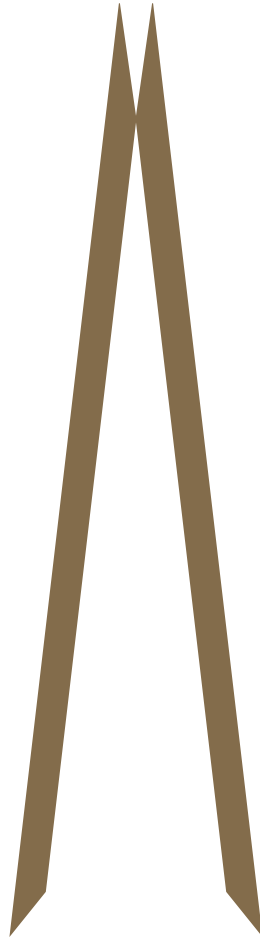


aqua shard



LUNCH EXPERIENCE

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 *gf* - gluten free

# aqua shard

## Aqua Lunch Experience

window table | three-course | glass of Bolney Classic Cuvée Brut | £75 per person

wine-pairing | £25 per person

*minimum 2 people*

### FOR THE TABLE

**Green Olives**  
6.5

**Artisan Sourdough &  
Organic Whey Butter** *(serves two)*  
6.5

### STARTER

#### Starter Selection Platter

*A specially curated platter of our signature starters, selected to offer a variety of flavours & textures perfect for sharing*

### MAINS

*please select one*

**Pumpkin & Sage Ravioli**  
*Roasted squash, goats cheese cream & crispy sage | v*

**Cornish Cod & Rope Grown Mussels**  
*Leek fondue, sea herbs, cider & saffron emulsion*

**Wild Halibut**  
*Creamy curried leeks, tempura mussels,  
confit tomato, charcoal touille*  
*(£20 supplement)*

**Roasted Cornfed Chicken**  
*Sprouting broccoli, black garlic, cauliflower purée,  
morel mushrooms, jus*

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

*Wine Pairing please select one*

**Iona Sauvignon Blanc**, *Elgin Highlands, South Africa, 2023*  
**Cabernet-Merlot-Garnacha Villa D'Orta**, *Somontano, Spain, 2021*

### SIDES

**Tenderstem Broccoli**  
*Roasted peppers & toasted almond | v*  
9

**Tiptoe Farm Potato Mash**  
*Chive butter | v*  
9

**Cauliflower Gratin**  
*Herbs & parmesan crumb*  
9

**Bitter Leaf Salad**  
*Blood orange & sakura | v*  
8

### DESSERT

#### Dessert Discovery Platter

*A selection platter featuring an assortment of our finest desserts, crafted for sharing & designed to offer a sweet, indulgent finale to the Aqua Shard experience*

*Dessert Wines please select one of the below*

**Côteaux du Layon** *Loire Valley, France*  
**Tawny Port Delaforce Port**, *Real Companhia Velha, 10 yo*