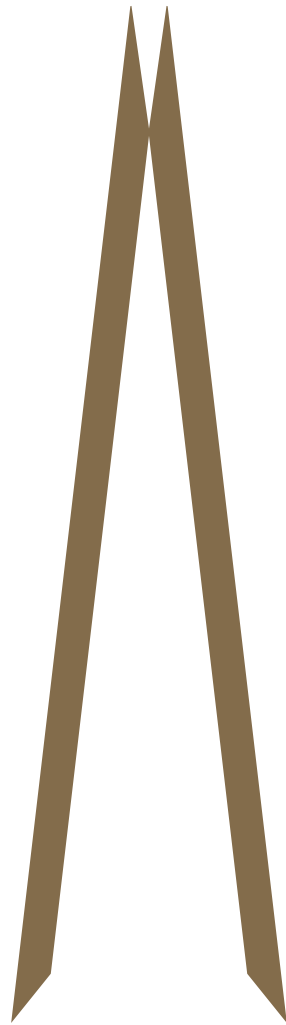


# aqua shard



## 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*  
**La Cadence Blanc, Colombard, Languedoc, France 2023**  
**Lágrimas Rosé, Bodegas Obergo, Spain 2023**  
**Rioja Valdegarú, La Rioja Alavesa, Spain 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 Corn-fed 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*  
**Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2023**  
**Lágrimas Rosé, Bodegas Obergo, Spain 2023**  
**Malbec, Las Terrazas, Mendoza, Argentina 2022**

## 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**