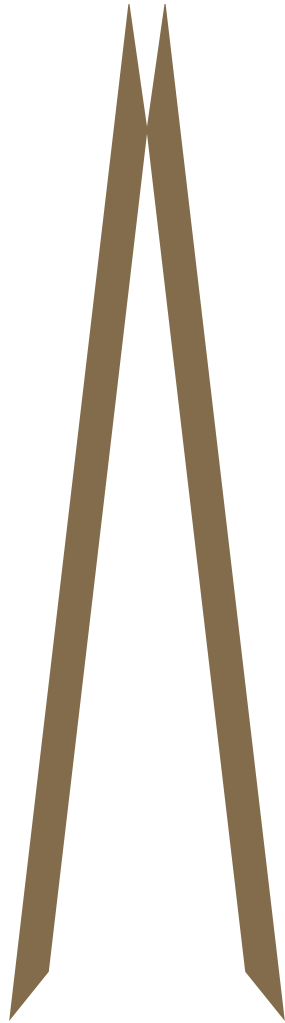


aqua shard



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

Vg Salt Baked Beetroot Salad
*Pickled candy beetroot, William pear, crisp walnuts,
crematta, basil pesto*

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

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

Wine Pairing please select one

Insolia Terre Siciliane Sicily, Italy, 2022

Lágrimas Rosé, Bodegas Obergó Spain 2023

Ai Galera Poético, Tejo Portugal, 2021

MAINS please select one

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

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

Roasted Fillet Sea Bream
*Roasted & pickled cauliflower, sea vegetables, smoked
butter sauce*

Wine Pairing please select one

Sauvignon Blanc, Iona, Elgin Highlands, South Africa 2023

Lágrimas Rosé, Bodegas Obergó Spain 2023

Rioja Valdegarú, La Rioja Alavesa Spain 2021

SIDES

Mash Potato | £9
Chive butter

Butter Poached Heritage Carrots | £9
Star anise, tarragon

Bitter Leaf Salad | £9
Cherry dressing

Creamed Green Beans | £9
Whole grain mustard

Truffle & Parmesan Fries | £12

DESSERTS please select one

Chocolate Dome
Guanaja 70%, feuilletine, Amarena

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

Yuzu Posset
*Strawberry sorbet, vanilla shortbread,
white chocolate cream*

Passionfruit Meringue Tart
Peppermint, yoghurt & passionfruit sorbet

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