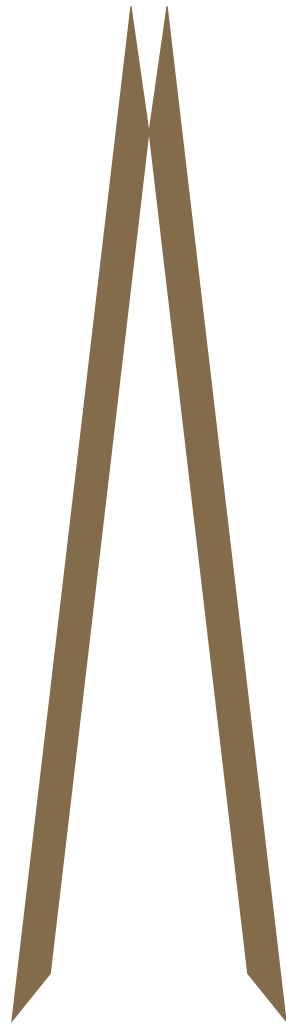


# aqua shard



## SKYLINE LUNCH MENU

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

Add wine pairing | **+£35pp**

*minimum 2 people*

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

Artisan Sourdough & Ampersand  
Cultured Butter

STARTERS *please select one*

Vg Piquillo Pepper Hummus

*Grilled peppers, caponata, salsa verde*

Cured Blow Torched Mackerel

*Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing*

Cotswolds White Chicken Terrine

*Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin*

Hertfordshire Goats Curd & Ibérico Ham

*Pickled pear, salt baked beetroot, sourdough crisp, truffle honey*

Carpaccio of Irish Beef

*Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan*

*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, garlic crisps, -8 beer vinegar gel, black garlic | vegan options available*

Add 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 truffle +£12

*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*

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*

Yuzu Posset

*Strawberry sorbet, vanilla shortbread, white chocolate cream*

Passionfruit Meringue Tart

*Peppermint, yoghurt & passionfruit sorbet*

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 Companbia Velba, Portugal