised Red Cabbage
*Port, red wine, apple
9*

Tiptoe Farm Potato Mash
*Chive butter | v
9*

Bitter Leave Salad
*Honey mustard dressing | v
9*

Butter Poached Heritage Carrots
*Star anise, tarragon | v
9*

DESSERTS

please select one

Chocolate Dome
Guanaja 70%, feuilletine, Amarena
Aqua Shard Trifle
Blood orange, Pedro ximenez, vanilla, chantilly cream

Classic Christmas Pudding
Redcurrant, brandy sauce, vanilla ice cream
Truffled Baron Bigod Artisan Cheese
*Winter truffle, honey, crackers
(£8 supplement)*

Wine Pairing please select one

Côteaux du Layon St Aubin, D. Barres
Loire, France 2022

**Tawny Port 10 yo Delaforce Port,
Real Companhia Velha, Portugal**