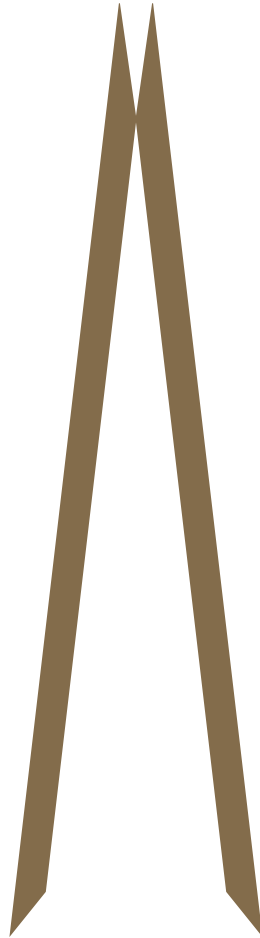


aqua shard



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

#### Broccoli

*Kale pesto, toasted almonds | v*

9

#### Tiptoe Farm Potato Mash

*Chive butter | v*

9

#### Fennel Salad

*Radish, orange, Calamansi Vinaigrette | v*

9

#### Heritage Carrots

*Orange glaze, savory granola*

9

### 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 Companbia Velba, 10.yo