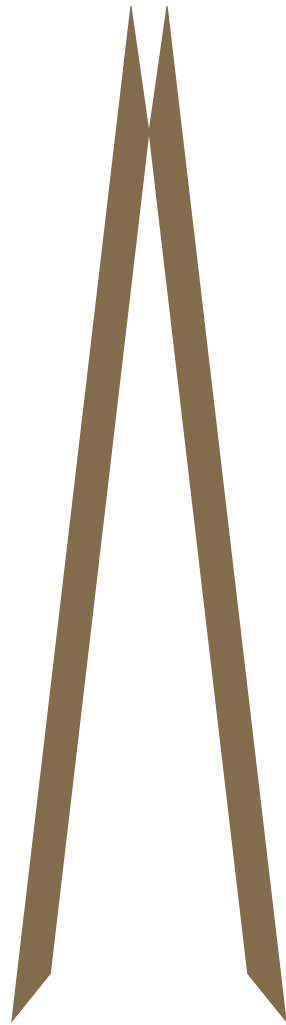


aqua shard



LUNCH

Available Monday to Friday | 12pm - 2.30pm

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

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

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

Carpaccio of Yorkshire Venison
*Cherry & cranberry purée, fine beans,
dark chocolate*

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
(£18 supplement)

Braised Irish Beef Cheeks
*Kalettes, smoked bacon, pomme purée,
red wine sauce*

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

Rice Pudding
Pistachio, blood orange, cardamom

Baked Alaska
Vanilla, Yorkshire forced rhubarb, meringue

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**