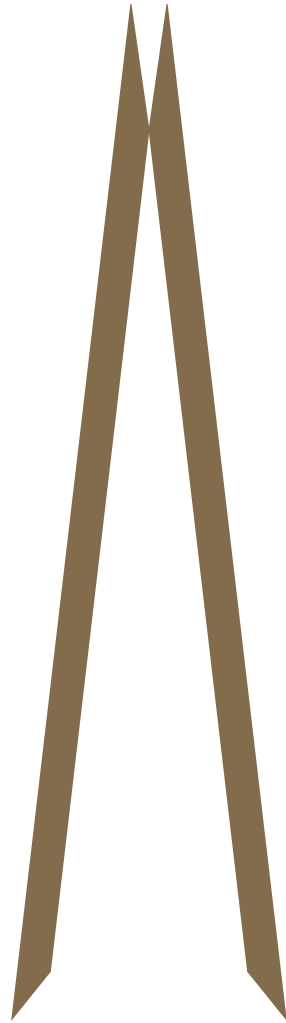


aqua shard



LUNCH MENU

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

FOR THE TABLE

Green Olives | £6.5

**Artisan Sourdough & Ampersand
Cultured Butter** | £7.5

STARTERS *please select one*

✓ **Lincolnshire Celeriac Velouté**
Pickled Shimeji mushrooms, croutons, black truffle, parsley cress | vegan option available

Cured Blow Torched Mackerel
Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing

Hertfordshire Goats Curd & Ibérico Ham
Pickled pear, salt baked beetroot, sourdough crisp, truffle honey

Cotswolds White Chicken Terrine
Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Carpaccio of Irish Beef
Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

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*

✓ **Wild Garlic Spelt Risotto**
Morel mushroom, garlic crisps, -8 beer vinegar gel, black garlic | vegan option available
Add black winter truffle +£12

Roasted Fillet Sea Bream
Spiced tomato orzo risotto, basil tapenade

Roasted Wild Halibut
Brown shrimps, sea herbs, pickled lemon, cucumber, smoked butter sauce
(£18 supplement)

Add 10g of Oscietra caviar +£15

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

Merrifield Farmed Duck Breast
Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce
(£12 supplement)

Herefordshire Dry Aged Beef Fillet
Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce
(£25 supplement)
Add black winter truffle +£12

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

Mash Potato | £9
Chive butter

Bitter Leaf Salad | £9
Cherry dressing

Truffle & Parmesan Fries | £12

Butter Poached Heritage Carrots | £9
Star anise, tarragon

Creamed Green Beans | £9
Whole grain mustard

DESSERTS *please select one*

Chocolate Dome
Guanaja 70%, feuilletine, Amarena

Rice Pudding
Pistachio, blood orange, cardamom

Baked Alaska
Vanilla, Yorkshire forced rhubarb, meringue

Artisan Cheese (£8 supplement)
Gorwydd Caerphilly – Cow's Milk, Somerset
Dorstone – Ash-Coated Goat's Milk, Herefordshire
Wynslade – Cow's Milk, Hampshire
Colston Bassett Stilton – Cow's Milk, Nottinghamshire

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