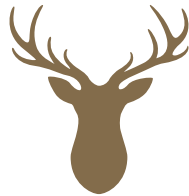


aqua shard



GAME MENU

Two-course & a glass of wine

Pinot Noir, Bolney Wine Estate, West Sussex, 2022

STARTER

Scottish Venison Carpaccio

Fine beans, sour cherry, pissenlit, 82% dark chocolate

MAIN

Roasted Guinea Fowl

Confit leg rillettes, cavolo nero, garlic purée, jus gras

DESSERT

Ask your server for available options

(£10 supplement)

50 per person

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LUNCH

Available Monday to Friday | 12pm - 2.30pm

FOR THE TABLE

Green Olives
6.5

**Artisan Sourdough &
Ampersand Cultured Butter**
7.5

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

Handcrafted Burrata
*Isle of Wight tomatoes, black olive, sourdough, basil,
Bloody Mary consommé
(£9 supplement)*

Herefordshire Steak Tartare
*Pickled cornichons, lilliput capers, shallots, St. Eves rich egg yolk,
olive bread croutons & blue nasturtium
(£10 supplement)*

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
Wilted rocket, Madera & truffle sauce | v

Seaweed-Crusted Stone Bass
*Butternut squash velouté, baby chard, crisp sea sprigs
(£10 supplement)*

Wild Halibut
*Brown shrimps, sea herbs, smoked butter sauce
(£18 supplement)*

Roasted Cornfed Chicken
Confit leg, savoy cabbage, Pommery mustard & herb velouté

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 Valdegará, 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

Saint Honoré
Chocolate, tonka, pear
Custard Mousse
Blackberry, hazelnut, zuppa inglese

Fig Shortcake
Fig, orange, almond
Neal's Yard Cheese
Gorwydd Caerphilly, grapes chutney, crackers

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**