# aquashard

LUNCH SKYLINE

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 gf - gluten free



# LUNCH SKYLINE MENU

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

Wine-pairing | 25 pp

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**

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 (£15 supplement)

#### **Roasted Norfolk Turkey Parcel**

Apricot stuffing, pigs in blankets, Brussel sprouts, chestnuts, cranberry, turkey jus (£10 supplement)

#### 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  $\mid v$ 

Q

#### **Butter Poached Heritage Carrots**

Star anise, tarragon | v

9

## 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*