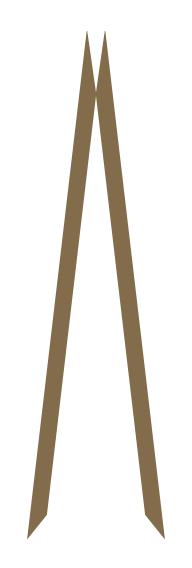
aquashard



LUNCH SKYLINE



LUNCH SKYLINE MENU

Window table | Three-course | Glass of Bolney Classic Cuvée Brut | 85 per person

Wine-pairing | 25 per person

minimum 2 people

FOR THE TABLE

Artisan Sourdough & **Ampersand Cultured Butter**

STARTER

Starter Selection Platter

A specially curated platter of our signature starters, selected to offer a variety of flavours & textures perfect for sharing

MAINS

please select one

Mushroom Tortellini

Wilted rocket, Madera & truffle sauce | v

Seaweed-Crusted Stone Bass

Butternut squash velouté, baby chard, crisp sea sprigs (£10 supplement)

Wild Halibut

Brown shrimps, sea herbs, smoked butter sauce (£18 supplement)

Roasted Cornfed Chicken

Confit leg, savoy cabbage, Pommery mustard & herb velouté

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

Tiptoe Farm Potato Mash

Chive butter | v

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Bitter Leave Salad

Honey mustard dressing | v

Butter Poached Heritage Carrots

Star anise, tarragon | v

DESSERT

Dessert Discovery Platter

A selection platter featuring an assortment of our finest desserts, crafted for sharing & designed to offer a sweet, indulgent finale to the Aqua Shard experience

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