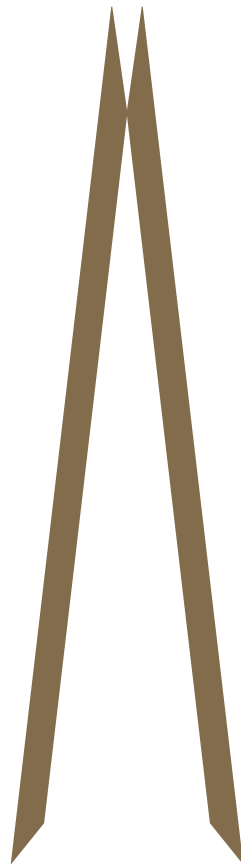


aqua shard



LUNCH

Available Monday to Friday | 12pm - 2.30pm

Two-course | **39** per person

Add wine pairing | **30** per person

Three-course & Aqua Bellini | **49** per person

Add wine pairing | **39** per person

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

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FOR THE TABLE

Green Olives
6.5

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

STARTERS

please select one

Summer Greens Velouté
Savoury granola, Colston Bassett stilton | v

Whisky Cured Salmon
Purple potato salad, gribiche, crispy shallot

Smoked Ham Hock & Chicken Terrine
Mushroom ketchup, pickled shimeji & aged parmesan

Handcrafted Burrata
*Pink radicchio, castell franco, brioche croutons, crispy bacon,
sesame seeds & pomegranate dressing*
(£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

Verdejo Silga, Rueda, Spain, 2022
Dolcetto D'Alba Rocche Costamagna, Piedmont, Italy, 2021

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

DESSERTS

please select one

Baileys Cheesecake
Yorkshire rhubarb, blood orange, hazelnuts

Lemon Tart
Meringue, kaffir lime, ginger

Chocolate Delice
70% dark chocolate, coffee, kumquat

Lincolnshire Poacher
Pear compote, walnut, honey

Dessert Wines please select one of the below

Côteaux du Layon Loire Valley, France
Tawny Port Delaforce Port, Real Companbia Velba, 10 yo